



À TERRA

VILLA C

O que houver
"Whatever is there"
appetizer

Entradas • Starters

Gambas com alho seco, azeite, pimenta e malagueta
 Prawns with dried garlic, olive oil, pepper and chili

Salada Caesar
 Caesar Salad

Salada de salmão marinado com fruta fresca
 Salad of salmon marinated with fresh fruit

Salada floresta de cogumelos, presunto e parmesão
 Forest salad - mushrooms, smoked ham and parmesan

Carpaccio de vitela Barrosã com laminas de grana padano, temperado com vinagre balsâmico e rúcula
 Barrosã veal carpaccio, with shaved Grana Padano, seasoned with balsamic vinegar and rocket

Tábua de enchidos (presunto, paiola, chouriço de porco preto e chouriço)
 Sausage board
 (cured ham, paiola, black pork chorizo, and Portuguese sausage)

3.00€ *Sopas • Soups*

Sopa do dia 4.00€
 Soup of the day

9.50€ Creme de camarão, cebolinho e palha de alho francês 5.50€
 Cream of shrimp, chives and leeks

Peixe • Fish

9.00€ Caldeirada de mexilhão, camarão e polvo braseado, batata com alecrim e salicórnia 18.00€

10.00€ Stew of mussels, shrimp and braised octopus, potatoes with rosemary and glasswort

8.00€ Robalo no jasper, manteiga de coentros batata nova e legumes grelhados 18.50€

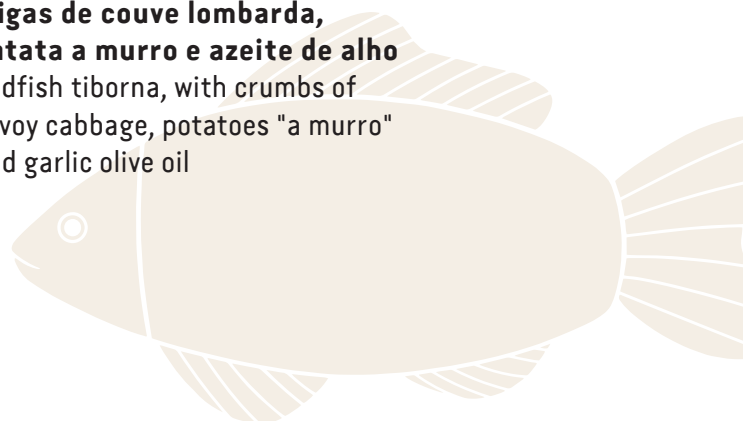
Sea bass in the Jasper oven, cilantro butter, new potatoes and grilled vegetables

13.50€ Filetes de peixe galo com arroz de grelos 13.50€

John Dory fillets with rapini rice

16.00€ Tiborna de bacalhau com migas de couve lombarda, batata a murro e azeite de alho 18.00€

Codfish tiborna, with crumbs of savoy cabbage, potatoes "a murro" and garlic olive oil



Carne • Meat

Hamburguer no josper, cebola roxa caramelizada, queijo cheddar, tomate fresco, molho BGG, ovo, pickles caseiros e batata frita com orégãos
Hamburger in the Josper oven, caramelized red onion, Cheddar cheese, fresh tomato, BBQ sauce, egg, homemade pickles and French fries seasoned with oregano

Costeletão de novilho 800g no josper com manteiga de alho, batata frita e legumes grelhados
Veal cutlet 800g in the Josper oven with garlic butter, French fries and grilled vegetables

Barriga de leitão a baixa temperatura com batata dourada e salada aromática
Slow cooked piglet belly, with golden brown potatoes and aromatic salad

Posta mirandesa 400g, batata salteada com bacon e legumes grelhados
Slice of Mirandese beef 400 g, potatoes sautéed with bacon and grilled vegetables

Entrecosto com molho barbecue, batata salteada e legumes
Pork ribs with barbecue sauce, sautéed potatoes and vegetables

14.00€

45.00€
(2 pessoas)
(2 people)

16.00€

21.00€

15.00€

Pizzas

Camponesa
tomate, queijo, bacon, cebola roxa e tomate cherry
tomato, cheese, bacon, red onion, and cherry tomatoes

Portuguesa
tomate, lasca de bacalhau, queijo, ovo e azeitona
tomatoes, flaked codfish, cheese, egg and olives

Diavola
tomate, queijo, alho e chourição picante
tomatoes, cheese, garlic and spicy chorizo

Tropical
tomate, queijo mozzarella, fiambre, ananás e milho
tomatoes, mozzarella, ham, pineapple and corn

Serra da estrela
tomate, queijo de cabra e cogumelos frescos
tomatoes, goat cheese and fresh mushrooms

Massas • Pastas

Linguini à carbonara
Linguini à carbonara

Fettucini com fricassé de gambas e peito de frango
Fettucini with shrimp fricassee and chicken breast

Panzerottes, ricota, couve, mascarpone, parmesão, molho de tomate
Panzerottis, ricotta, cabbage, mascarpone, parmesan, tomato sauce

12.50€

13.50€

12.50€

13.50€

13.50€

9.00€

9.50€

10.00€

Vegetarianos • Vegetarian

Ravioli de espinafre com molho de tomate e pesto 9.50€
Spinach ravioli with tomato sauce and pesto

Salada de legumes grelhado, tofu, frutos secos e vinagreta de mel 10.00€
Salad of grilled vegetables, tofu, nuts and honey vinaigrette

Erianças • Children's menu

Panadinhos de pescada, batata frita e salada 8.50€
Fish fingers, french fries and salad

Cheeseburger com ovo, batata frita e salada 9.00€
Cheeseburger with egg, french fries and salad

Mini pizza Marguerita 7.00€
Mini-pizza Margarita

Mousse de chocolate 3.00€
Chocolate mousse

Sobremesas • Desserts

Coulant de abobora sobre mousse de requeijão de Seia, mel, amêndoa e refresco de canela 6.50€
Pumpkin coulant over mousse of Seia requeijão, honey, almonds and cinnamon refreshment

Creme brulée de ananás 5.00€
Pineapple crème brulée

Tiramisu de framboesa 5.50€
Raspberry tiramisu

Fruta no jasper com gelado 5.50€
Fruit in the Jasper oven with ice cream

Tábua de queijos (Serra, Niza, Roquefort e queijo da beira baixa) 18.00€
Cheese board (Serra, Niza, Roquefort, and Beira Baixa cheese)

Alguns dos alimentos expostos e fornecidos podem conter alergénios.

Para mais informações agradecemos que solicite a lista de ingredientes. Os produtos alimentares não embalados, uma vez escolhidos e entregues, consideram-se comprados, não sendo permitidas trocas ou devoluções. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado.

Some of the exposed and provided food may contain allergens.

For more information please request the ingredients list. Food products unpackaged, once chosen and delivered, they are considered purchased, exchanges or refunds are not permitted.

No dish, foods or beverage, including appetizers, may be charged unless they are requested by the client or rendered useless by the latter

IVA incluído à taxa legal.

Este estabelecimento tem Livro de Reclamações.

VAT included at the legal rate.

This establishment has a Complaints Book.

VILLA C
BOUTIQUE HOTEL

DISCOVERY HOTEL
MANAGEMENT



A MEMBER OF
DESIGN HOTELS™