

# RESTAURANTE BAÍA

## TRADITIONAL CUISINE

### APPETIZERS

Variety of Bread, Butter, Pâté	2.00
Alentejo Cheese	3.50

### STARTERS

Clams with Garlic and Coriander Sauce	15.00
Fried Garlic Prawns	16.00
Seafood Soup	6.00
Shrimp, Mango and Guacamole Salad	13.00

### FISH & SEAFOOD

Roasted Octopus	16.00
Salted Cod Fillet Chef's Style	15.00
Fried John Dory Fillets with Clams Rice	15.00
Sea Bass with Turnip Greens Rice	16.00
Squid, Prawns and Clams with Garlic and Coriander Sauce	15.00
Lobster	KG / 95.00

## MEAT

Crispy Duck with Mushroom Risotto	14.00
Portuguese Steak with Smoked Ham and Potatoes	14.00
Rack of Lamb with Carcavelos Wine Sauce	21.00
Grilled Tenderloin Steak, Potatoes and Sauteed Vegetables	18.00
Steak Tartare	18.00

## SPECIALTIES FOR 2 PEOPLE

Seafood Platter (lobster, prawns, mussels, clams, stuffed crab shell, langoustines)	59.00
Cataplana à Baía Stew (grouper, shrimps, mussels, clams)	39.00
Seafood Rice (lobster, shrimps, clams, mussels)	36.00
Mertolenga Veal Chop	38.00

## SALADS AND VEGETARIAN

Chicken Caesar Salad	12.00
Shrimp Caesar Salad	14.00
Quinoa Salad	13.00
Mushroom Risotto	13.00