

STARTERS

To whet your appetite...

GARLIC BREAD	4
Delicious homemade Garlic Butter spread on a traditional Bread from the Madeira Island	
GARLIC BREAD WITH CHEESE	5
The crunchy Garlic Bread, topped with melted Mozzarella Cheese	
SOUP OF THE DAY	5
A different Soup every Day, made from the freshest regional Vegetables	
PASTORAL FLAVOUR	9
Filo-Pastry Pouch stuffed with Goat Cheese, Fig Mash and Honey, served on fresh Lettuce Salad	
MARINHEIRO'S CAESAR SALAD	9
Crunchy mixed Lettuces topped with Bacon, freshly grated Parmesan Cheese, Croutons, creamy Caesar Dressing and Nuts	
LITTLE SAILING SHIPS	12
Prawns Portuguese Style, slightly spicy, with Garlic, Piri Piri and Lemongrass	
BOMBOCAS	13
Deep fried Fish Goujons, served with homemade Tartar Sauce	
FILIGREE	14
Filet of Beef Carpaccio dressed with Capers Vinaigrette, Mushroom Paste, mashed Tomato and shavings of Parmesan Cheese	
SEA PEARLS	17
Scallops flushed in citric Olive Oil over a Bed of Pak Choi, complemented with Pumpkin Chutney and served with smoked Ham - Profiteroles	

PASTAS

Pastas and Vegetarian Delicacies...

COLORFUL SEASONS	17
Burrata with Medley of marinated grilled Vegetables and a Dash of homemade Pesto Sauce	
This dish is served cold	

FISH

Following Tradition, first the Fish...

THE COLOR PINK OF THE SEA	22
Salmon Fillet on Rocket Risotto, Vegetables Juliana and Yogurt Sauce Topping	
OCTOPUS & CO.	23
Octopus sautéed in Olive Oil, Garlic and Coriander, served with Portuguese Sauce, Potatoes and local Chorizo	
MEDITERRANEAN TOUCH	23
John Dory Fish Medley flavoured with Lemon Balm, accompanied by Pumpkin Mash and adorned with crispy Breadcrumbs, Chorizo Chips and Salicornia	
VASCO DA GAMA'S SEA ROUTE	23
Prawns and Monkfish Medallions with creamy Curry Sauce and white Rice	
ELEMENTAL FUSION	25
Fresh Fish Tranche grilled in the Josper Charcoal Oven, served over sautéed Pak Choi with Seaweed Butter and crisped Polenta	
TATAKI	25
Grilled Tuna Fish in Sesame Crust served with Celery Mash and dried Onions	

MEAT

Second, the Meat...

HAPPY BAR-B-QUE	19
Hamburger from Barrosã Meat and "Scamorza" Cheese in a fresh Bun, served with French Fries and homemade BBQ Sauce	
ORIENTAL FLAVOURS	22
Chicken Breast on Ginger, Orange, Miso and Peanutcrisp, served with sweet Potato Mash, Baby Corn and Bimi Broccoli	
LUSO-TASTING	24
Iberian Pork Escallops on a Port Wine Sauce with dried Figs, accompanied by sautéed Potatoes	
A MARINHEIRO CLASSIC	26
Tender Duck Breast on dark Orange Sauce, paired with Linguini Noodles topped with Vegetables Julienne and toasted Almonds	
A TRIP TO MADEIRA ISLAND	27
Lamb Fillet on Madeira Wine Sauce, together with sautéed Fennel and red Peppers, served with fried Polenta Cubes and Pumpkin Chutney	
"BIFE À PORTUGUESA"	32
Succulent Fillet of Beef with Garlic, Bay Leaf and Portuguese smoked Ham involved in white Wine Sauce, served with two textures of Potato	

JOSPER GRILL

Your meat's best friend!...

Iberian Pork Ribs	23
glazed with BBQ Sauce, served with Chips	
Tender Rib-Eye Steak lightly marbled, succulent and with a heavenly depth in Flavour (approx. 250g)	29
Served with sautéed Potatoes	
Premium Fillet of Beef with an elegant and sophisticated Flavour (approx. 200g)	32
Served with sautéed Potatoes	
Tomahawk Steak - A tender Cut of "on the Bone Rib Steak" (for 2 People, approx. 1kg)	59
served with sautéed Potatoes	

SIDE DISHES

To further enrich your Dining Experience:

Rice	4
French Fries	4
Sautéed Potatoes	4
Fried Polenta Cubes	4
Mixed Salad	4
Fresh Spinach	5
Sautéed Mushrooms	5
Sautéed Vegetables	5

Sauces

Herb Butter	3
BBQ Sauce with Bourbon Whisky (cold)	3
Green Pepper Sauce	3
Madeira Wine Sauce	3
Port Wine Sauce with dried Figs	3
Couvert	2
*Price per Person (Bread, Butter and Olive Tapenade)	
Cheese	4

We have Gluten free Bread
(Approx. 10 Minutes waiting Time)

HOW WAS YOUR VISIT? SHARE YOUR EXPERIENCE



www.ath.pt

@restaurante.omarinheiro

DIGITAL MENUS



<https://picklymenu.com/en/omarinheiro>

For more Details about allergenic Substances please ask the Staff and check the Online Menu

No Dish, Food or Drink, including the Couvert may be charged for if it has not been requested or is rendered unusable by the Customer.

Prices in €, VAT included at legal Rate