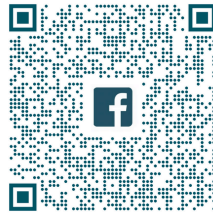
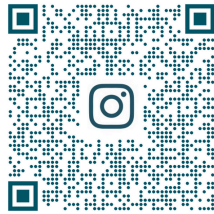


We sincerely thank you for your visit!

Share your experience
& Find out more about us
www.ath.pt



For details about allergens
please ask our team or
check the online menu



Online Menu
picklymenu.com/en/omarinheiro

No Dish, Food or Drink, including the
Couvert may be charged if it has not
been requested by the customer.

Prices in €, VAT included at legal rate



Starters

To whet your appetite...

GARLIC BREAD	4	FROM THE GARDEN	9
Homemade Garlic Butter spread on a traditional Bread from Madeira island		Crunchy Bruschetta with Beetroot, Roquefort Cheese and Portuguese smoked Ham	
CHEESY GALIC BREAD	5	SMALL SAILING SHIPS	12
The crunchy Garlic Bread, topped with Mozzarella Cheese		Prawns sautéed Portuguese style in Olive Oil, Garlic and a dash of Piri-Piri	
SOUP OF THE DAY	5	FROM THE SEA	12
Homemade Vegetable Cream with the freshest seasonal Produce		Tuna Fish Tartar with diced Shallots, Avocado and Mango, served with thin Toast slices	
PASTORAL FLAVOUR	9	FILIGRANA	14
Filopastry pocket filled with Goat Cheese and dried Figs cooked in Port wine served with small Green Salad		Beef Fillet Carpaccio, Capers Vinaigrette, Mushroom Cream, Rucola and Parmesan Shavings	
MARINHEIRO'S CAESAR SALAD	10		
Crunchy mixed Lettuce topped with Bacon, freshly grated Parmesan Cheese			



Something Else...

Grains and Vegetarian Options...

SEASON'S SALAD	14	FOR THE SOUL	21
Fresh Lettuce Mix with Pear, Walnuts, Goat Cheese and light Herb Dressing		Mushroom Risotto with Chestnuts, Parmesan Cheese and Truffle Oil	
BAGS OF JOY	19	NOODLES, NOODLES	23
Ravioli on creamy Carrot purée, with Asparagus, Tomatoes and toasted Almonds		Spaghetti with Squids, Prawns, Cherry Tomatoes and Parmesan Cheese	

Fish

Following tradition, first the Fish...

SEA PINK22	OCEANIC TREASURE25
Salmon Fillet on Rucola Risotto and Julienne Vegetables, with a dash of Yogurt Foam	Monkfish Medallions and Prawns in creamy Tarragon Sauce and Rice
OCTOPUS & CO.23	WHERE LAND MEETS SEA24
Octopus on Portuguese sauce of Peppers Tomato and Coriander, with boiled Potatoes and local Chouriço Sausage	Grilled Sea Bass Fillet with oven-baked Pumpkin, Cassava Fries and Herb Pesto
MEDITERRANEAN TOUCH23	TATAKI25
John Dory Fish medley with Lemon Balm on Pumpkin Mash and adorned with crispy Breadcrumbs, Chouriço and Cassava Chips	Grilled Tuna Fish in Sesame crust served with Celery Mash and dried Onions



Side Dishes

To enrich your Dining Experience: Sauces:

Rice4	Herb Butter3
French Fries4	BBQ Sauce (cold)3
Potato Crisps4	Green Pepper Sauce3
Linguini Noodles4	Orange Sauce3
Mixed Salad4	
Fresh Spinach5	
Sautéed Mushrooms5	
Sautéed Vegetables5	
	Couvert Price per Person2
	(Bread, Butter and Olivepaté)
	Cured Cheese5
	We have Gluten-free Bread
	(Aprx. 10 Min. waiting time)



Meat

...Second, the Meat!

HAPPY BAR-B-QUE19	A MARINHEIRO CLASSIC27
Barrosã Meat Burger, “Scamorza” Cheese and Onions in “Bolo de Caco” (Bread from Madeira Island) French Fries and BBQ Sauce	Tender Duck Breast on dark Orange Sauce “Linguini” Noodles stirred with Almonds and julienne Vegetables
ORIENTAL FLAVOURS23	LAND IN SIGHT28
Chicken Breast on Ginger, Orange and Miso Sauce, with Peanut Crisp, Mashed Potatoes, Baby Corn and Bimi Broccoli	Tender Lamb Fillet on a Carrot purée and topped with Red Cabbage slaw and a light Red Wine Sauce
LUSO-TASTING23	“BIFE À PORTUGUESA”32
Grilled Iberian Pork Scallops topped with Herb Pesto, Asparagus and regional Orange slices, served with Crispy Potato Chips	Fillet of Beef with Garlic, Bay Leaf and Portuguese smoked Ham, white Wine Sauce and two textures of Potatoes

Josper Grill

The Meats’ best Friend...

GLAZED PORK RIBS23
BBQ Sauce and French Fries
RIBEYE STEAK (ca. 250gr.)29
French Fries
MIXED KEBAB29
Pork Fillet and Fillet of Beef
French Fries
FILLET OF BEEF (ca. 200gr.)32
French Fries
TOMAHAWK62
On the Bone Rib Steak
(For 2 People, approx. 1kg.)
French Fries

