FEELVIANA

RESTAURANT

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SOUPS		SALADS
Vegetables cream soup	5€	Roast beef salad, lettuce, nuts, parmesan, mustard,
Chef's soup suggestion	5€	honey a
A DDETLATED C		🔰 Burrata, tomato, basil 🗂 🧠
APPETIZERS	-6	Salmon poke bowl, teriyaki
Couvert Selection of artisan breads, butter and extra virgin olive oil	5€	sauce, japanese cucumber salad 🗯 🖋 🖉
Veal cubes "Pica pau", mustard, red pepper, focaccia 🕏 🛔	14€	Tuna poke bowl, sauce toban
Sea bass ceviche, lime, coriander 🖚	14€	djan, japanese cucumber salad, sesame seeds ** & Ø
Traditional garlic prawns, focaccia 👙 💥	13€	₩ Tofu poke bowl, asian sauce,
"Huevos rotos", cured ham, mushrooms, low temperature egg	14€	ginger, lime, japanese cucumber salad 🔗 👂
Vegetable tempura with chilli sauce 💲	12€	
Beef tartare, truffled egg yolk, shallots, capers 🕏 🜒	14,50€	RICES
ECOGRILL		₩ Hokkaido pumpkin risotto, goat's cheese
Chef's fish suggestion ➤	25€	Seafood rice with seasonal fish (2 people) 👙 🗯 💥
Grilled octopus, baked potatoes, chimichurry sauce, grilled vegetables	27€	PASTA
Grilled codfish, shrimp "açorda" ❖ 凝	25€	₩ Funghi tagliatelle, mushrooms
Pork knuckle, celery and apple purée, pack choi 🖥 🥟	23€	asparagus, dried tomatoes
Skirt steak, rustic potato chips, grilled vegetables 🕏	28€	Marinated salmon tagliatelle, cherry tomatoes, lemon, basil
Beef loin, truffled potato purée, mushrooms, veal jus	31€	
Ancho steak, rustic potato chips, grilled vegetables 250g (1 person) / 500g (2 people)	29/49,50€	Prawn tagliatelle, cherry tomatoes, shallots, spinach 🧩
SIDE DISHES		Molluscs Celery
Rustic potato chips 🕏	4€	Eggs Nuts
Fried potatos 🕏	4€	Soya Fish
Basmatirice	4€	Milk Crustace
Grilled vegetables	4€	Sesame Gluten
Seasonal salad	4€	Mustard Vegetari
		- Security

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14€ eriyaki 13€

mber ce toban 14€

n sauce, 13€

sotto, 16€

asonal fish 45€

ushrooms, 18€ atoes 🗂

erry 21€ pinach 😹



19€





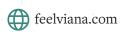




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	SANDWICHES	
W	Hummus toast, salted granola 💲 🦚	12€
	Smoked salmon toast, guacamole 🕏 🖚	13€
	Beef loin steak sandwich, ham, Azores island cheese, mustard, herb butter 🕴 🗂 🛓	15€
	Barrosã burger, cheese, lettuce, tomato, egg, fried onion 🕏 🗂 🜒	14€
	Chicken sandwich, bacon, egg, lettuce, garlic mayonnaise 💲 🜒	13€
	FLATBREADS & A OF THE STATE OF	
07	Margherita Tomato sauce, basil and mozzarella cheese	12€
	Iberian flavour Tomato sauce, oreganos, Iberian chorizo, arugula, balsamic vinegar	13€
	Suprema Crème fraîche, seasonal mushrooms, mozzarella cheese, bacon	13€
07	Capricciosa Tomato sauce, artichokes, mushrooms, black olives	13€
07	Four cheeses Crème fraîche, herb olive oil, chives	13€
(1)	Four cheeses with honey Crème fraîche, herb olive oil, chives, honey	14€
W	Garden Crème fraîche, pumpkin, shallots, olives, four cheeses, honey	13€ ″
	Country Tomato sauce, chicken, mozzarella cheese, purple onion, oregano	13€
07	Mushrooms Crème fraîche, mozzarella cheese, chives, basil	13€







(+351) 258 330 330 *

Mushrooms and Iberian Ham

Crème fraîche, mozzarella cheese, chives, basil, honey

* Call to the national fixed landline network



14€

DIGITAL MENU

 $VAT\ included\ at\ the\ legal\ rate.$

The dishes on this menu may contain allergens, please contact our team for more information.

No dish, food product or drink, including the couvert, can be charged for if they are not requested by the customer or unused.

 $There is a \ complaints \ book \ in \ this \ establishment.$

DESSERTS

Wine Poached Pears sauce	8€
with saffron and <i>crème fraîche</i>	
Chocolate brownie with citrus ice cream 💲 🛍 🐠	9€
Tomato and passion fruit cheesecake 🕏 🛍 🌒	8€
Traditional chocolate mousse	8€
Caramel demi cuit with coconut ice cream 💲 🗂 🦚	9€
Seasonal fruit	9€

ICE CREAM, SORBETS & AÇAÍS

Ice Cream: 📫 🥙		3,50€/ball
Chocolate		
Vanilla		
Salted caramel		
Pistachio		
Sorbet:		3,50€/ball
Rum		
Strawberry with basi	il	

Pabana (banana, passion fruit, mango and lemon)

Coconut Lemon Strawberry

Açaí Bowl, strawberry, granola 8€

Açaí Bowl, banana, strawberry, 8,50€ granola 🕏 🖋 🦚

*Topping of your choice:

Peanut Butter Honey

Maple syrup