

A restaurant specialized in fish in the style of chef Ana Moura

appetizer drinks Our Alentejo Margarita (with chef Ana Moura coriander syrup) Our Alentejo Mojito (with medronho) Our Medroni cocktail (with local medronho) Two glasses of sparkling wine Niepoort Dry White Portwine Taylor's Chip Dry Portwine Floreale Martini Vermoth alcool free (with tonic water)	9,50€ 9,50€ 9,50€ 12,00€ 5,00€ 7,00€
to begin with Local bread, pork butter and fried lard Pão, manteiga toucinho	6,50€
appetizer mix Our daily selection of appetizer mix will be presented by the staff and varies between: Fish liver paté, crab paté, octopus salad, cuttlefish in garlic, fried calamares (7,00€ each) fresh cheese with cured fish, gazpacho salad (6,00€ each)	
Vegetarian Toast, Mushrooms, Egg and Vegetables White Beans, Seaweed, Cabbage, and Spinach	16,00€ 17,50€
from the sea Hake with clams, in green sauce abrótea Alentejo bread soup with fried sole fish and poached egg açorda Grouper with cabbage, potato, egg, and its own broth garoupa Squid stuffed with turnip tops migas and hake roe pâté lulas recheadas Creamy fish and shrimp rice Arroz peixe e camarão	21,00€ 24,50€ 27,50€ 29,00€ 35,00€
from the field around Alentejo-style pork spare ribs with clams	26,50€
sweet desserts Ana's cheesecake with caramel and pistachio Chocolate mousse with peanut crumble Sweet migas with nuts and a sip of medronho with honey	8,00€ 8,00€ 8,00€
and all children love our fish fillets and chips	16,00€

all prices with taxes included

www.lamelasrestaurante.com - reservations: (+351) 924 060 426