

FOOD MENU



COUVERT

Bread Selection and Toasts Smoked Requeijão Cheese Cured Ham Marinated Olives Beurre Noisette Butter	9
Jam of the Day	3
Bread Basket	3
Olives	2







TO SHARE

Octopus Salad  	11
Fish Tartare with Lemon Foam and Seaweed 	12
Limpets in Two Textures with Garlic Beurre Noisette 	17
Morcels Bonbon, Pineapple Purée and Mint 	9
Alcatra with Pickled Red Onion 	14
Potato Bread, Veal, Egg, Sour Cream and Crispy Potato Sticks	13
Queijo Ilha Carpaccio, Honey, Spices and Caramelized Walnuts	9
Puff Pastry Turnovers, Alheira, Garlic Mayonnaise and Paprika	8
Marinated Mango Salad  	7
Arugula Salad with Roasted Pear  	7
Regional Cheese and Cured Meats Board with Toasts	19



SOUPS

Soup of the day	4.5
Traditional fish soup 	7
Beetroot cream soup 	6

FROM THE SEA

Fish of the day with cornbread crust 	23
Pan-fried cod fish with onion sauce and smashed potatoes  	25
Oasted octopus in vinho de cheiro  (aromatic regional wine)	26
Fish and clam rice	21
Tuna Alcatra with Verdelho wine caviar and sweet bread toast 	26
Deconstructed Portuguese fish stew 	24
Sea Linguine (clams, squid, mussels and prawns)	21

FROM THE FIELDS

Grilled Sirloin with Yam Risotto, Chimichurri and Local Chili Pepper 	22
Duck breast with orange reduction, chestnuts and celery	24
Crispy pork belly with apple and cinnamon textures	21
Alcatra "Sete Ribeiras"  Traditional Azorean slow-cooked beef stew	25

VEGETARIAN

Three-cheese gnocchi	21
Fried polenta with pineapple chutney and chili pepper	14
Poached egg	8
Breaded eggplant	12

OUR

45,00€

600g slow-cooked and grilled pork ribs
(two-stage cooking)

INCLUDES:

Side dishes (choose 2)



CHEF'S RECOMMENDATIONS

SIDE DISHES

Spinach purée
Sautéed vegetables
Basmati rice
Tomato "malandro" rice (a slightly creamy tomato rice)
Crispy potatoes
Sautéed sweet potatoes

extra side dishes 4,50€ each



OUR GRILL

Includes 2 side dishes

FISH OF THE DAY

MEAT OF THE DAY

DESSERTS

Dona Amélia with cinnamon ice cream 	7
Abbot Priscos Pudding	6
"Cloud" malassada with aguardente gel and raspberries	9
Rice pudding with burnt milk crunch	5
Chocolate mousse with sea salt 	7
Seasonal fruit	3.5



Azores product



Vegetarian



No gluten



No lactose



@aoficinaangra
theshipyardangra.com

Price in €, including VAT at the legal rate in force.

If you need information about allergens, please contact our staff before placing your order