

# THE SHIPYARD ANGRA ALL ABOARD

MENU DE JANTAR DE PASSAGEM DE ANO  
NEW YEAR'S EVE DINNER MENU

## Amouse-bouche

Madalenas de chouriço, maionese de pimentos e paprica

## Entradas

Ceviche, camarão crocante, abacate

## Prato Peixe

Peixe confitado, trilogia de couve flor e funcho

## Tira Palatos

Shot de citrinos

## Prato Carne

Novilho da brasa, molho aromático, couve portuguesa, gnochi e beterraba

## Pré-Sobremesa

Profiterol de ganache cítrica

## Sobremesa

Brûlée de café, gelado de café, chocolate, esponja e lemon ivoire

## Bebidas (serviço durante a refeição)

Águas, refrigerantes, imperial, vinho tinto e branco da casa, serviço de cafetaria

## Espumante e Passas Tradicionais

## Ceia

Caldo verde | Camarão cozido | Bifanas | Tábua de Queijos | Compotas | Frutas da época

## Amouse-bouche

Chorizo Madalenas, pepper and paprika mayonnaise

## Starter

Ceviche, crispy shrimp, avocado

## Fish Dish

Candied fish, cauliflower and fennel trilogy

## Palate Strip

Citrus shot

## Meat Dish

Roast beef, aromatic sauce, Portuguese cabbage, gnochi and beetroot

## Pre-Dessert

Profiterol of citrus ganache

## Dessert

Coffee brûlée, coffee ice cream, chocolate, sponge and lemon ivoire

## Beverages (service during the meal)

Water, soft drinks, imperial, house red and white wine, cafeteria service, chocolate truffle

## Sparkling Wine and The Traditional Raisins

## Supper

Green broth | Cooked shrimp | Steaks | Cheese Board / Jams | Seasonal fruits

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