

DISH OF THE DAY PRATO DO DIA

Mare

Monday - Segunda

Salmon Steak | Bife de Salmão - € 17,90

on broccoli and potato puree, served with freshly roasted vegetables /
servido com puré de batata e bróculos e verduras frescas assadas

Tuesday - Terça

Grilled Sea Bream | Dourada grelhada - € 15,90

served with garlic butter, potatoes Portuguese style and salad /
servida com manteiga de alho, Batatas à portuguesa e salada mista

Wednesday - Quarta

Mussels | Mexilhões - € 13,90

in tomato-garlic sauce served with French fries & fresh garlic bread /
em molho de alho e tomate servido com batata frita e pão de alho fresco

Thursday - Quinta

Tuna Steak | Bife de Atum - € 16,90

pink-roasted with carrot and potatoe puree and mixed salad /
rosado-assado com puré de batata de cenoura e salada mista

Friday - Sexta

Sea Skewer | Espetada do Mar - € 26,90

Grilled anglerfish, salmon and king prawn, with boiled potatoes, sweet & sour
sauce, garlic butter and salad / Tamboril grelhado, salmão e camarão tigre,
com batatas cozidas, molho agri-doce, manteiga de alho e salada mista

Saturday - Sábado

Cataplana - € 37,00 (2PAX)

salmon, perca do nilo, tintureira, clams, prawns in tomato-garlic sauce served
with boiled potatoes and salad / salmão, perca do nilo, tintureira, camarão,
amêijoas em molho de alho e tomate com batatas cozidas e salada

Sunday - Domingo

Fish Plate | Prato de Peixe - € 37,00 (2PAX)

salmon, tuna, prawns, swordfish and perca do nilo, served with boiled
potatoes and salad / salmão, atum, camarão, peixe-espada e perca do nilo
servido com batatas cozidas e salada

OUR FEBRUARY SPECIALS

Starters | Entradas

Harvest Cream Soup - € 7,50

Creamy soup made from seasonal vegetables / Sopa cremosa feita com legumes da época

Classic Prawn Cocktail - € 12,90

Cooked prawns served with lettuce and cocktail sauce in a champagne glass /
Camarões cozidos servidos com alface e molho cocktail em taça de champanhe

Main Courses | Pratos Principais

Mare Surf & Turf Burger - € 20,90

200 gr ground beef steak, prawns, cheddar cheese, tomato, cucumber, lettuce, red onions
and our homemade aioli, served with French fries and side salad / Hambúrguer de carne
bovina (200 g), camarões, queijo cheddar, tomate, pepino, alface, cebola roxa e aioli
caseiro, servido com batatas fritas e salada

Piri Piri Chicken Skewer - € 21,50

Grilled chicken skewer marinated in piri piri, served with spicy sauce, French fries and side
salad / Espetada de frango grelhado marinada em piri piri, servida com molho picante,
batatas fritas e salada

Dragon Heat Chow Mein - € 18,90

Stir-fried spaghetti with vegetables in a very spicy sauce – add tender beef strips for +8 € /
Esparguete salteado com legumes em molho muito picante – adicionar tiras de carne de
vaca por 8 €

Atlantic Swordfish Steak - € 19,50

Grilled swordfish steak served with grilled vegetables, Portuguese-style potatoes and side
salad / Bife de peixe-espada grelhado servido com legumes grelhados, batatas à
portuguesa e salada

Grilled Octopus Salad - € 24,50

Grilled octopus served on mixed salad with tomato, cucumber, carrot, red onions, fruits
and honey-mustard dressing / Polvo grelhado servido sobre salada mista com tomate,
pepino, cenoura, cebola roxa, fruta e molho de mostarda e mel

Seaside Grilled Squid - € 25,90

Grilled squid served with homemade aioli, French fries and side salad /
Lula grelhada servida com aioli caseiro, batatas fritas e salada

Classic Pork Cordon Bleu - € 19,90

Breaded pork filled with ham and Edam cheese, served with French fries and side salad /
Porco panado recheado com fiambre e queijo Edam, servido com batatas fritas e salada

Cognac Chicken Stroganoff - € 18,90

Tender chicken in cognac mushroom cream sauce, served with hash browns and grilled
seasonal vegetables / Frango tenro em molho cremoso de cogumelos e cognac, servido
com batatas rösti e legumes da época grelhados