



GOLDEN CATCH
menu

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Menu

Cesto de pão / Bread basket 4€

Couvert 4€

Azeitonas, manteiga, azeite / Olives, butter and olive oil

ENTRADAS | STARTERS

Polvo Confitado / Octopus Confit 14€

Chutney tomate, azeite tomilho / Tomato chutney, thyme oil

Tártaro / Tuna Tartar 11€

Atum, soja, abacate, alcaparras / Tuna, soy, avocado, capers

Gambas / Prawns 10€

Guacamole, chilly / Guacamole, chilly

Camarão / Shrimps 12€

“Marie Louise”, espargos, abacaxi / “Marie Louise”, asparagus, pineapple

Vieiras / Scallops 11€

Ervilha, ar de laranja, limão / Pea, orange mist, lemon

SOPAS | SOUPS

Sopa Rica / Rich Soup 8€

Massa folhada, coentros / Puff pastry lid, coriander

Legumes / Vegetable Soup 3€

Creme, crouton, cebolinho / Cream, crouton, chives

PRATO PRINCIPAL | MAIN DISHS

Bacalhau / Salt Cod 17€

Fresco, ratatouille, manteiga, caviar / Fresh cod, ratatouille, butter, caviar

Polvo / Octopus 22€

Batata doce esmagada e grelos, tempura de funcho, azeite de tomilho /
Crushed sweet potatoes and sprouts, fennel tempura, thyme oil

Tamboril / Monkfish 15€

Molho de Caldeirada, mexilhão, puré pimento /
Fish stew sauce, mussel, pepper purée

Salmão / Salmon 15€

Puré ervilhas e wasabi, pipoca de cevadinha, espuma de Holandês /
Pea and wasabi mash, barley popcorn, Hollandaise foam

Robalo / Sea Bass 16€

Puré de aipo fumado, alho francês, bimi, jus /
Smoked celery purée, leek, bimi broccoli, jus

Atum / Tuna 19€

Abacate, espargos, cherry confit, cebolete /
Avocado, asparagus, cherry confit, onion

Fish & Chips 14€

Tempura, tártaro, batata vitelotte / Tempura batter, tartar, potato vitelotte

MOLHOS | SAUCES

Maionese de alho / Garlic mayonnaise 1€

Maionese de ervas / Herb infused mayonnaise 1€

Maionese de limão / Lemon mayonnaise 1€

Maionese de coentros / Coriander mayonnaise 1€

Aioli / Aioli 1€

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BATATAS | POTATOES

- Batata palito / French Fries 2.5€
Batata doce palito / Sweet Potato Fries 2.5€
Batata corada / Roast Potato 2.5€
Batata rústica / Rustic Potato 2.5€
Batata steak house / Potato Wedges 2.5€
Batata Vitelotte / Vitelotte (violet) Potato 3.5€
Puré batata trufada / Truffled Mashed Potatoes 3€
Puré de batata doce roxa / Purple Sweet Potato Purée 3€

SOBREMESAS | DESSERTS

- Sablé 7€**
Limão, merengue, lima / Shortbread biscuit, lemon, meringue, lime
- Tatin 6€**
Amêndoa, canela, creme Inglês / Almond, cinnamon, custard
- Lingote 7€**
Chocolate, gelado avelã / Chocolate, hazelnut ice cream
- Pêra / Pear 8€**
Confitada em Porto, avelã / Preserved in Port wine, hazelnut
- Parfait 8€**
Porto, frutos vermelhos, granola / Port wine, red berries, granola
- Fruta / Fruit 4€**
Salada clássica, frutos vermelhos, hortelã / Classic fruit salad, red berries, mint
- Fruta da época / Seasonal fruit 4€**
- Fruta tropical / Tropical fruit 5€**
Papaia, abacaxi, manga, morangos / Papaya, pineapple, mango, strawberries
- Queijo / Cheese 5€**
Seleção do chefe / Chef's selection

MENU INFANTIL | CHILDREN MENU

- Sopa de legumes / Vegetable soup 3€**
Creme, crouton, cebolinho
- Frango / Chicken 7€**
Peito grelhado, batata frita, salada mista / Grilled chicken breast, french fries, mixed salad
- Bacalhau fresco / Fresh codfish 7€**
Douradinhos, batata frita, molho tártaro / Fish fingers, french fries, tartar sauce
- Bacalhau com natas / Salt cod with cream 7€**
Queijo da Ilha / Island cheese
- Bolonhesa / Spaghetti Bolognese 7€**
Esparguete, novilho, parmesão / Spaghetti, veal, parmesan cheese
- Prego no prato / Steak & Chips 7€**
Alcatra, batata frita / Rump steak, french fries

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