

The background is a light cream color with a network of thin, irregular gold lines, creating a marble-like texture. Centered in the upper half is a logo consisting of the lowercase letters 'bm' in a gold, elegant script font, with a horizontal flourish extending from the 'b' to the left and the 'm' to the right.

bm

BRASSERIE MARINA

FOOD & MOOD

Vinicius Borges



Head Chef Vinicius Borges,
born in Joinville, biggest
city in Santa Catarina
State in Brazil, from early
youth gained love and
passion for french cuisine
with an insatiable desire
to surprise and delight.

It is the Chefs
pleasure presenting you
a contemporary menu
to make your dining
experience a
memorable one.

**Welcome to
my world.**

Vinicius Borges

Convent

• TRILOGY OF BRUSCHETTAS •

7,90€

• CHEESE BOARD WITH HOMEMADE JAM •

9,90€

• BREAD AND FLAVORED BUTTER •

3,50€



Starters

• SCALLOPS IN SHADES OF GREEN •

Seared scallops dipped in butter, white wine and sage emulsion, lime aioli and coriander sprouts.

16,90€

• PRAWNS DIPPED IN CITRUS •

Sautéed prawns dipped in lemon, lime and orange butter sauce with a touch of smoked paprika.

16,90€

• CLAMS "BULHÃO PATO" STYLE •

Fresh Clams in white wine, garlic, coriander and olive oil.

19,90€

• INSIDE THE WOOL •

Lamb Croquettes with cheese topping, mint and crunchy tuiles.

13,90€

• BLADES OF HAPPINESS •

Carpaccio of matured loin with mustard, honey and beetroot sprouts.

15,90€

• MUSHROOMS IN FLAMES •

Portobello mushrooms sautéed in butter, flambéed in white wine and coriander.

12,90€



Fish

• THE EVOLUTION OF CODFISH •

Codfish confit with crust of broccoli, mushrooms, parsnip purée, cherry tomatoes, quail's egg and black olive gel.

21,90€

• SEA & COUNTRYSIDE •

Triggerfish fillet with asparagus mousseline, baby carrots dipped in orange, toasted baby corn and orange gel.

22,90€

• THE KING'S TENTACLES •

Octopus tentacles, parsnip purée, noisette potatoes, lemon pearls, pickled red onions and special sauce.

26,90€

• SEA CATAPLANA •

Medallions of monkfish, clams, prawns on a bed of potatoes, pink tomato sauce and white wine.

44,90€

Vegetarian

• SMOCKED EGGPLANT •

Spinach and Ricotta Ravioli with smocked aubergine cubes in a baba ghanoush sauce.

19,90€

• VEGAN MOQUECA •

Mix of Mushrooms in tomato and pepper sauce, coconut milk, dendê with crunchy walnut rice.

19,90€



Meat

• DRUNKEN DUCK •

Duck Risotto with cheese, pork crunchies, rum and orange reduction.

20,90€

• LAMB IN PARADISE •

Lamb carré , beetroot mousseline, glazed mushrooms in demi glacé, toasted onion petals, yogurt foam and mint caviar.

25,90€

• RED VEAL •

Veal Tenderloin, potato gnocchi in two phases, bathed in red wine reduction.

27,90€

• OXTAIL •

Cooked oxtail at low temperature with potato aligot.

21,90€

• RIB-EYE BLACK ANGUS •

Uruguayan Ribeye, with rustic potatoes and chimichurri sauce, in a Jack Daniels mist.

28,90€

• SIRLOIN TATAKI •

Australian Sirloin, with rustic potatoes and chimichurri, in a Jack Daniels mist.

28,90€



VISITE O NOSSO SITE.



VAT included at the official rate

The restaurant has a complaints book.

No dish, food or beverage including couvert will cannot be charged
unless requested by the client or it is returned untouched.

DL 10/2015 de 16-1

BRASSERIE MARINA

Inovation, Evolution and Modernization, and thus resurfaces Brasserie marina, the restaurant which used to have a large following in praia da Marinha, with the same dedication, welcoming spirit and a touch of modern cuisine. The team of Brasserie Marina are here ready to guarantee you a warm and friendly service.

Welcome to Brasserie Marina and we hope you enjoy your visit.

