VICEROY
OMBRIA ALGARVE

Thanksgiving

MENU



26 NOV

The Festive Season

OMBRIA KITCHEN







VICEROY
OMBRIA ALGARVE

26 NOV | THANKSGIVING MENU

Thanksgiving

COUVERT . COUVERT

Pão de alho, azeitonas marinadas com citrinos, conserva caseira de peixe
Artisanal garlic bread, marinated olives with citrus, homemade fish preserve

ENTRADAS . STARTERS

Queijo de cabra do nosso forno de lenha, ervas frescas
Goat cheese from our fire oven and fresh herbs

Paio do lombo reserva
Smoked loin, prime selection

PRATO PRINCIPAL . MAIN COURSE

Peru recheado com alheira de aves, chouriço, azeitona verde, alperce e jus
Stuffed turkey with poultry alheira, chorizo, green olives, dried apricot and gravy

ACOMPANHAMENTOS . SIDE DISHES

Feijão verde, cebola e alho tostados
Green beans, crispy onion and garlic

Batata-doce, limão e flor de sal de Castro Marim
Sweet potato, lemon and Castro Marim fleur de sel

Pera Rocha, endívias e ervas frescas
Rocha pear, endives and fresh herb salad

SOBREMESA . DESSERT

Picada de abelha . Bee sting
Mel, canela e laranja . Honey, cinnamon and orange

Adultos . Adults | € 60 p.p
Crianças dos 4 aos 12 anos . Children 4-12 yo | € 30 p.p



Bebidas não incluídas . Drinks are not included
Preço com IVA incluído à taxa legal em vigor . Price includes VAT at the applicable legal rate

VICEROY

OMBRIA ALGARVE



Bookings & Information : voa.reservations@viceroy.com

MENUS DA ÉPOCA FESTIVA FESTIVE SEASON MENUS