

TRIBECA®
RESTAURANTE · BRASSERIE
 SUGGESTIONS

- APERITIFS -

MANHATTAN BY TRIBECA
TRIBECA PASSION GIN
CHAMPAGNE FLÛTE MOUTARD GRAND CUVÉE BRUT
OPORTO WHITE "RAMOS PINTO" RESERVE
KIEVE MULE WITH WIBOROWA / ABSOLUT ELYX

- STARTER -

MUSSELS AT SPANISH STYLE
FISH SOUP WITH MINT FLAVORS
WITH ROUILLE AND CROUTONS
WILD MEAT ALHEIRA IN PUFF PASTRY, GOAT CHEESE, CHERRY
AND REDUCTION OF ÓBIDOS GINJA(CHERRY LIQUOR)

- MAIN COURSE -

WILD MEAT PIE
WITH CREAMED SPINACH AND PEAR IN RED WINE
COQ AU VIN
FREE-RANGE CAPON WITH ONIONS, MUSHROOMS AND TRUFFED MASHED POTATOES
IBERIAN PORK FILLET MIGNON WITH PLUMS SAUCE
AND ROLL OF TURNIP TOPS, "ALHEIRA SAUSAGE" AND SHEEP CHEESE FROM AZEITÃO
BREADED SOLE FILLET WITH TOMATO RICE
WITH TARTARE SAUCE
BREADED PRAWNS WITH GROOVED RAZOR CLAM RICE
WITH TARTAR SAUCE
SEABASS AND SHRIMP RICE OR PASTA IN FISHERMAN STEW SAUCE
TRIBECA MENU FOR FOUR PERSONS TO SHARE
MUSSELS AT SPANISH STYLE, BREADED PRAWNS, FRIED SOLLE, GRILLED IBERIAN
PORK SLICES, WILD MEAT PORTUGUESE SAUSAGE, RAZOR CLAM RISOTTO,
FRENCH FRIES, PADRON PEPPER, TARTAR SAUCE AND TOMATO SALAD

 PASTA

LINGUINE ALLA SCILLIANA
WITH MOZAMBIQUE PRAWNS, GARLIC, PORT WINE AND HOT PEPPER

FARFALLE WITH VEGETABLES AND GOAT CHEESE
WITH TOMATO AND AROMATIC HERBS SAUCE, VEGETABLES AND CHEESE

LINGUINE ALLA VONGOLE
WITH CLAMS, VIRGIN OLIVE OIL AND WHITE WINE

TAGLIATELLE WITH SMALL LOBSTER
WITH SHELLFISH CREAM SAUCE, VODKA AND MUSHROOMS

SPAGHETTI ALLA BOLOGNESE

LASAGNA ALLA BOLOGNESE