

Menu Proposal

Menu 1

Recommended fish and meat menu

Starters

“Bulhão Pato” Clams and pork sausage roasted in firewater

Fish dish

Sea bass fillet with sautéed potatoes and vegetables

Meat dish

Alentejo-style pork

Desserts

Portuguese cream bourlee

Price for 15 px: 550,00€

Menu 2

Starters

Alheira strudel with green apple and Cod fish cakes

Main dish

BBQ chicken piripiri and sausages

Desserts

Chocolate mousse or portuguese cream bourlee

Price for 15 px: 375,00€

Menu 3

starters

Mussels portuguese style and charcuterie board

Main dish

Seafood Rice

Desserts

Chocolate cake with ice cream or portuguese cream bourlee

Price for 15 px: 400,00€



Menu 4

starters

Pork sausage roasted in firewater and Cod fish cakes

Main dish

Duck rice portuguese style

Desserts

Almond pie or portuguese cream bourlee

Price for 15 px: 380,00€

Menu 5

starters

Charcuterie board and “Bulhão Pato” Clams

Adult dish

Roasted pork portuguese style

Desserts

Pudim or portuguese cream bourlee

Price for 15 px: 380,00€

Menu 6

Starters

Cod fish cakes and Mussels portuguese style

Main dish

Octopus rice

Desserts

genuine orange pie or portuguese cream bourlee

Price for 15 px: 400,00€

Menu 7

Starters

Garlic shrimp and portuguese meat rissoles

Main dish

Paelha

Desserts

Sericaia or portuguese cream bourlee

Price for 15 px: 430,00€

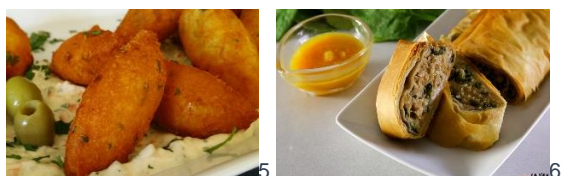
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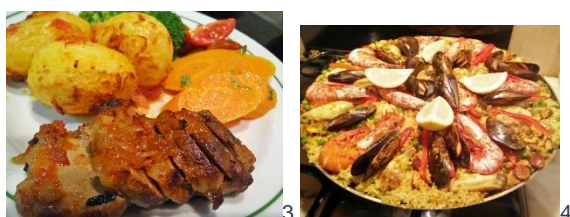


Some images of the menu



[Starters]

- 1 - Pork sausage roasted in firewater
- 2 - Portuguese meat rissoles
- 3 - "Bulhão Pato" Clams
- 4 - Charcuterie board
- 5 - Cod fish cakes
- 6 - Alheira strudel with green apple



[Main course]

- 1 - BBQ Chicken Piri-Piri
- 2 - Duck rice
- 3 - Roasted pork portuguese style
- 4 - Paelha
- 5 - Seafood rice
- 6 - Alentejo-style pork

Note: All main dishes are accompanied with salads and or vegetables.

[Dessert]

- 1 - Egg pudding
- 2 - Almond pie



Some images of the menu



3 –Portuguese cream bourlee

4 - Sericaia

5 - genuine orange pie

6 - Chocolate mousse

