

# DECK

12H00 – 18H00

**ME  
NU**



ROYAL SAVOY

## CATAPLANA

Traditional portuguese dish with varied fish and potatoes

22

## FISH

Grilled sea bass or golden sea bream

22

Grilled fresh tuna fish with traditional 'vilão' compote

22

Grilled black scabbard fish fillet with lemon and parsley butter

18

Black scabbard fish goujons with tartare sauce

14.5

Portuguese grilled sardines

14.5

Fish dishes served with traditional jacket potatoes or  
french fries with garlic and oregano and a  
mixed salad or sautéed vegetables

Prices in euros  
VAT included

## MEAT

Traditional beef skewer with garlic butter and bay leaves

22

Mixed grill of beef steak, chicken breast, bacon and fried egg

19

## ON THE STONE

Grilled tiger prawns

26

Beef steak

24

Salmon fillet

22

Chicken breast

19

Meat or on the stone dishes served with traditional crushed potatoes or french fries with garlic and oregano and a mixed salad or sautéed vegetables

## **PASTAS**

Shrimp, peppers and tomato sauce

16

Bacon, onion and cream

13

Sautéed vegetables with pesto

12

Pasta to choose: penne, spaghetti, tagliatelle

Beef lasagna

14

## **PIZZAS**

Shrimps, pineapple and mozzarella with cocktail sauce

14

Tomato, mozzarella and oregano

12

Sautéed vegetables

12

## **Extras**

Tuna or chicken or bolognese

2

## SALADS

Smoked salmon niçoise with garlic croutons,  
lettuce mesclun and a mustard vinaigrette

16

Tropical shrimp salad with avocado pear, pineapple,  
lettuce mesclun and a mango yoghurt sauce

15

Grilled chicken caesar salad with parmesan, anchovies,  
croutons, lettuce mesclun with a caesar sauce

14.5

Traditional cured ham and cheese with melon

14.5

Couscous salad with feta cheese, sun-dried tomato,  
cucumber, peppers and roasted almonds

14.5

Vegetarian salad with tofu, green asparagus, mushrooms,  
celery, lettuce mesclun and a balsamic vinaigrette

14.5

Caprese salad with mozzarella di bufala, tomato and pesto

13

## LIGHT

Leek and mushroom quiche with rocket salad,  
cherry tomato and orange olive oil

12

Smoked salmon or traditional cured ham omelette

12

Omelette of 3 ingredients

Cheese, ham, bacon, shrimps, asparagus,  
mushrooms, tomato, onions, peppers

10

Grilled limpets with garlic butter and lemon

10

Soup of the day

6

French fries with garlic and oregano

4

## SANDWICHES

Served on white, whole-wheat or gluten free  
bread may be toasted

Tuna or chicken or traditional cured ham

7

Ham and cheese

6

Ham or cheese

5

## OTHER

Special hamburger served in a hamburger bun, crispy bacon,  
cheddar cheese and caramelised red onion

13

Hamburger served in a hamburger bun, lettuce and tomato

9

Hot dog with carrot, onions and potato sticks

8

## HOUSE SPECIALITIES

House specialities are served in a traditional bread 'bolo do caco'

Special 'prego' with beef steak with garlic butter, fried egg,  
traditional cured ham, cheese, tomato and lettuce

14

Traditional cured ham, curd cheese and marinated sun-dried  
tomato bruschetta with olive oil and fleur de sel

13

Sautéed banana, crispy bacon and mango chutney

12.5

'Prego' with beef steak with garlic butter

12.5

Grilled fresh tuna shavings and traditional 'vilão' compote

12

Grilled chicken, pineapple, mayonnaise, lettuce and tomato

12

Roasted vegetables and grilled tofu

11

Traditional bread with garlic butter

3.5



## DESSERT

Brownie with caramel ice cream

7

Tepid apple tarte with vanilla ice cream and custard sauce

7

Traditional sugar-cane honey cake and banana with  
coffee ice cream

7

Macerated pineapple carpaccio with yoghurt ice cream

6.5

Passion fruit pudding

6

Sliced fruit platter

7

Fruit salad

5.5

Cheese board (per person)

10

Ice cream or sorbet scoop (per scoop)

2.5

with topping and / or cream

Accompany with sliced fruit (per variety)

3