

MENU – ENGLISH

Gastronomic Experiences

Gastro – 2 Course Menu

Chef's couvert and
welcome

Starter
Main Course
or

Main Course
Dessert
(Choice from the à La
Carte Menu)

32.90 €

Gastro – 3 Course Menu

Chef's couvert and
welcome

Starter
Main Course
Dessert

(Choice from the à La
Carte Menu)

37.90 €

The Captain – 4 Course Menu

Chef's couvert and
welcome

2 Starters
Main Course
Dessert

(Choice from the à La
Carte Menu)

44.90 €

Wine Experiences

The Captain

2 hours of bottomless service from the wine selection

14.90 €

Premium Sommelier Selection – 2 Glasses

10.90 €

Premium Sommelier Selection – 3 Glasses

15.90 €

Premium Sommelier Selection – 4 Glasses

20.90 €

Starters

Madeira Coast Fish Ceviche

Temari, mango, sesame

16.00 €

Madeira Coast Fish Samosas

Smoked paprika and chilli mayonnaise

13.90 €

Cream of Prawn Bisque

Coconut foam, crispy panko prawn, seaweed salad

16.00 €

The Captain's Beef Tartare

Asian flavours, rice cracker and hazelnut oil

15.50 €

Santiago Spring Roll (Vegetarian/Vegan)

Wakame seaweed, mango, lemon balm and chilli sauce, served with salad

14.50 €

Large Clam Bulhão Pato Style

14.90 €

Taberna's Marinated Sardines

Roasted peppers, tomato and crispy feta roll

14.50 €

Eringi Mushroom Ceviche (Vegan)

12.00 €

Burrata di Buffala Salad with Garden Herb Pesto

14.50 €

Main Courses

Beef Tenderloin Filet

Foie gras and coffee sauce, truffled potato terrine (Set Menu – extra 6.50 €)
27.50 €

Argentinian Sirloin (300 gr)

Bearnaise sauce, French fries (Set Menu – extra 6.50 €)
26.00 €

Hot Pressed Duck Confit

Pea and sausage risotto, São Jorge PDO cheese and orange sauce
21.50 €

Oxtail and Veal Cheek Duo

Sweet potato and carrot terrine, roast gravy
24.50 €

Madeira Coast Fish Fillet

Tomato risotto and confit lemon
24.00 €

Parrotfish Fillet

Creamy couscous pasta with curry, seasonal vegetables
23.90 €

Octopus and Madeira Coast Fish Pasta Stew

Broth flavored with capers, orange, chorizo and smoked paprika
25.90 €

Black Scabbard Tempura Fillet

Fried maize, passion fruit cream, ginger and banana
19.90 €

Tuna Steak

Curry and apple cream, fried cassava and passion fruit
19.50 €

Thai Green Vegetable Curry (Vegan)

Wild rice
16.50 €

Mac'n'Cheese with Black Truffle (Vegetarian)

17.50 €

Children's Menu

Beef Sirloin with Fries and Vegetables

14.00 €

Crispy Black Scabbard with Fries and Vegetables

13.90 €

Classic Mac'n'Cheese

11.90 €

Sides

Seasonal Vegetable Selection

4.00 €

Fries with Truffle Oil

3.90 €

Desserts

Selection of Portuguese Cheeses

Dried fruits, traditional quince paste

13.90 €

Cuban Pineapple

Marinated and caramelised pineapple, lime zest

6.50 €

Sinfull Finale

68% chocolate fondant, Magnum ice cream, popping candy, caramel, red fruits
and "honeycomb"

10.50 €

Banana, Mascarpone and Biscuit

Honey cake crumble

8.50 €

Madeiran Lemon Square

Fresh lemon sorbet from Santana, crispy textures

9.50 €

Organic Passion Fruit Crème Brûlée

9.50 €