



Easter Menu

Soup

Elegantly seasoned and velvety asparagus cream soup, with handmade, crispy croutons.
This exclusive soup speciality of freshly cut chives, with regional bread from Carvoeiro.

€8,90

Starter

Two prawns fried in kataifi dough harmonize perfectly, with refreshing passion fruit broth. This Easter speciality is served, with avocado cream, pea mousse with yoghurt and pickled radishes.

€9,40

Main course A

Crispy braised Easter lamb from the oven. This traditional speciality is served, with a own finely seasoned sauce and marinated Vanilla carrots, juicy carrot puree and a spectacular potato gratin.

€23,20

OR

Main course B

Juicy fried salmon fillet piece. This very fine fish speciality is served, with a lemon herb crunchy topping. A handmade hay cream sauce, with peas and parsnips harmonize in this combination, perfect with baked potato balls.

€21,90

OR

Main course C

Vegetarian Easter flavours, unfold over regional goat cheese, with a crispy sunflower seed melt. This speciality is served, with a spiced orange sauce, a trio of carrots and juicy carrot puree. Pickled orange fillets on a fried polenta slices, round off this combination in harmony and perfection.

€19,70

Dessert

Handmade White Chocolate Mousse, Adorns Yourself, with homemade strawberry ice cream and Algarve almond, with vanilla and regional limes.

€7,50

www.kulinarium.pt

www.kulinarium-academy.com