



MENU

MUSEU DA CHANFANA



MENU EXECUTIVO E TRADICIONAL

EXECUTIVE AND TRADITIONAL MENU

TRADICIONAL TRADITIONAL

19 €

Sopa de casamento
“Wedding Soup”

Prato Tradicional Regional do Dia

Nabada de Semide

2 copos de vinho ou 1 Cerveja/1 Refrigerante/1 água e Café
2 glasses of wine or 1 beer/1 soft drink/1 water and coffee

EXECUTIVO EXECUTIVE

15 €

Sopa do dia
Soup of the day

Prato do dia
Dish of the day

Sobremesa do dia ou fruta
Dessert of the day or fruit

2 copos de vinho ou 1 Cerveja/1 Refrigerante/1 água e Café
2 glasses of wine or 1 beer/1 soft drink/1 water and coffee

Só se aplica a dias de semana ao almoço. Não se aplica aos jantares nem aos fins-de-semana e feriados.

This menu is only available for lunch on week days. Doesn't apply at dinner, weekends or holidays.



COUVERT'S

Pão, Azeite com Balsâmico, Manteigas Aromáticas e Mimos do Chef
Bread, Olive oil with balsamic, Aromatic butters and Chef treats

4 €
por pessoa/
per person

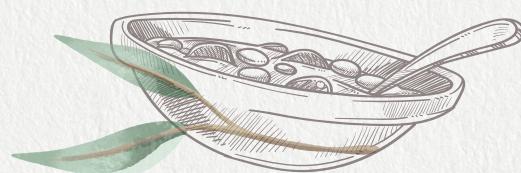
ENTRADAS STARTERS

Croquetes de alheira, mel de limão e salsa
Alheira croquettes with lemon and parsley honey

6.5 €

Camarão ao alho com pão tostado
Garlic prawns with toasted bread

9.5 €



SOPAS SOUPS

Sopa de casamento*
(couve lombarda ou troncha, sobras de pão, molho e sobras da chanfana)
“Wedding Soup”: traditional dish from the region made with chanfana -
Leftovers and souce, cabbage and bread

5€

Sopa de legumes
Vegetables soup

3.5 €

Sopa de peixe
Fish soup

4 €

*Iguarias tradicionais no concelho de Miranda do Corvo
*Traditional dishes from Miranda do Corvo





SALADAS

SALADS

Salada tropical 9 €

Fruta da época, mix de folhas verdes, molho de iogurte cítrico

Tropical Salad

Seasonal fruits, mixed greens, citrus yogurt sauce

Salada mista 8 €

Mix de folhas, tomate e cebola

Mixed salad

Mix of leaves, tomato and onion



PRINCIPAIS

CARNES MEATS



Chanfana*

Carne de cabra assada em vinho tinto, acompanhada de batatas cozidas e grelos

Goat's meat slowly cooked in red wine, garnished with boiled potatoes and turnip greens

17€

Bucho*

Recheado com arroz e carnes diversas, acompanhado de grelos

Porc stomach filled with rice and mixed meats garnished with turnip greens

15€

Negalhos*

Bucho de cabra recheado e assado em vinho com batata e legumes

Goat's stomach & guts stuffed and slowly cooked in red wine, with boiled potatoes and vegetables

15€

Serrabulho*

Salteado de carne de porco, miúdos e sangue de porco com batatas cozidas e legumes

Sautéed pork, giblets and porc blood with boiled potatoes and vegetables

15€

Cabrito assado (arroz caldoso de miúdos, batata assada e grelos) 18 €
Roasted lamb (rice stew with giblets, roast potatoes and turnip greens)

Bife à Casa (batata frita às rodelas, legumes salteados e demi-glace) 18 €
House steak (french fries, sautéed vegetables and demi-glace)

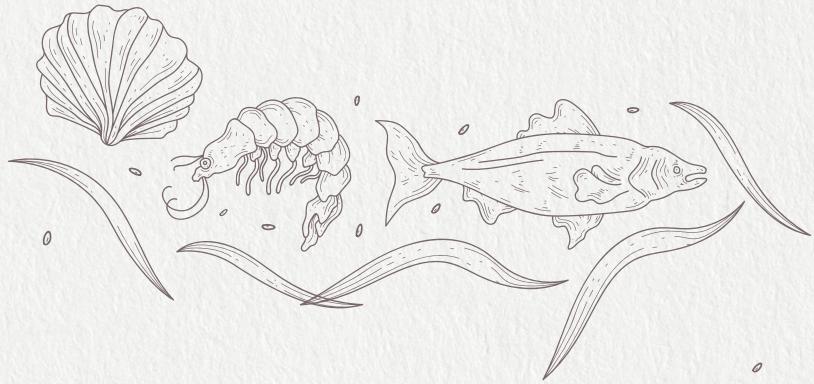
Perna de frango assada (creme de milho) 16 €
Roasted chicken leg (corn cream)

Plumas de porco preto (batata frita palito, arroz branco e salada) 17€
Black pork feathers (french fries, white rice and salad)

*Iguarias tradicionais no concelho de Miranda do Corvo

*Traditional dishes from Miranda do Corvo





PEIXES

FISH

Bacalhau à Lagareiro (Batata, couve e azeite)
Codfish “à Lagareiro” (Potato, cabbage and olive oil)

16 €

Polvo grelhado (Polvo, migas, batata e azeite)
Grilled Octopus (Octopus, migas, potatoes and olive oil)

17 €

VEGETARIANO

VEGETARIAN

Risotto de Cogumelos
Mushroom risotto

15 €





INFANTIL CHILDREN'S

Bifinhos de frango grelhados com batatas fritas, salada ou arroz 10 €
Grilled chicken steaks with french fries, salad or rice

Douradinhos com batatas fritas, salada ou arroz 10 €
Fish fingers with french fries, salad or rice



SOBREMESAS REGIONAIS

REGIONAL DESSERTS

Nabada de Semide*	4.5 €
Conventual sweet from the convent of santa maria de semide, made with turnip	
Arroz doce	4.5 €
Sweet rice	
Cheesecake frutos vermelhos	4.5 €
Red fruit cheesecake	
Fidalgo	4.5 €
“Fidalgo” (conventional sweet made with eggs)	
Leite Creme	4.5 €
Crème brûlée	
Mousse de Chocolate	4.5 €
Chocolate mousse	
Pudim de Jeropiga	4.5 €
Jeropiga pudding	
Fruta Laminada	3.5 €
Sliced fruit	
Gelado	3.5 €
Ice cream	

*Iguarias tradicionais no concelho de Miranda do Corvo / *Traditional dishes from Miranda do Corvo

IVA incluído à taxa em vigor / all prices include VAT

Se é alérgico ou intolerante a algumas substâncias a seguir discriminada, e tem dúvidas se foram utilizadas na preparação/confecção do que pretende consumir, pode solicitar informações a um dos nossos colaboradores. Cereais que contém glúten, crustáceos, ovos, peixes, amendoins, soja, leite, frutos de casca, aipo, mostarda, sementes de sésamo, dióxido de enxofre e sulfitos, tremoço. / If you have allergies or intolerances to any of the substances listed below and have doubts about whether they were used in the preparation of the dish you intend to consume, you can request information from one of our staff members. The substances are: cereals containing gluten, crustaceans, eggs, fish, peanuts, soy, milk, tree nuts, celery, mustard, sesame seeds, sulfur dioxide, sulfites, and lupin.



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Establishment
according
to Health Measures
Portugal

BOA CAMA
BOA MESA

