

11:30/19:00

ROOM SERVICE

A fim de proporcionar e servir ingredientes com o máximo sabor e frescura, todos os legumes e aromáticos são cultivados por nós na nossa quinta de cultura sazonal e sustentável, sendo colhidos diariamente para si.

In order to provide ingredients with maximum flavor and freshness, all vegetables and aromatics are grown by ourselves in our seasonal and sustainable farm, being harvested daily for you.

**SANTA
BARBARA**
BY SINGULAR PROPERTIES

Sopa / Soup

Sopa de legumes da nossa quinta
Vegetables soup from our farm
4€

Sandwiches

Pão galego com lombo fumado, maionese de alho, pickles e mix de verdes
Galician bread with smoked pork loin with pickles, garlic mayonese and fresh greens mix
gluten/lactose
gluten/dairy
18€

Bolo lêvedo, nugget de peixe melga, molho tártaro e legumes fermentados
Bolo Levedo, Fish nugget with tartar sauce and fermented vegetables
gluten/lactose
gluten/dairy
16€

Hamburger de vaca com maionese de cebola, cheddar maturado e bacon crocante
Beef burger with onion mayonese, aged cheddar and crispy bacon
gluten/lactose
gluten/dairy
18€

Pão galego, shitaque bbq, maionese de alho assado e mix de verdes da quinta
Galician bread, bbq shitake mushrooms with roasted garlic mayo and fresh greens mix
gluten
gluten
14€

Todas a sandes poderão ser confecionada com pão gluten-free
All sandwiches can be prepared in gluten-free bread

Saladas / Salads

Salada de tomate marinado com queijo fresco regional, vinagrete de limão galego e mix de verdes da nossa quinta
Marinated tomato salad with regional fresh cheese, rangpur vinaigrette and fresh greens mix from our farm

lactose

Dairy

15€

Carapau curado, coleslaw da nossa quinta e legumes fermentados
Cured horse-mackerel with coleslaw salad and fermented vegetables

17€

Salada de beterraba com vinagrete de porto e pickles da nossa quinta
Beetroot salad with port wine vinaigrette and pickled vegetables from our farm

15€

Salada de fermentados da quinta com vinagrete de limão galego
Fermented vegetable salad from our farm with rangpur vinaigrette

15€

Principais / Mains

Pasta com ragoût e queijo da terceira
Ragoût pasta and Terceira Island cheese

lactose/gluten

dairy/gluten

15€

Gnocchi de alho assado, barriga de porco crocante e queijo curado da terceira
Roasted garlic gnocchi, crispy pork belly and Terceira Island cured cheese

lactose/gluten

dairy/gluten

14€

Escabeche de cogumelos grelhados, molho holandês e batata frita
Pickled grilled mushrooms, hollandaise sauce and french fries

lactose

dairy

15€

Fish and chips com maionese de limão galego
Local fish and chips with rangpur mayo

Gluten

Gluten

17€

Peixe marinado da nossa costa com puré de batata-doce e legumes fermentados da nossa quinta
Marinated local white fish with sweet potato puree and fermented vegetables from our farm

18€

Crianças / Kids

Pasta à Bolognesa

Bolognese pasta

Gluten

Gluten

9€

Nuggets de peixe da nossa costa

White fish nuggets

Gluten

Gluten

11€

Bife com ovo estrelado e batata frita
Sirloin steak with egg and french fries

13€

Cheeseburger

Gluten

Gluten

10€

Sobremesas / Desserts

Brownie de chocolate com espuma de chocolate branco

Chocolate brownie with white chocolate mousse

Glúten, lactose, frutos secos

Gluten, dairy, dry fruits

8€

Mousse de caramelo com crocante de amendoim

Caramel mousse with crispy peanut

Lactose, frutos secos

Dairy, dry fruits

5€

Fruta sazonal

Seasonal fruit

6€

19:00/22:30

Entradas

Terrina de cenouras, iogurte de aveia fumado e frutos secos
Carrots and parsnip tureen with smoked oat yogurt and dry fruits

Frutos secos
Dry fruits

12€

Vichyssoise de alface romana comprimida e pó cítrico
Roman lettuce Vichyssoise with compressed grill lettuce and citrus powder

11€

Tomate bio marinado, espuma de leite de cabra, citronela e pó de tomate
Marinated bio tomatoes, goat milk foam, lemon grass and tomato powder

Lactose
Dairy

13€

Tartelete de carapau curado, gel de Verdelho do Pico e rabano fermentado
Cured Horse-mackerel tartelette, with Verdelho wine gel and fermented horse radish

Gluten, lactose
Dairy

14€

Canja de caranguejo (massa, salada de algas com vinagrete de limão galego e espuma de caranguejo)
Crab Chowder (crab broth, seaweed with rangpur vinaigrette and crab foam)

Marisco, glúten, lactose
seafood, gluten, dairy

16€

Tártaro de acém maturado, aioli de alho confit e trufa com pão ázimo
Dry aged ribeye tartar, confit garlic and truffle aioli with flat bread

Gluten (Pão)
Gluten (bread)

13€

Pratos principais/Mains

Tarte de batata e cebola confit, sour cream de trufa, salada de verdes e vinagrete

Potato and onion confit tart, truffled sour cream and fresh greens salad

Gluten, lactose
Gluten, Dairy

18€

Canelone de alho francês queimado, molho de alho assado e aveia torrada

Burnt leek cannelloni, roasted garlic bechamel sauce and toasted oats

18€

Bolbo de funcho no churrasco, molho raita fumado, trigo sarraceno frito e óleo de salsa

BBQ fennel root, smoked raita sauce, crispy buckwheat and parsley oil

Gluten, lactose
Gluten, Dairy

17€

Lula açoriana BBQ, ragoût de trigo sarraceno, nata ácida e salsa verde

BBQ Azorean squid, buckwheat ragoût, sour cream and salsa verde

Lactose, cefalópodes
Dairy, cephalopod

22€

Costela de vaca, puré de levedura, kale tostado e molho marchand de vin

Beef short ribs, yeast purée, toasted kale and marchand du vin sauce

Gluten, lactose
Gluten, Dairy

23€

Porco fumado, pavê de batata, puré de chervilha e jus de porco assado

Smoked Pork, potato pavé, parsley purée and roasted pork jus

Lactose, frutos secos
Dairy, dry fruits

20€

Sobremesas / Desserts

Tatin de abóbora com gelado de leite de cabra

Butternut Tatin with goatmilk ice-cream

Gluten, lactose
Gluten, Dairy

9€

Brulée de cenoura e cardamomo com sorbet de limão galego

Carrot and cardamom Brulée with rangpur sorbet

8€

iogurte, framboesa macerada e biscotti
yogurt, macerated raspberry, and biscotti

Gluten, lactose
Gluten, Dairy

8€

Tarte de avelã com mousse "5 especiarias"

Hazelnut tart with 5 spices mousse

Glúten, lactose, frutos secos
Gluten, dairy, dry fruits

9€

Waffle de Malassada

Malassada Waffle

Gluten, lactose
Gluten, Dairy

9€

Pastel de abade de priscos

"Abade de Priscos" Pudding with puff pastry

Gluten
Gluten

9€

Sendo a sustentabilidade um dos valores do grupo Singular Properties, é um orgulho partilhar consigo que 80% dos produtos vegetais servidos nos nossos restaurantes são produzidos na nossa quinta localizada no Santa Bárbara Resort.

Venha visitar!

As sustainability is one of the values of the Singular Properties group, we are proud to share with you that 80% of the vegetable products served in our restaurants are produced on our farm located in Santa Bárbara Resort.

Come and visit!