



Steakhouse Night

Couvert

Bread and butter 2.30€
(Gluten free bread available upon request)

Starters

Beef Carpaccio 16.00€

Lemon Risotto with Scallops 21.00€

Tuna Tartare 11.00€
with avocado and watercress salad

Clams Bulhão Pato style 22.50€

Piri-piri Prawns 14.50€

Beef Empanadas 10.00€
with guasacaca sauce

French Onion Soup 6.00€
with gruyère crouton

Fish

Fish of the Day 22.50€
served with new boiled potatoes and vegetables

Grilled Tiger Prawns 30.50€
served with soy rice, raisins, pine nuts and a mixed salad

Sauces

Béarnaise 1.00€

Chimichurri 1.00€

Pepper 1.00€

Mint 1.00€

Red Wine 1.00€

Mushroom 1.00€

Vegetarian

Grilled Tofu Skewers  17.00€
served with satay sauce, white rice and ratatouille

Pumpkin Risotto 16.00€
served with sautéed mushrooms and parmesan crumble

Meat

Argentinian Tenderloin Steak (220gr) 26.00€

Dry-aged Prime Rib Steak (500gr) 37.00€

Dry-aged T-bone Steak (500gr) 39.00€

US Picanha (rump cap 250gr) 27.00€

Uruguayan Rib Eye Steak (250gr) 30.00€

Dry-aged Rubia Gallega Sirloin (300gr) 34.00€

Lamb Chops (5units) 32.00€

Iberian Pork Chop (300gr) 19.00€

Iberian Pork Skewer 23.00€

Picanha Beef Burger (150gr) 15.00€
served with French Fries

Surf and Turf (220gr) 33.00€
grilled beef tenderloin and tiger prawns

Side Dishes

French Fries 3.00€

Sweet Potato Fries 4.00€

Homemade Crisps 3.00€

French Fries 8.00€
with cheddar and bacon

Spicy Potato Wedges 3.00€

Rice 3.00€

Potato Purée 3.00€

Potato Gratin 5.50€

Fried Onion Rings 2.50€

Sautéed Portobello Mushrooms 5.50€

Stir-fried Vegetables 5.50€

Sautéed Asparagus 9.00€
and Bimi Broccoli
with hazelnuts, capers and pecorino cheese

Mixed Salad 2.50€

Vegetarian  Vegan 

Aldeamento Turístico Four Seasons Fairways ★★★★★

VAT Included. List of Allergens and Food Intolerances available upon request

No dish, food product or drink, including the couvert, may be charged if it's not requested nor consumed by the customer.



Noite Steakhouse

Couvert

Pão e manteiga 2.30€
(Pão sem glúten disponível a pedido)

Entradas

Carpaccio de Novilho 16.00€

Risoto de Limão com Vieiras 21.00€

Tártaro de Atum 11.00€
com salada de abacate e agrião

Amêijoas à Bulhão Pato 22.50€

Camarão Piri-Piri 14.50€

Empanadas de Novilho 10.00€
com molho de guasacaca

Sopa de Cebola Francesa 6.00€
com croutons de gruyère

Peixe

Peixe do Dia 22.50€
servido com batata nova cozida e legumes

Camarões-tigre Grelhados 30.50€
servido com arroz de soja, passas de uva, pinhões e salada mista

Molhos

Bearnaise 1.00€

Chimichurri 1.00€


Pimenta 1.00€

Hortelã 1.00€

Vinho Tinto 1.00€

Cogumelos 1.00€

Vegetariano

Espetadas de Tofu Grelhadas  17.00€
servidas com molho satay, arroz branco e ratatouille

Risoto de Abóbora 16.00€
servido com cogumelos salteados e crocante de parmesão

Carne

Bife do Lombo Argentino (220gr) 26.00€

Costeleta Novilho Maturada (500gr) 37.00€

T-bone Maturado (500gr) 39.00€

Picanha dos EUA (250gr) 27.00€

Acém do Uruguai (250gr) 30.00€

Vazia Rubia Gallega Maturada (300gr) 34.00€

Costeletas de Borrego (5uni) 32.00€

Costeleta de Porco Ibérico (300gr) 19.00€

Espetada de Porco Ibérico 23.00€

Hambúrguer de Picanha (150gr) 15.00€
servido com batata frita

Surf and Turf (220gr) 33.00€
lombo de novilho e camarão tigre grelhados

Acompanhamentos

Batata Frita 3.00€

Batata-doce Frita 4.00€

Batata "Pala Pala" Caseira 3.00€

Batatas Fritas 8.00€
com cheddar e bacon

Gomos de Batata Picantes 3.00€

Arroz 3.00€

Puré de Batata 3.00€

Gratin de Batata 5.50€

Anéis de Cebola 2.50€

Cogumelos Portobello Salteados 5.50€

Legumes Salteados 5.50€

Espargos e Bimis Salteados 9.00€
com avelãs, alcaparras e queijo pecorino

Salada Mista 2.50€

Vegetarian  Vegan 

Aldeamento Turístico Four Seasons Fairways ★★★★★

IVA incluído | Lista de Alergénios e Intolerâncias Alimentares disponível a pedido

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado