

HOWARD'S FOLLY

Só aos Almoços

Menu executivo – Couvert, entrada, prato principal, copo vinho e café **€16,50**

Couvert, starter, main course, glass of wine and coffee

Couvert **€4,00 / pp**

Pão Alentejano, prova de azeite, Azeitonas temperadas, manteiga aromatizada

Alentejo Bread, olive oil, seasoned olives, seasoned butter.

Cabeça de Xara – Fumeiro da D^a Otávia **€12,00**

Cabeça de xara, pickle de pepino, tostas de pão alentejano.

Pig's head terrine, cucumber pickle, crispy breads.

Carpacio **€14,00**

Carpacio de novilho, pesto de poejo, lascas de queijo de ovelha, alcaparras.

Beef carpaccio, penny-royal pesto, age dry sheep's cheese shards, capers.

Alheira Alentejana **€8,50**

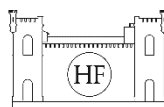
Croquetes de alheira de porco preto, maionese de manjeriçã, ketchup caseiro fumado, aioli de alho frito.

Iberico pork croquette, basil mayonnaise, smoked ketchup, fried garlic aioli.

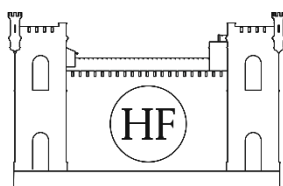
Lirio **€19,50**

Lirio, lima, sal, malaguetas, gelado de yuzo, caviar de gengibre.

Lirio, lime, salt, chili, yuzo ice-cream, ginger caviar



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Gaspacho 2.0 **€13,50**

Tradicional gaspacho alentejano reinterpretado pelo chef

Traditional Alentejo gaspacho reinterpreted by our chef

Couves **€14,00**

Couve lombarda grelhada, puré de couve flor assada, pinhões tostados, óleo de coentros, vinho de Carcavelos.

Grilled cabbage, roasted cauliflower puree, toasted pine nuts, coriander oil, Carcavelos wine.

Espargos **€17,00**

Espargos verdes, brioche, óleo de chouriço, pipocas, papada de porco, gema de ovo frita

Green asparagus, brioche, chorizo oil, popcorn, pork jowl, panko egg yolk

Batata Brava **€6,00**

Gomos de batata frita servidos no nosso molho picante.

Potato wedges, spicy sauce.

Ovos com Farinheira **€14,00**

Ovos 63,3º graus, espinafres frescos, batata palha caseira, farinheira de castanha, vinagre de cidra.

63,3º eggs, spinach, shoestring potatoes, chestnut, and pork sausage.

Arroz Preto de Lagostins **€19,50**

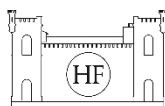
Arroz cremoso com tinta de choco, lagostins, caviar de limão, crème fraiche.

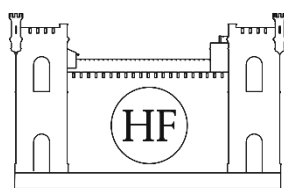
Squid ink black rice, langoustines, lemon caviar, crème fraiche.

Kataifi **€19,00**

Camarão enrolado em massa kataifi, molho de menta e servido sobre papel de arroz.

Kataifi wrapped shrimp, mint sauce, rice paper.





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Shitake €14,00

Cogumelos shitake, molho de soja, ovo, alho francês.

Shitake mushrooms, soya sauce, egg, leek.

Prego do chef €10,00

Duas bolinhas artesanais, vazia de novilho, pimentos padrón, queijo cheddar, molho picante.

Alentejo Sirloin steak sandwich, padrón peppers, cheddar, spicy sauce.

Pastel de Pintada (2un) €10,50

Pastel de massa tenra recheado com pintada estufada, chimichurri alentejano.

Guinea fowl empanada, chimichurri.

Novilho €22,00

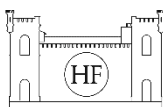
Naco de vazia Angus grelhado, redução de vinagre balsâmico, queijo de ovelha curado, coentros, cebola frita.

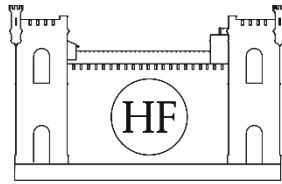
Angus sirloin steak, balsamic vinegar reduction, sheep's cheese, crispy onion crumble, coriander.

Asas €13,50

Asas de frango fritas, mel, lima, sriracha, slaw de couve coração e couve roxa.

Fried chicken wings, honey, lime, sriracha, cabbage slaw.





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Sobremesas

Brownie de chocolate negro, beterraba e gelado de chá earl gray. €7,00

Dark chocolate, beetroot, Earl Grey ice cream.

Tarte limão, merengue, pó de azeitona e gelado de mel. €6,50

Lemon pie, merengue, olive dust, honey ice cream.

Encharcada, sorbet de framboesa, carpaccio de abacaxi. €5,50

Traditional egg custard, cinnamon, raspberry sorbet, pineapple carpaccio.

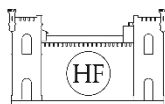
Tarte de praliné de avelã e chocolate, coulis de framboesa, framboesas frescas. €6,50

Chocolate and hazelnut praline tart, raspberry coulis, fresh raspberries.

Carcavelos 1991 €12,00

Para terminar a sua em perfeita harmonia a sua refeição sugerimos o nosso fantástico vinho de Carcavelos.

To finish try our delicious and extremely rare 1991 Carvavelos fortified wine.



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