

Dinner – 24th December 2024

Menu de Natal

Christmas Menu

COCKTAIL

“Bolo lêvedo” with caramelized red onion
Codfish cakes | Smoked salmon and cream cheese vol-au-vent

STARTERS

Regional cheese and charcuterie board with dried fruits
Boiled shrimp | Stuffed crab | Shrimp cocktail | Mussels in escabeche sauce
Various savory snacks | Melon pearls with prosciutto

SALADS

Fresh seasonal salads | Quinoa salad with garden vegetables
Lentil salad with peppers | Shrimp Caesar salad
Cucumber salad with soy yogurt and cashew | Wild rice salad with roasted mushrooms
Roasted sweet potato with honey and cinnamon | Tuna estopeta salad

SOUPS

Rich fish soup from our coast with crispy herb croutons and pasta
Velvety roasted vegetable cream

MAIN DISHES

Traditional boiled codfish with golden potatoes, cabbage, and garlic chips
Seared tuna with sweet potato puree and julienne vegetables
Regional-style steak with baker’s potatoes
Turkey breast stuffed with chestnuts and dried fruits, aromatic sauce, and rice
Ricotta and spinach tortellini in creamy pumpkin and almond sauce

DESSERTS

Pumpkin fritters with ginger | French toast with Port wine syrup and spices
“Bolo-rei” and “bolo rainha” | Christmas log | Traditional rice pudding | Passion fruit pudding
Chickpea and sweet potato pastries | Sliced seasonal fruits

DRINKS

Welcome cocktail
Fiuzza White and Red Wine Selection | Soft drinks, sparkling and still water
Coffee and tea

100,00€ per person

Children 3 to 11.99 years – 50% discount
Children up to 2.99 years – Free

VAT included at the current rate



PESTANA
BAHIA PRAIA
NATURE & BEACH RESORT
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