

trigo latino

RESTAURANTE & GASTROBAR

ENTRADAS E SALADAS APPETIZER AND SALAD

Ceviche de Salmão • 14€

Salmon Ceviche

Pasteis de Bacalhau • 5€

Cod Fish Croquettes

Camarão ao alinho • 14€

Shrimp sauteed in olive oil and garlic

Mexilhão de vinagrete • 9€

Mussels in vinaigrette

Cogumelos salteados • 8€

Sauteed mushrooms

Pimentos Assados • 7€

Roasted Peppers

Queijo de Cabra gratinado com frutos vermelhos • 8€

Goat cheese gratin with red berries

Saladinha de tomate à algarvia • 4€

Tomate salad Algarves

Saladade rebentos de alface • 5€

Lettuce sprout salad

Saladinha mista • 5€

Mix salad

SOPA DO DIA SOUP OF THE DAY

Creme de cenoura • 5€

Carrot cream

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PEIXES E MARISCOS FISH & SHELLFISH

**Lombo de Bacalhau, batatas novas à murro
e espinafres salteados • 19€**

Cod loin, baked potato and sauteed

**Posta de Salmão fresco com puré de cenoura, alho francês
e azeite virgem de coentros • 17€**

*Fresh salmon steak with carrot puree, leeks, olive oil
and coriander*

Massada de Garoupa com gambas à Trigo Latino • 22€

Grouper fish with prawns by Trigo Latino

Polvo assado com batata doce e pimentos grelhados • 22€

Roasted octopus with sweet potatoes and grilled peppers

**Camarão Tigre Gigante grelhado com molho de alho,
limão e manteiga • 39€**

Grilled giant tiger shrimp with garlic, lemon and butter sauce

VEGETARIANO VEGETARIAN

**Tagliatelle de legumes (cogumelos, cenoura, alho francês,
espinafres, pimentos e castanhas) • 11€**

*Tagliatelle whit vegetables (mushrooms, carrots, leek,
spinach, peppers and chestnut*

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CARNES MEATS

**Perna de Pato confitada com gratinado de batatas
e espinafres salteados • 17€**

Duck leg confit with potato gratin and sauteed spinach

**Peito de frango recheado com alheira de Mirandela, queijo dos
Açores e batatas fritas às rodelas • 14€**

*Chicken breast stuffed with Mirandela sausage,
Azores cheese and chips*

**Lágrimas de porco preto grelhadas com puré de castanhas
e maçã salteada • 16€**

Grilled black pork fillets with chesnut puree and sauteed apple

**Costeleta de vitela maturada
com batatas fritas e salada • 25€**

Grilled matured veal cutlet with french fries and mix salad

**Bife da vazia maturado com batatas salteadas na manteiga
e esparregado • 20€**

*Grilled matured sirloin with sauteed potatoes in the butter
and fresh spinach*

**Bife de Alcatra com batatas fritas
e salada de mescla de rebentos de alface • 17€**

Rump steak with french fries and lettuce sprout with mixed salad

SOBREMESAS
DESSERTS

Cheesecake de framboesas • 7€
Cheesecake with raspberry sauce

Petit gateau de chocolate fondante com gelado de baunilha e molho de frutos vermelhos • 6,50€
Petit gateau (small warm cake) with vanilla ice cream and berry sauce

Abacaxi grelhado com gelado de coco e molho de chocolate branco • 5,50€
Grilled pineapple with coconut ice cream and white chocolate sauce

Crepe de maçã salteada com canela, gelado de pistáchio e molho de caramelo salgado • 7€
Sauteed apple crepe with cinnamon, pistachio ice cream and salted caramel sauce