



MENU CARNAVAL

14.02.2026

ENTRADAS

Mini pastel de bacalhau com maionese de alho
Lombinho de porco com puré de batata-doce
Picado de polvo com pimentos e pepino
Shot de Melão e hortelã com presunto crocante
Farfalle com legumes assados e vinagrete de lima com alecrim
Salada grega
Salada de atum com batata cozida, ovo, cebola, tomate, milho
Filete de sardinha com escabeche

SALADAS

Variedade de alfaces, tomate, cenoura, pepino, milho cozido, beterraba, cebola roxa, azeitonas marinadas, ervilhas cozidas, feijão frade, cogumelos paris, fiambre, bacon, ovos cozidos
Molhos: Cocktail, Aioli, Vinagrete, César
Pickles e Limão

Tábua de queijos, enchidos e charcutaria
Cesto de pão variado: caseiro, chapatas, pulga integral, pão azeitonas

SOPA

Sopa de Entrudo
Creme de legumes

VEGETARIANO

Esparguete com legumes em juliana e pesto

CARNE

Feijoada à brasileira com farofa e couve mineira

PEIXE

Filete de Corvina assada com molho à Portuguesa

SHOWCOOKING

Escalopes de Novilho com molho de alho e louro
Bife de Espadarte Grelhado
com azeite de alho e coentros

ACOMPANHAMENTOS

Batata aos cubos salteada com orégãos
Arroz pilaf
Legumes a vapor salteados com alho e tomilho

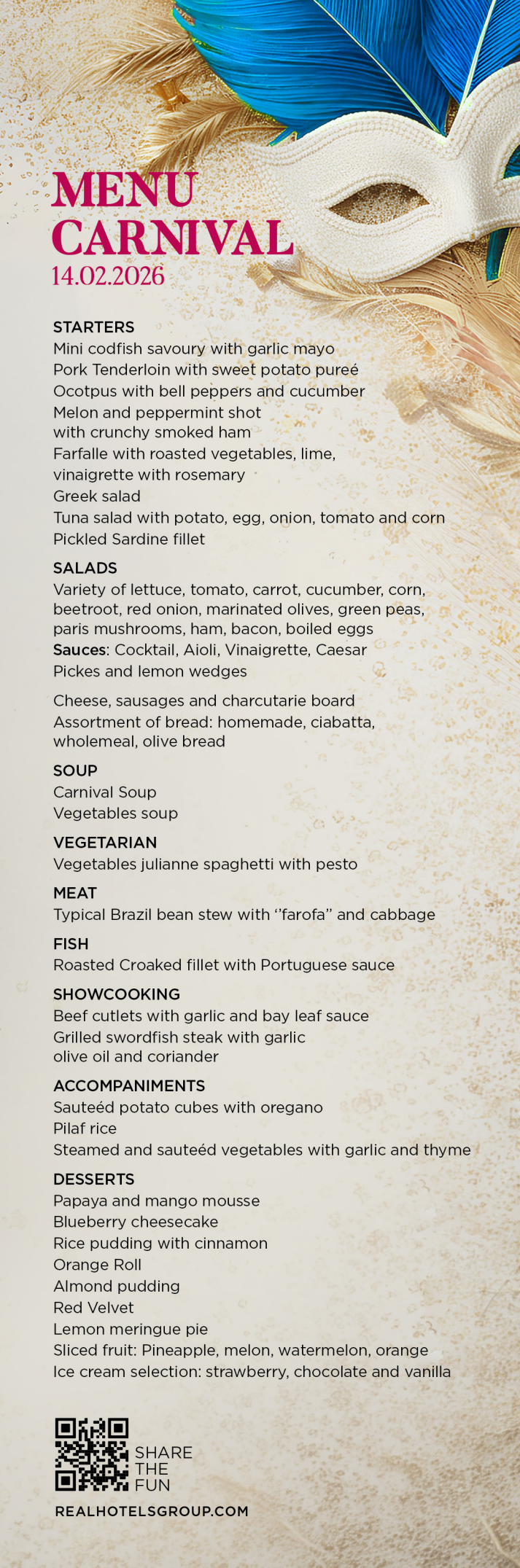
SOBREMESAS

Mousse de papaia e manga
Cheesecake e mirtilo
Arroz-doce com canela
Torta de laranja
Pudim de amêndoa
Red Velvet
Tarte de limão merengada
Fruta fatiada: Abacaxi, Melão, Melancia, Laranja
Seleção de gelados: morango, chocolate e baunilha



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MENU CARNIVAL

14.02.2026

STARTERS

Mini codfish savoury with garlic mayo
Pork Tenderloin with sweet potato pureé
Octopus with bell peppers and cucumber
Melon and peppermint shot
with crunchy smoked ham
Farfalle with roasted vegetables, lime,
vinaigrette with rosemary
Greek salad
Tuna salad with potato, egg, onion, tomato and corn
Pickled Sardine fillet

SALADS

Variety of lettuce, tomato, carrot, cucumber, corn,
beetroot, red onion, marinated olives, green peas,
paris mushrooms, ham, bacon, boiled eggs
Sauces: Cocktail, Aioli, Vinaigrette, Caesar
Pickles and lemon wedges

Cheese, sausages and charcuterie board
Assortment of bread: homemade, ciabatta,
wholemeal, olive bread

SOUP

Carnival Soup
Vegetables soup

VEGETARIAN

Vegetables julienne spaghetti with pesto

MEAT

Typical Brazil bean stew with “farofa” and cabbage

FISH

Roasted Crooked fillet with Portuguese sauce

SHOWCOOKING

Beef cutlets with garlic and bay leaf sauce
Grilled swordfish steak with garlic
olive oil and coriander

ACCOMPANIMENTS

Sauteéd potato cubes with oregano
Pilaf rice
Steamed and sauteéd vegetables with garlic and thyme

DESSERTS

Papaya and mango mousse
Blueberry cheesecake
Rice pudding with cinnamon
Orange Roll
Almond pudding
Red Velvet
Lemon meringue pie
Sliced fruit: Pineapple, melon, watermelon, orange
Ice cream selection: strawberry, chocolate and vanilla



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A decorative background featuring a white carnival mask with blue and gold feathers, set against a textured, golden-brown surface.

MENU CARNAVAL

15.02.2026

ENTRADAS

Mini bolinhas de alheira com molho aioli

Mini tartelete de legumes com
maionese de amendoim tostado

Poke bowl de salmão, abacate, pepino e manga

Salada de queijo feta com nozes
e mel de rosmaninho

Massa penne com lascas salmão,
pimentos, basilico e tomate

Bulgur com frango, legumes e mix de especiarias

Cotovelos com abacate, tomate cherry, tofu, soja

Shot de manga e iogurte

SALADAS

Variedade de alfaces, tomate, cenoura, pepino,
milho cozido, beterraba, cebola roxa, azeitonas
marinadas, ervilhas cozidas, feijão fradé,
cogumelos paris, fiambre, bacon, ovos cozidos

Molhos: Cocktail, Aioli, Vinagrete, César
Pickles e Limão

Tábua de queijos, enchidos e charcutaria

Cesto de pão variado: caseiro, chapatas,
pulga integral, pão azeitonas

SOPA

Canja de pato e hortelã

Creme de legumes

VEGETARIANO

Fuzilli tricolor com legumes e tofu

CARNE

Feijoada à Transmontana

PEIXE

Moqueca de peixe e camarão

SHOWCOOKING

Bife de peru com molho de cogumelos

Filete de robalo grelhado com molho bouillabaisse

ACOMPANHAMENTOS

Batata assada com alho e tomilho

Arroz Basmati

Vegetais da época salteados

SOBREMESAS

Mousse de iogurte com frutos vermelhos

Tiramisu

Baba de camelo

Torta de amêndoa e figo

Pudim de laranja

Bolo de bolacha

Tarte de morangos

Fruta fatiada: Abacaxi, melão, melancia e manga

Seleção de gelados: morango, chocolate e baunilha



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MENU CARNIVAL

15.02.2026

STARTERS

Mini game sausage ball with aioli sauce
Mini Vegetables pie with mayo
and toasted almond
Salmon Poke bowl, avocado,
cucumber and mango
Feta cheese salad with walnuts
and rosemary honey
Penne pasta with salmon, bellpeppers,
basil and tomato
Chicken bulgur, vegetables and spices
Macaroni with avocado, cherry tomato, tofu and soy
Mango and yogurt shot

SALADS

Variety of lettuce, tomato, carrot, cucumber, corn,
beetroot, red onion, marinated olives, green peas,
paris mushrooms, ham, bacon, boiled eggs.

Sauces: Cocktail, Aioli, Vinaigrette, Caesar
Pickles and lemon wedges

Cheese, sausages and charcuterie board
Assortment of bread: homemade, ciabatta,
wholemeal, olive bread

SOUP

Duck broth with peppermin
Vegetables soup

VEGETARIAN

Tricolor fusilli with vegetables and tofu

MEAT

Typical bean stew

FISH

Brazil fish and shrimp stew

SHOWCOOKING

Turkey steak with mushroom sauce
Grilled sea bass fillet with bouillabaisse sauce

ACCOMPANIMENTS

Roasted potato with garlic and thyme
Basmati Rice
Sauteed vegetables

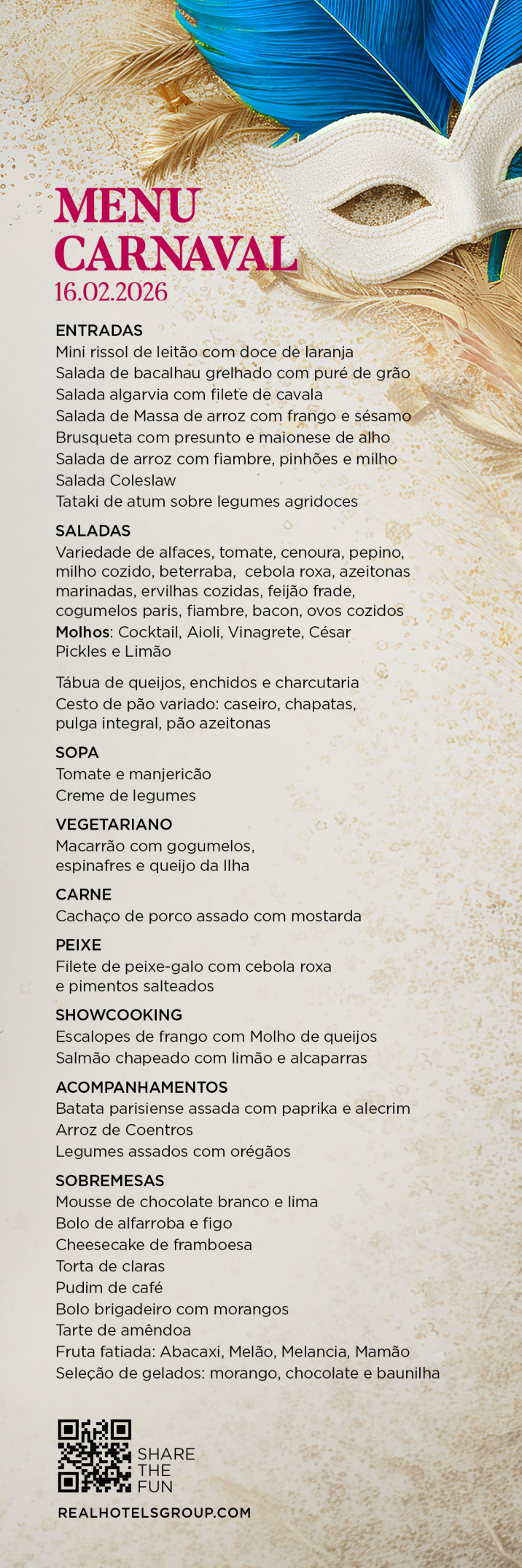
DESSERTS

Yogurt mousse with red berries
Tiramisu
Traditional caramel mousse
Almond and fig roll
Orange Pudding
Portuguese biscuit cake
Strawberry pie
Sliced fruit: pineapple, melon, watermelon, mango
Ice cream selection: strawberry, chocolate and vanilla



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MENU CARNAVAL

16.02.2026

ENTRADAS

Mini rissol de leitão com doce de laranja
Salada de bacalhau grelhado com puré de grão
Salada algarvia com filete de cavala
Salada de Massa de arroz com frango e sésamo
Brusqueta com presunto e maionese de alho
Salada de arroz com fiambre, pinhões e milho
Salada Coleslaw
Tataki de atum sobre legumes agridoces

SALADAS

Variedade de alfaces, tomate, cenoura, pepino,
milho cozido, beterraba, cebola roxa, azeitonas
marinadas, ervilhas cozidas, feijão frade,
cogumelos paris, fiambre, bacon, ovos cozidos
Molhos: Cocktail, Aioli, Vinagrete, César
Pickles e Limão

Tábua de queijos, enchidos e charcutaria
Cesto de pão variado: caseiro, chapatas,
pulga integral, pão azeitonas

SOPA

Tomate e manjeriço
Creme de legumes

VEGETARIANO

Macarrão com cogumelos,
espinafres e queijo da Ilha

CARNE

Cachaço de porco assado com mostarda

PEIXE

Filete de peixe-galo com cebola roxa
e pimentos salteados

SHOWCOOKING

Escalopes de frango com Molho de queijos
Salmão chapeado com limão e alcaparras

ACOMPANHAMENTOS

Batata parisiense assada com paprika e alecrim
Arroz de Coentros
Legumes assados com orégãos

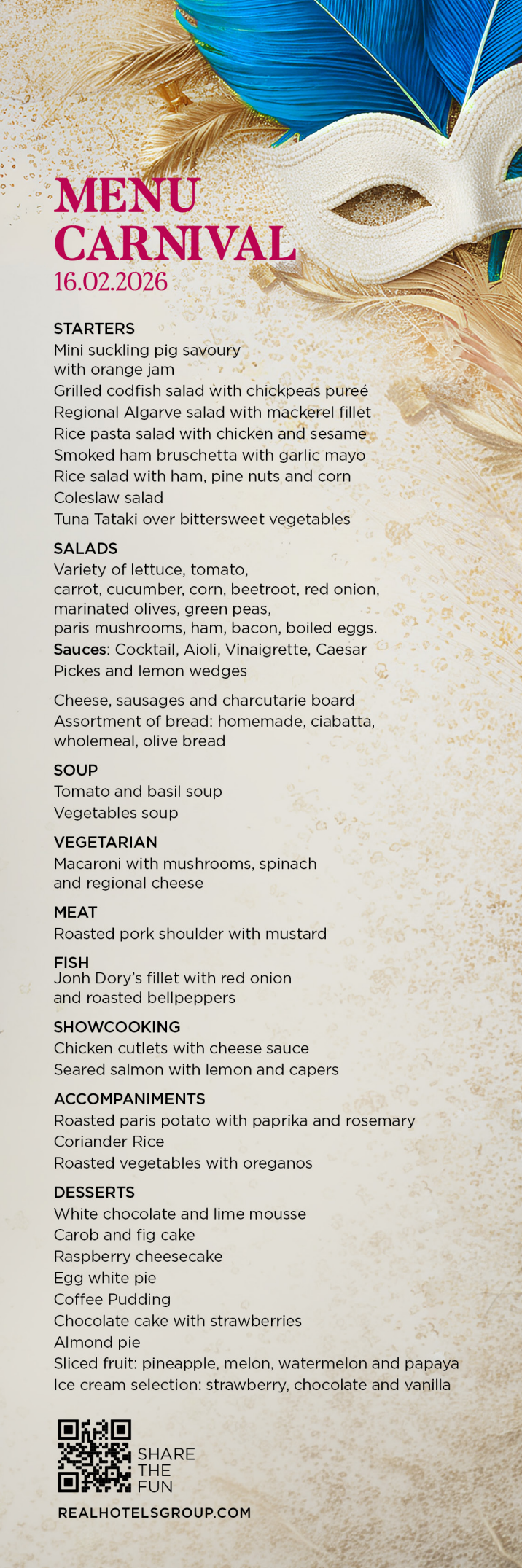
SOBREMESAS

Mousse de chocolate branco e lima
Bolo de alfarroba e figo
Cheesecake de framboesa
Torta de claras
Pudim de café
Bolo brigadeiro com morangos
Tarte de amêndoa
Fruta fatiada: Abacaxi, Melão, Melancia, Mamão
Seleção de gelados: morango, chocolate e baunilha



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MENU CARNIVAL

16.02.2026

STARTERS

Mini suckling pig savoury
with orange jam

Grilled codfish salad with chickpeas pureé

Regional Algarve salad with mackerel fillet

Rice pasta salad with chicken and sesame

Smoked ham bruschetta with garlic mayo

Rice salad with ham, pine nuts and corn

Coleslaw salad

Tuna Tataki over bittersweet vegetables

SALADS

Variety of lettuce, tomato,
carrot, cucumber, corn, beetroot, red onion,
marinated olives, green peas,
paris mushrooms, ham, bacon, boiled eggs.

Sauces: Cocktail, Aioli, Vinaigrette, Caesar
Pickles and lemon wedges

Cheese, sausages and charcuterie board

Assortment of bread: homemade, ciabatta,
wholemeal, olive bread

SOUP

Tomato and basil soup

Vegetables soup

VEGETARIAN

Macaroni with mushrooms, spinach
and regional cheese

MEAT

Roasted pork shoulder with mustard

FISH

Jonh Dory's fillet with red onion
and roasted bellpeppers

SHOWCOOKING

Chicken cutlets with cheese sauce

Seared salmon with lemon and capers

ACCOMPANIMENTS

Roasted paris potato with paprika and rosemary

Coriander Rice

Roasted vegetables with oreganos

DESSERTS

White chocolate and lime mousse

Carob and fig cake

Raspberry cheesecake

Egg white pie

Coffee Pudding

Chocolate cake with strawberries

Almond pie

Sliced fruit: pineapple, melon, watermelon and papaya

Ice cream selection: strawberry, chocolate and vanilla



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