



Inn & Art

M a d e i r a

- À LA CARTE MENU -



- COUVERT -

Garlic bread

€ 5,00

Homemade Bread

€ 6,50

- STARTERS -

*Mixed sausages in pesto sauce, with
mushrooms, leek and cherry tomatoes*

€ 10,50

Grilled limpets

P.V.P.

Caprese salad

€ 15,50

*Fried "Alheira" sausage with mushrooms
and scrambled eggs*

€ 17,50

Octopus Carpaccio

€ 18,50

Octopus au vinaigrette

€ 18,50

Shrimps "à la Guillo" Style

€ 19,00

Tuna carpaccio with sesame seeds

€ 19,50



Shrimps tempura with chilli sauce

€ 20,50

Tuna Tartare with mango

€ 22,00

Fresh fish ceviche with mango and passion fruit sauce

€ 24,00

- SOUPS -

Soup of the day

€ 6,50

Fish soup

€ 9,50

- PASTA . RISOTTO AND VEGETARIAN -

Mushroom risotto

€ 20,50

Shrimp risotto with pineapple

€ 22,50

Beetroot risotto with mushrooms and goat cheese

€ 22,50

Lime risotto with sliced octopus and smoked chimichurri olive oil

€ 24,50

Black risotto with seafood

€ 28,00

Fresh Fish and shrimp pasta

€ 28,00



- FISH -

Grilled Fresch fish (tba)

P.V.P.

Grilled Mixed fish (tba)

P.V.P.

Scabbard Fish Fillet with Banana and Passion

Fruit Sauce in a spinach puree

€ 24,50

Tuna steak braised with sesame seeds,

with beetroot risotto

€ 26,50

Octopus “ Lagareiro Style” with roasted potato

with skin and spinach puree

€ 27,50



- MEAT -

Ribeye on the skewer (Ireland)

€ 24,50

Beef on the skewer (Filet)

€ 24,50

Confit of duck with mashed potatoes

€ 26,50

Confit of pork knuckle with mashed potato

€ 28,00

*Grilled Ribeye (Ireland) “Inn & Art style” with
sweet potato*

€ 28,50

*Braised filet mignon medallions with beetroot
risotto*

€ 29,50

Rack of lamb with spinach puree

€ 30,50

*T-Bone steak Tartare (500g), caramelized
pineapple and lime zest*

€ 34,50



EXTRA SIDE DISH: € 5,50

Vegetable salad from the garden

Vegetables of the saison

Spinach puree

Sweet potato

Roasted potato with skin

Homemade french fries

Mashed potato

Basmati rice

EXTRA SIDE DISH: € 7,50

Beetroot risotto

Lime risotto

Black risotto "Nero"

Caramelized pineapple with lime zest

- HOMEMADE DESSERTS -

Pineapple flambée with vanilla ice cream and lime zest

€ 9,50

Passion fruit crème brûlée

€ 10,50

Apple Crumble in phillo pastry with Vanilla Ice Cream

€ 10,50

Chocolate brownie with cookie glaze and vanilla ice cream

€ 10,50

Chocolat fondant with Vanilla Ice Cream

€ 10,50

Tiramisù

€ 10,50

Enjoy your meal!

