

Jolly Miller Portuguese Night

Starters

*A selection of olives, fish pate, dry cheese and bread
& chorizo*

Sardinahs Grillado

Grilled Sardines served with Dry Bread and olive oil.

Prawns com Alhou e Pimenta Doce

*Pan fried king prawns served in a garlic and sweet pepper butter
with rustic bread.*

Main Courses

Feijoada com porco a batatas

*A traditional hearty Portuguese workers stew of beans, pork,
chorizo and potatoes & carrots garnished with black pudding.*

Frango Piri Piri

Grilled chicken pieces basted whilst cooking with piri piri chilli oil

Bife de Portuguesa

*A piece of steak served in an earthenware dish lined with sliced
potatoes and served with a slice of smoked ham and a fried egg then
surrounded with molho assado or grill sauce.*

Empanadas de Legumes

*Small circles of short crust pastry filled with a tasty vegetable
mixture and baked to be crispy and light.*

Dessert **(Sobremesas)**

Arroz Doce

Sweet rice pudding topped with mandarin oranges served cold with a caramel sauce.

Doce de Casa

Biscuit based pudding with a layer of custard and topped with whipped cream – a Portuguese style trifle served in most restaurants in the Algarve usually made to a house family recipe.

Pasteis de Nata

Similar to a British egg custard but made with more cream, a hint of lemon and nutmeg.

Café com Porto **Coffee & a shot of Port Wine**

All main courses will be served with algarvian salad, traditional rice and fries.

£19.95 per person



Serving between 6pm and 8.30pm
Booking advisable

