

Happy Valentine's Day

Entradas / Starters

Sopa de Abóbora

Butternut Squash Soup, roasted to perfection, topped with crispy fried beets.

Queijo Fresco de Burrata com Doce de Tomato

Creamy Burrata Mozzarella served on a bed of mixed greens, crowned with our house-made tomato jam, all atop a crisp crostini.

Abacate com Camarão

Avocado filled with succulent shrimp, bathed in a delectable champagne rosa sauce.

Alcachofas com Linguiça

Sautéed artichokes paired with Portuguese smoked sausage in a flavorful white wine sauce.

Pratos Principais / Entrées

Zarzuela de Marisco

A seafood symphony featuring Rockfish, Sea Scallops, Shrimp, P.E.I Mussels, and little neck clams, harmoniously bathed in a decadent Croft-Brandy lobster sauce.

Bacalhau à Romeo

Grilled Portuguese salt-cod fish with virgin olive oil, served with caramelized onions, and roasted red sweet bell peppers.

Truta Vermelha á Bilbaína

Sautéed Ruby Trout infused with Tio Pepe and Provence herbs, complemented by roasted garlic and a splash of freshly squeezed lemon juice. Served alongside roasted red potatoes and sautéed vegetables for a delightful ensemble.

Peito de FrangoC/ Vinho de Madeira

Grilled chicken breast with mushrooms in a savory Madeira wine sauce, accompanied by roasted garlic mashed potatoes and a medley of vegetables.

Pato com Figs e Muscatel

Roasted duck (Moullard) paired with an artisanal black figs compote and Muscatel wine sauce, elegantly served alongside a flavorful risotto.

Medalhões com Shiitake e Vinho do Porto

Pan-seared Certified Angus Beef medallions with shallots and Shiitake mushrooms, finished in a luscious reduction of Port wine sauce. Served alongside roasted garlic mashed potatoes and fresh vegetables.

Estufado de Perna de Borrego com Pequillo

Braised lamb shank in a dry sherry wine reduction, accompanied by fresh homemade pappardelle pasta.

Ravioli Recheados com Cogumelos

Homemade stuffed cheese ravioli with a medley of wild mushrooms, served in a delectable rosa sauce.

Sobremesa / Dessert

-Chocolate Mousse Cake with fresh berries.

- Golden Pear poached in a decadent sangria wine sauce, elegantly served with vanilla ice cream.

-Traditional Pastel de Nata with vanilla ice cream.

-Tavira homemade Sorbet with Fresh Berries

-Limoncello cake with mascarpone cheese.

We appreciate the opportunity to be part of this special day.

Tavira Restaurant