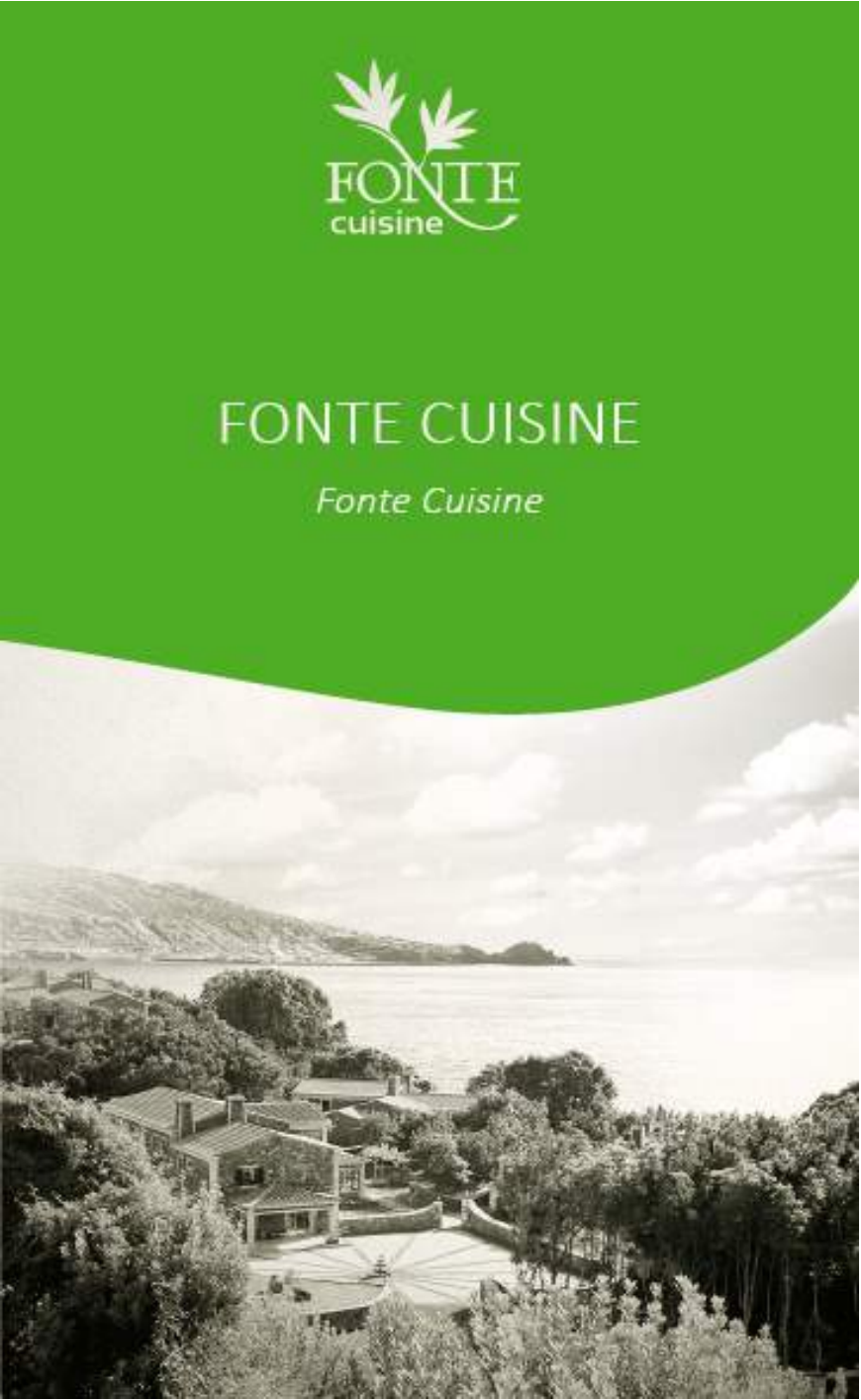




COUVERT

Pão, manteiga/azeite aromático e azeitonas	3,50€
<i>Bread, butter/aromatic olive oil and olives</i>	
Queijo do Pico	3,50€
<i>Local Cheese</i>	
Sortido de pastas	3,50€
<i>Selection of Spreads</i>	

ENTRADAS / STARTERS

Tábua açoriana de enchidos, favas guisadas e inhame	7,50€
<i>Azorean mezze (selection of sausages, stewed fava beans and inhame)</i>	
Lapas grelhadas	7,50€
<i>Grilled Limpets</i>	
Saladinha de polvo	7,50€
<i>Octopus Salad</i>	
Salada composta com vinagrete de manjerição (vegetariano)	3,50€
<i>Mixed Salad with Basil dressing (vegetarian)</i>	
Gambas Grelhadas ao quilo	45,00€
<i>Grilled Prawns per kilo</i>	

TELHAS / CLAY ROASTS

Mista de peixe e lulinhas em molho de marisco 13,50€ 2 pessoas / for 2: 26,00€	
<i>Fish and squid in seafood sauce</i>	
Peixes dos nossos mares	12,50€ 2 pessoas / for 2: 24,00€
<i>Selection of local fish</i>	
Polvo do Pico	13,50€ 2 pessoas / for 2: 26,00€
<i>Pico Octopus</i>	

CATAPLANAS (Southern Portugal traditional stewing pot)

Peixes e mariscos com manto de lapas	2 pessoas / for 2: 27,00€
<i>Fish and Seafood topped with limpets</i>	
Porco em cama de mariscos	2 pessoas / for 2: 25,00€
<i>Tender Pork on Seafood</i>	

ALCATRAS (traditional Azorean oven stews in clay pots)

Tradicional de novilho do Pico	12,50€ 2 pessoas / for 2: 24,00€
<i>Pico Island Veal</i>	
Coelho dos nossos matos	12,50€ 2 pessoas / for 2: 24,00€
<i>Wild Rabbit</i>	
Peixes dos nossos mares (por encomenda)	12,50€ 2 pessoas / for 2: 24,00€
<i>Local Fish (by order only)</i>	

PEIXES / FISH

Filetes de peixe envoltos em farofa e sementes de sésamo	11,50€
<i>Fillets wrapped in manioc meal and sesame seeds</i>	
Canoa de bacalhau à Narcisa	15,00€
<i>Clay baked cod and onions</i>	
Espetada do Mar	14,00€
<i>Seafood skewer</i>	
Naco de atum grelhado com grelos e aiolli	12,00€
<i>Grilled Tuna Steak with greenstems and aioli</i>	

Polvo grelhado em cama de batata a murro, grelos e maionese de pimentos	15,00€
<i>Grilled octopus on a bed of potatoe and greenstems topped with red pepper mayonnaise</i>	
Lulas Grelhadas com vinagrete de açafroa	12,00€
<i>Grilled squid with saffron vinagrette</i>	

CARNE / MEAT

Fillet Mignon à Sebastião	16,00€
<i>Sebastião´s Fillet Mignon</i>	
Bife Regional dos Açores	13,00€
<i>Azorean Steak</i>	
Bife Rico	14,50€
<i>Rich Steak</i>	
Secretos de Porco Preto enrolados em Camarão e migas de enchidos ...	15,00€
<i>Marinated Black Pork Chunks with Prawns and shredded sausages</i>	
Cachaço de Porco confitado com migas de batata	14,00€
<i>Confit Pork Scrag with with potatoe panade</i>	

VEGETARIANOS / VEGETARIAN

Lasanha Vegetariana de bróculos com salada verde e fruta	12,00€
<i>Vegetarian Lasagne of broccoli with green salad and fruit</i>	
Chamuças com pão de espinafre e molho oriental (picante)	12,00€
<i>Vegetable Samosas with Spinach Bread and Spicy Asian Sauce</i>	

MASSAS / PASTA

Tagliatelle com molho de tomate (vegetariano)	7,50€
<i>Pasta with tomato sauce (vegetarian)</i>	
Massa salteada com bacon, cogumelos e ervas aromáticas	9,00€
<i>Bacon, Mushroom and Herbs Sauté</i>	
Gratinado de tagliatelle com queijo e camarão	11,00€
<i>Prawn and Cheese Gratin</i>	

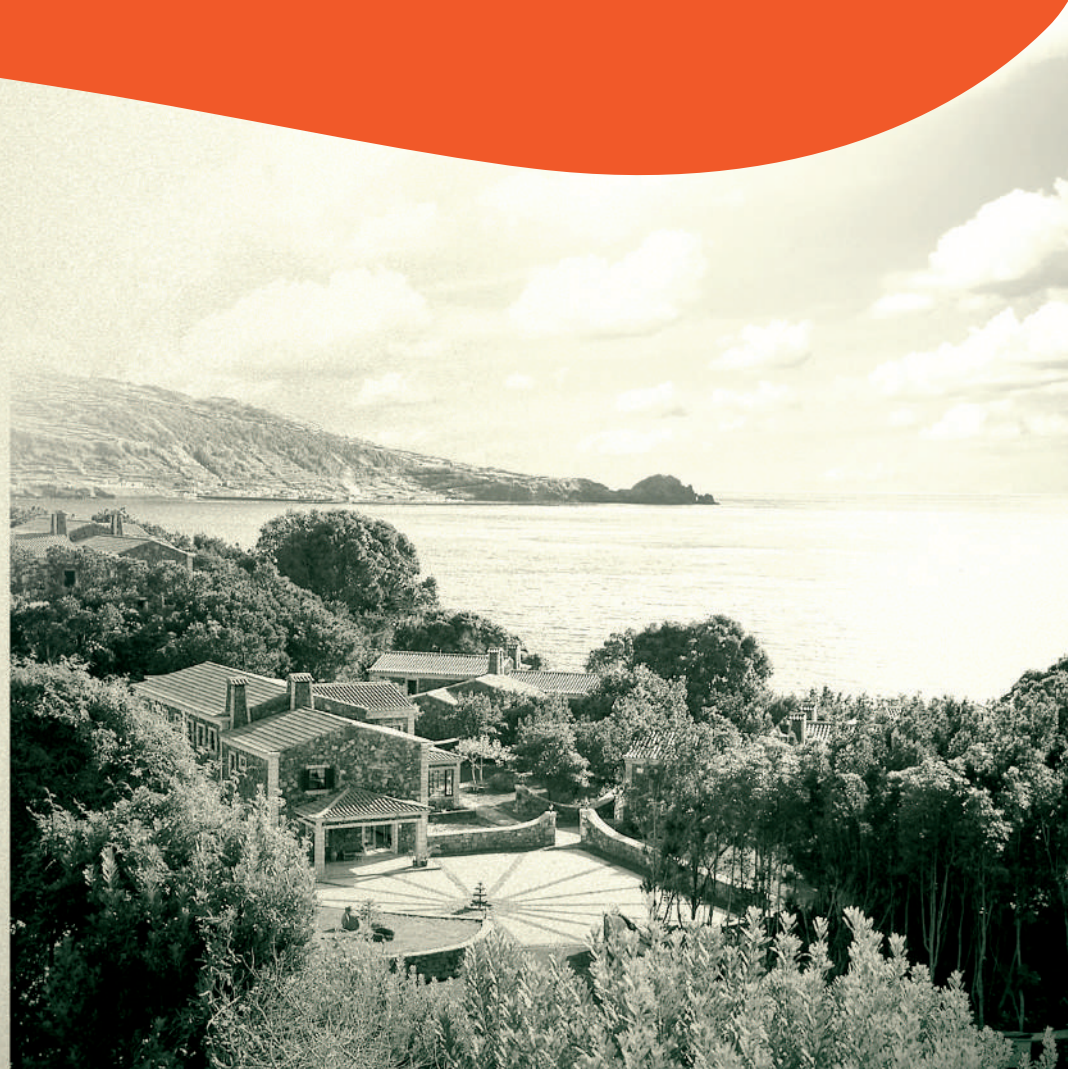
SOBREMESAS / DESSERTS

Pudim de chá verde de São Miguel	3,50€
<i>São Miguel Green Tea Pudding</i>	
Doce conventual de feijão da Ilha Terceira	4,00€
<i>Terceira Island conventual bean dessert</i>	
Manjar de mel de incenso da Ilha do Pico com gelado de tangerina	4,00€
<i>Pico Island Mock Orange honey delight and tangerine ice-cream</i>	
Panacota açoriana com frutos silvestres	3,50€
<i>Panna Cotta with wild berries</i>	
Crepe com gelado de baunilha	3,50€
<i>Pancake with vanilla ice cream</i>	
Queijo da Ilha de São Jorge com compota caseira	3,50€
<i>São Jorge Spicy Cheese and Homemade Jam</i>	
Salada de frutas da época	3,00€
<i>Seasonal Fruit Salad</i>	
Gelados sortidos (1 bola)	1,50€
<i>Gelati Selection (1 scoop)</i>	



EMENTA CHINESA

Chinese Menu



ENTRADAS / APPETIZERS

Crepes Chineses	2,00€
<i>Chinese Eggrolls</i>	
Hóstias de Camarão	1,50€
<i>Shrimp flavoured Chips</i>	

SOPAS / SOUPS

Sopa de Ninho de Andorinhas	2,25€
<i>Swallow's Nest Soup</i>	
Sopa da China (picante)	2,25€
<i>Spicy Chinese Soup</i>	

GALINHA / CHICKEN

Galinha com Amêndoas	10,50€
<i>Chicken with Almonds</i>	
Galinha com Limão	9,50 €
<i>Chicken with Lemon</i>	
Galinha com Cogumelos	10,50€
<i>Chicken with Mushrooms</i>	
Galinha com Caril	10,50€
<i>Chicken with Curry</i>	
Galinha com Pimentos	10,50€
<i>Chicken with green and red Peppers</i>	
Chop-Suey de Galinha	10,50€
<i>Chicken Chop-Suey</i>	
Chau-min de Galinha	10,50€
<i>Chicken Chau-min</i>	

PATO / DUCK

Pato à Pequim	11,50€
<i>Pekin Duck</i>	
Pato com Laranja	11,50€
<i>Orange Duck</i>	
Pato com Ananás	11,50€
<i>Pineapple Duck</i>	
Pato com Cogumelos Chineses	11,50€
<i>Duck with Chinese Mushrooms</i>	

PORCO / PORK

Porco Agri-doce	10,00€
<i>Sweet & Sour Pork</i>	
Porco com Molho de Ostras	10,50€
<i>Pork with Oyster Sauce</i>	
Porco com Piri-Piri	10,50€
<i>Pork with hot sauce</i>	
Chop-Suey de Porco	10,50€
<i>Pork Chop-Suey</i>	
Chau-min de Porco	10,50€
<i>Pork Chau-min</i>	

VACA / BEEF

Vaca com Pimentos	10,50€
<i>Beef with green and red Peppers</i>	
Chop-Suey de Vaca	10,50€
<i>Beef Chop-Suey</i>	
Chau-Min de Vaca	10,50€
<i>Beef Chau-Min</i>	

PEIXE & LULAS / FISH & SQUID

Peixe frito com vegetais	10,50€
<i>Fried fish with vegetables</i>	
Peixe agri-doce	10,00€
<i>Sweet & Sour fish</i>	
Bacalhau à Chinesa	11,00€
<i>Chinese style codfish</i>	
Lulas com piri-iri	10,50€
<i>Squids with hot sauce</i>	
Lulas de caril	10,50€
<i>Squids with curry</i>	
Chop-Suey de Lulas	10,50€
<i>Squid Chop-Suey</i>	

GAMBAS / PRAWNS

Gambas picantes	13,00€
<i>Spicy Prawns</i>	
Gambas acridoces	13,00€
<i>Sweet & Sour prawns</i>	
Gambas com ananás	13,00€
<i>Prawns with pineapple</i>	
Gambas com caju	13,00€
<i>Prawns with cashew nuts</i>	

PRATOS ESPECIAIS / SPECIAL DISHES

Chung-Chia Fu	14,00€
<i>Combinado de lulas, gambas, vaca, porco e vegetais</i>	
<i>Fried mixture of squid, prawns, beef, pork and vegetables</i>	
Combinado Picante de Gambas & Lulas	13,50€
<i>Spicy fried mixture of Prawns & Squids</i>	
Fantasia Chinesa (Noodles com gambas e vegetais)	13,00€
<i>Noodles with prawns and vegetables</i>	
Marisco no ferro quente	15,00€
<i>Sizzling shellfish on iron plate</i>	

ARROZ & MASSAS / RICE & NOODLES

Arroz Chau Chau	1,50€
<i>Chinese fried rice</i>	
Arroz Branco	1,25€
<i>White Rice</i>	
Massa Chinesa	1,50€
<i>Noodles</i>	
Combinado de Legumes	5,00€
<i>Fried vegetable mixture</i>	

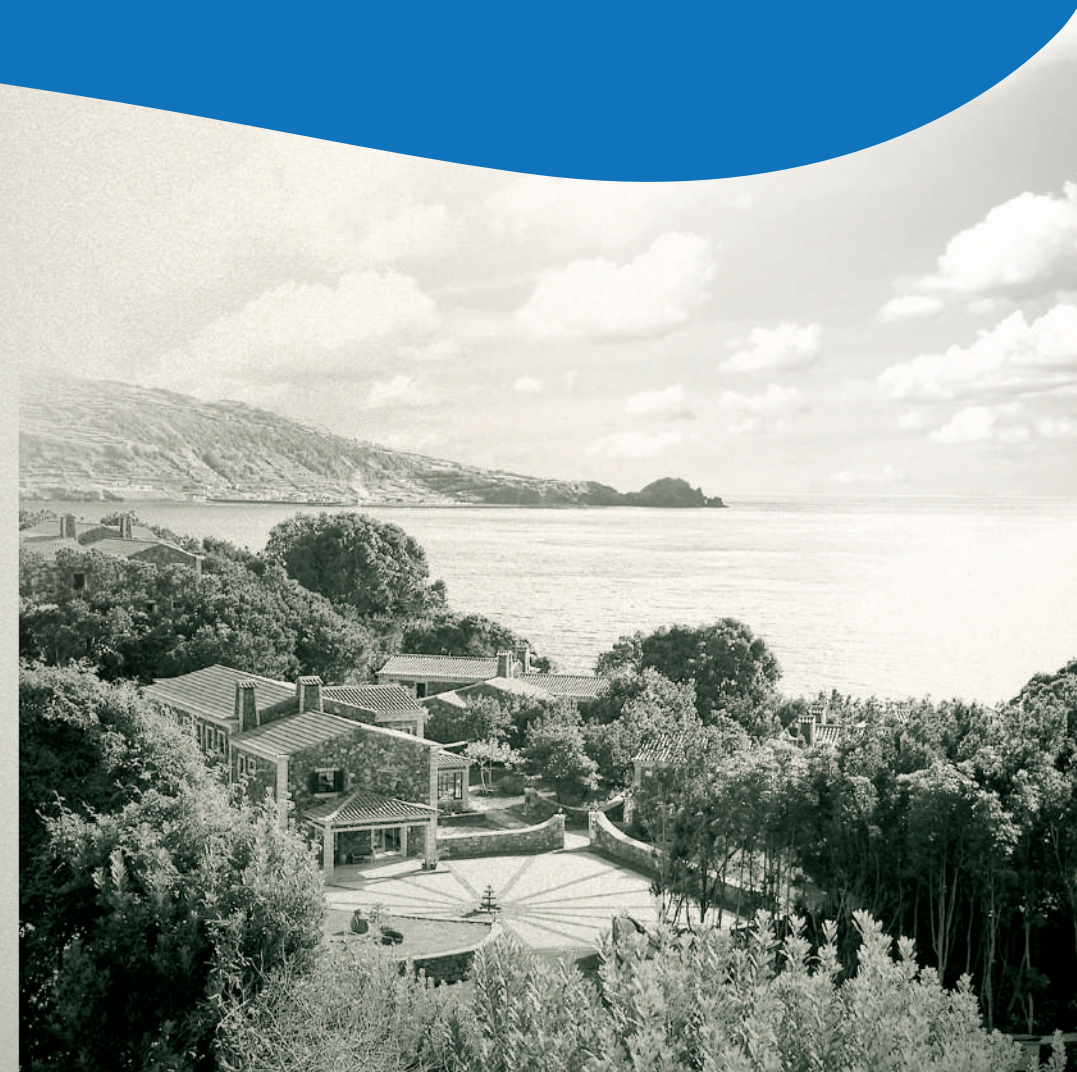
SOBREMESAS CHINESAS / CHINESE DESSERTS

Fruta Fa-Si	2,25€
<i>Fried fruit with sweet sauce</i>	
Fruta Fa-Si com gelado baunilha	3,50€
<i>Fried fruit with Vanilla ice cream</i>	
Gelado Frito	4,00€
<i>Fried Ice Cream</i>	
Lichias	2,00€
<i>Lychees</i>	



BAR DA FONTE

Fonte Bar



REFEIÇÕES LIGEIRAS / *LIGHT MEAL*

SOPAS E SALADAS / *SOUPS AND SALADS*

Sopa do dia / <i>Soup of the day</i>	2,25€
Salada refeição (queijo e azeitonas) / <i>Meal Salad (cheese and olives)</i>	7,00€
Salada refeição com atum / <i>Meal Salad with tuna fish</i>	8,00€
Salada refeição com camarão / <i>Meal Salad with shrimps</i>	10,00€

OMELETES / *OMELETS*

Omelete simples / <i>Plain Omelet</i>	6,00€
Omelete de queijo / <i>Cheese omelet</i>	7,00€
Omelete de cogumelos / <i>Mushroom omelet</i>	7,50€
Omelete de fiambre / <i>Ham omelet</i>	7,50€
Omelete mista (queijo e fiambre) / <i>Cheese and Ham omelet</i>	8,00€
Omelete de camarão / <i>Shrimp omelet</i>	10,00€

As nossas omeletas são acompanhadas de salada e batata frita.
Our omelets are served with French fries and green salad.

OUTRAS ESCOLHAS / *OTHER CHOICES*

Rissóis de camarão com salada	10,00€
<i>Shrimp patties with green salada</i>	
Prego no pão / Prego no pão com batata frita	4,00€ / 6,00€
<i>Small steak in bread / Small steak in bread with french fries</i>	
Prego no prato com batata frita / <i>Small steak with french fries</i>	6,50€
Batata frita / <i>French fries</i>	3,00€

SANDES / *SANDWICHES*

Sandes de manteiga/compota / <i>Butter/Jam sandwich</i>	1,50€
Sandes de queijo/fiambre / <i>Cheese/Ham sandwich</i>	1,80€
Sandes mista (queijo e fiambre) / <i>Cheese and ham sandwich</i>	2,25€
Torrada / <i>Toast</i>	1,50€
Tosta Simples (queijo/fiambre) / <i>Simple Toast (cheese/ham)</i>	2,25€
Tosta Mista (queijo e fiambre) / <i>Cheese and ham toast</i>	2,50€
Tosta Aldeia da Fonte / <i>Aldeia da Fonte Toast</i>	3,00€
<i>(Queijo, chourição, fiambre com oregãos e tomate / Cheese, sausage, ham with oregano and tomato)</i>	
Baguete com ovo, tomate e alface	4,00€
<i>Baguette with egg, tomato and lettuce</i>	
Baguete com atum, tomate e alface	4,50€
<i>Baguette with tuna fish, tomato and lettuce</i>	

BEBIDAS / *DRINKS*

ÁGUAS / *MINERAL WATERS*

Água com gás / <i>Sparkling water</i> - (20cl, 1l)	1,00€ / 2,50€
Sem gás / <i>Still water</i> - (20cl, 50cl, 1lt, 1,5lt)	1,00€ / 1,50€ / 2,00€ / 2,50€

CERVEJAS E REFRIGERANTES / *BEERS & SOFT DRINKS*

Cerveja de copo / <i>Beer Cup</i> - (20cl, 30 cl, 40cl)	1,50€ / 2,50€ / 3,00€
Caneca / <i>Pint of Beer</i> - (50cl)	4,00€
Cerveja de garrafa / <i>Small bottle beer</i> - (20cl)	1,50€
Cerveja sem álcool / <i>Light Beer</i>	1,80€
Sangria à casa 1lt / <i>Sangria 1l</i>	5,00€
<i>(Drink of red wine with lemonade and fruit)</i>	
Coca Cola / Sprite / Fanta / Coke / Sprite / Fanta	1,20€
Kima Maracujá / Laranja rada	1,20€
<i>Passion Fruit / Orange (Azorean soft drinks)</i>	
Néctar / <i>Bottle juices</i>	1,20€
<i>(Maracujá, laranja, maçã e pêssago / Passion fruit, orange, apple and peach)</i>	
Nestea Ice Tea / <i>Ice Tea</i>	1,20€
<i>(Pêssego, limão, laranja e manga-ananás / Peach, lemon, orange and mango-pineapple)</i>	
Limonada à casa / <i>Homemade lemonade</i> - (1lt)	3,50€
Sumo de laranja natural (copo) / <i>Natural orange juice (glass)</i>	2,50€

CAFETARIA

Café / Descafeinado / <i>Espresso / Decaf</i>	1,00€
Café Carioca / <i>Mild coffee</i>	0,80€
Café com extra (bebidas espirituais) / <i>Coffee with extra (spirit drinks)</i>	1,20€
Café duplo / <i>Double coffee</i>	1,50€
Meia de Leite / <i>Coffee with milk (cup)</i>	1,50€
Galão / <i>Coffee with milk (glass)</i>	1,80€
Cappuccino	2,00€
Café Gourmet / <i>Gourmet Coffee</i>	2,50€
<i>(Café com gelado de baunilha / Coffee with vanilla ice cream)</i>	
Irish coffee	4,50€
Leite (copo) / <i>Milk (glass)</i>	1,00€
Leite com chocolate (copo) / <i>Chocolate Milk (glass)</i>	1,50€
Chá / <i>Tea</i>	1,00€

APERITIVOS / *APERITIFS*

Madeira / Porto / Moscatel / Vermute	2,50€
Porto Vintage (garrafa/bottle)	40,00€
Licores nacionais / <i>Portuguese Liqueurs</i>	3,00€
Licores Estrangeiros / <i>Foreign Liqueurs</i>	3,50€

BEBIDAS ESPIRITUOSAS DO PICO / *PICO’S SPIRITS*

Czar (vinho licoroso / <i>liqueur wine</i>)	5,00€
Lajido / <i>Dry aperitif</i>	3,00€
Angelica / <i>Sweet aperitif</i>	2,80€
Licores / <i>Liqueurs</i>	3,00€
<i>(Mel, néveda, limão, amora / Honey, Néveda/catmint, lemon, blackberry)</i>	

Aguardentes frutadas / <i>Brandies in a fruit infusion</i>	4,00€
<i>(Funcho, maracujá e amora / Fennel, passion fruit and blackberry)</i>	
Aguardentes Novas / <i>Brandies</i>	3,00€
Aguardentes Velhas / <i>Old brandies</i>	4,00€

AGUARDENTES / BRANDIES/COGNACS

Brandy: 1920, Macieira, Croft	2,00€
Aguardentes Velhas: CRF & Curvada Velha / <i>Old Brandies</i>	4,00€
Cognac Francês / <i>French Cognac</i>	6,00€

WHISKIES

Johnnie Walker Red, Cutty Sark, JB, Jameson, Bushmills	3,00€
Jack Daniels, Johnnie Walker Black, Chivas 12 anos/years	5,00€
Dimple 12 anos/years, Cardhu 12 anos/years, JB 15 anos/years	6,00€
Swing	10,00€

COCKTAILS

Cocktails Simples / <i>Long Drinks</i>	3,50€
Cocktails Compostos com álcool / <i>Cocktails</i>	5,00€

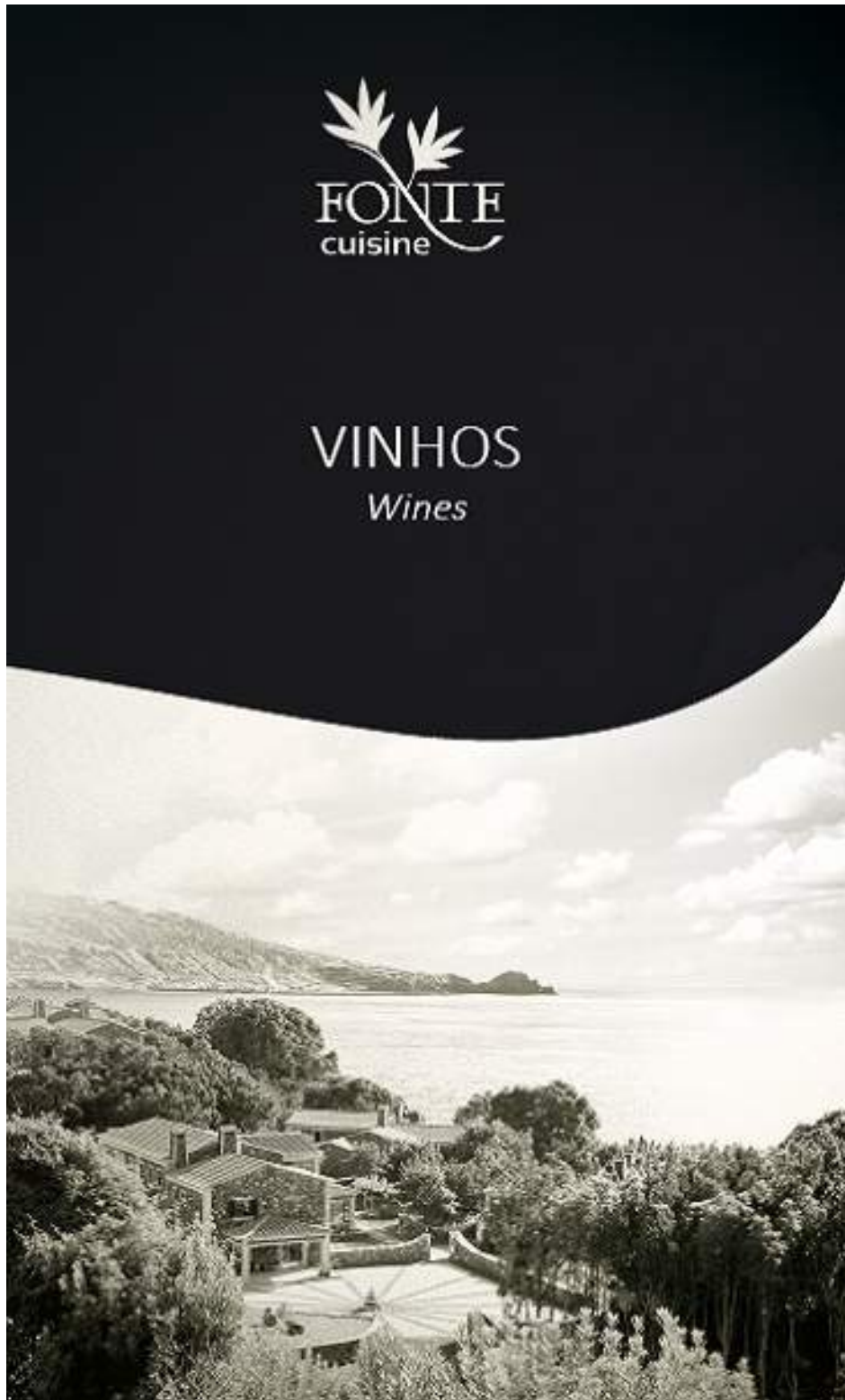
As nossas sugestões / *Our suggestions*

Verdelho Tonic
<i>(Lajido, água e mel / Lajido, tonic water and honey)</i>
Passion Surprise
<i>(Maracujá, amora, brandy e natas / Passion fruit, blackberry, brandy & cream)</i>
Margarita
<i>(Tequila, sumo de limão e Cointreau / Tequila, lemon juice and Cointreau)</i>
Alexander
<i>(Brandy, creme de cacau e natas / Brandy, cocoa liqueur and cream)</i>
Velvet Hammer
<i>(Licor de café, Cointreau e natas / Coffee liqueur, Cointreau and cream)</i>
Grass Hopper
<i>(Creme de hortelã, cacau e natas / Mint liqueur, cocoa liqueur and cream)</i>
Kir dos Açores
<i>(Licor de amora e vinho branco regional / Blackberry liqueur and regional white wine)</i>
Aldeia da Fonte
<i>(Vodka, hortelã, cacau branco e natas / Vodka, mint, white cocoa and cream)</i>

Cocktails sem álcool / <i>Non-alcoholic Cocktails</i>	3,50€
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As nossas sugestões / *Our suggestions*

Batido de groselha / <i>Redcurrant Milkshake</i>
<i>(Xarope de groselha e leite / Redcurrant syrup and milk)</i>
Cinderela
<i>(Sumo de laranja, limão e ananás / orange, lemon and pineapple juice)</i>
Caipirinha
<i>(Sumo de limão, açúcar, groselha e hortelã / Lemon juice, sugar, redcurrant and mint)</i>



Vinhos dos Açores / Azorean Wines

Ilha do Pico / Pico Island

Branco / White	
Insula	10,00€
Terras de Lava	11,00€
Terras de Lava ½ garrafa / bottle	6,00€
Terras de Lava Rosé	10,00€
Curral Atlantis	10,00€
Viosinho e Gouveia	11,50€
Frei Gigante	12,50€
Frei Gigante ½ garrafa / bottle	6,50€

Tinto / Red	
Insula	11,00€
Basalto	11,00€
Basalto ½ garrafa / bottle	6,00€
Curral Atlantis	11,00€
Terras de Lava	12,00€
Terras de Lava ½ garrafa / bottle	6,50€
Merlot e Cabernet Sauvignon Regional	13,00€
Merlot e Cabernet Sauvignon Regional Reserva	21,50€

Ilha da Graciosa / Graciosa Island

Pedras Brancas 50 cl	8,00€
Pedras Brancas 75 cl	10,00€

Ilha da Terceira / Terceira Island

Magma Verdelho	13,00€
Vinha Branca (Canada da Salga)	11,00€
Donatário (Casa Agrícola Brum)	9,00€
Da Resistência (Casa Agrícola Brum)	9,00€

Ilha de São Miguel / São Miguel Island

Quinta do Jardimete Branco Merlot-Aragonês	11,00€
Quinta do Jardimete Tinto Sauvignon Blanc-Fernão Pires	11,00€
Cerrado do Mar Branco	11,00€
Cerrado do Mar Tinto	11,00€

Vinhos Nacionais / Portuguese Wines

Branco / White 75 cl

Momento Ousado (Alvarinho)	12,00€
Borges Alvarinho	19,00€
Muralhas de Monção (verde)	12,00€
Casal Garcia (Verde)	9,50€
Quinta Aveleda (Verde)	10,00€
Planalto (Douro)	10,00€
Charamba J.M.F. (Douro)	9,50€
Chardonnay Coelheiros (Alentejo)	20,00€
Vinha da Defesa (Alentejo)	13,00€
Caiado (Alentejo)	9,00€
B.S.E (Península de Setúbal)	9,50€

Rosés 75 cl

Caiado (Alentejo)	9,50€
Mateus Rosé	10,00€
Mateus Rosé Aragonês	10,50€
Casal Garcia	9,50€

Tinto / Red 75 cl

Esteva (Douro)	11,00€
Porca Murça (Douro)	9,50€
Quinta Cabriz (Dão)	12,00€
Grão Vasco (Dão)	9,50€
Casa Santar (Dão)	10,00€
Pasmados (Península de Setúbal)	12,00€
Periquita J.M.F. (Península de Setúbal)	9,00€
Marquês Borba (Alentejo)	15,00€
José Sousa (Alentejo)	14,00€
Vinha Defesa (Alentejo)	16,00€
Chaminé (Alentejo)	12,50€
Caiado (Alentejo)	9,50€
Casa Santar (Dão)	21,00€
Cabeça Toiro (Ribatejo)	14,00€
Esporão (Alentejo)	25,00€
Herdade do Peso (Alentejo)	21,00€

Meias garrafas / Half Bottles 37,50 cl

Verde/Branco / White	
Casal Garcia (Verde)	5,00€
Planalto (Douro)	5,50€
B.S.E (Península de Setúbal)	5,50€

Tinto / Red	
Grão Vasco (Dão)	5,00€
Esteva (Douro)	6,00€
José Sousa (Alentejo)	7,50€
Chaminé (Alentejo)	7,00€