



Jasmine
restaurant
at GOLFLAND

Dinner menu



Dinner menu



Por Encomenda • Pre-Order

48 horas de antecedência • 48 hours in advance

Peixe do dia "ao Sal" • Salted-backed catch of the day

preço sob consulta • price on request

Arroz rico de peixe e marisco • Rich seafood and fish rice

€ 50.00 (2pax)

Chateaubriand

€ 40,00 (400gr)

Tomahawk

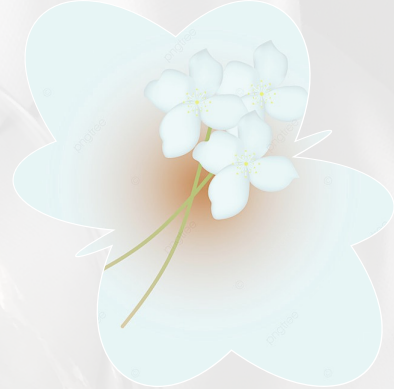
€ 50.00 (1kg)

Couvert

€2.50 pp

Seleção de pães, manteiga com aromas, cenoura algarvia
Bread selection, flavoured butters, algarvian marinated carrots

Entradas · Starters



Salmão Gravlax · Gravlax Salmon

€9,00

Com rúcula e vinagrete de endro
With arugula and dill vinaigrette

Hummus · Hummus

€9,00

Com cenoura e beterraba assada, requeijão, wrap frito e sementes de abóbora e girassol
With roasted carrots and beetroot, ricotta style Portuguese cheese, crunchy tortilla and pumpkin and sunflower seeds

Golfland Foie Gras

€14,00

Brunoise de pêsego, gel de pêsego, chocolate e crocante trufado
Peach Brunoise, peach Gel, chocolate, and truffle crunch

Croquetes de leitão “à Bairrada” · Piglet Croquettes “À Bairrada”

€9,00

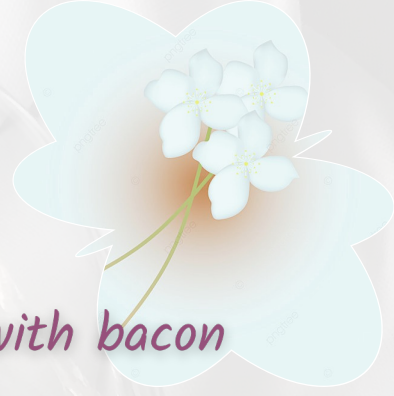
Com salada de agrião com laranja e aioli de mostarda antiga
With watercress salad with orange and Whole Grain mustard aioli

Cavala · Mackerel

€9,00

Com pickle de pepino, puré de alho assado, brunoise de pepino, óleo de salsa e crocante
With pickled cucumber, roasted garlic puree, cucumber brunoise, parsley oil and crunch

Peixe · Fish



Bacalhau fresco com bacon · Fresh Codfish with bacon

€ 18,00

Puré de batata com endro, ervilha de quebrar, molho de alho
Mashed potatoes with dill, snow peas, garlic sauce

Filete de Robalo da Nossa Ria · Sea bass filet from Alvor

€ 17,00

Com molho de caril, legumes e arroz basmati
With curry sauce, vegetables and basmati rice

Salmão Golfland · Golfland Salmon

€ 17,00

Com pure de batata, cenoura baby e courgette baby, beurre blanc
With mashed potatoes, baby carrots and baby courgette, beurre blanc

Corvina · Croaker

€ 18,00

Com xerém de bivalves, molho caldeirada e ar de coentros
Bivalves "Xerém", stew sauce and coriander air

Risoto de Camarão · Prawn Risotto

€ 17,00

Carne · Meat



Presa de Porco preto · Black Pork Steak

€ 18,00

Com puré de batata-doce, ervilha de quebrar e jus de carne
With sweet potato puree, snow peas and gravy

Tornedó · Filet Mignon

€ 23,00

Com puré de batata trufado, couve pak choi, chalotas caramelizadas, jus de carne
With truffled mashed potato, pak choi, caramelized shallots and gravy

Acém · Ribeye

€ 21,00

Com polenta de chouriço, salada bistrot, molho chimichurri
With chorizo polenta, bistro salad, chimichurri sauce

Peito de Pato · Duck Breast

€ 19,00

Com puré de cenoura algarvia, cenoura baby, alperce, jus de laranja e arroz basmati
With algarvian carrot puree, baby carrot, apricot, orange gravy and basmati rice

Wallenbergare

€ 17,00

Prato tradicional sueco feito de vitela finamente moída. Com purê de batatas, geléia de mirtilo e ervilhas

Traditional Swedish dish made from finely ground veal. With mashed potatoes, lingonberry jam and green peas

Vegetariano · Vegetarian



Caril de grão e legumes · Chickpea and vegetable Curry

€ 16,00

*Com nata ácida e arroz basmati
With sour cream and basmati rice*

*Risoto de Cogumelos selvagens trufado
Truffled mushroom risotto*

€ 17,00

Linguini Napolitana · Tomato Basil Linguine

€ 15,00

*Linguini com molho de tomate cherry e manjeriçã
Linguini with cherry tomato and basil sauce*

Sobremesas · Desserts



Tarte de limão merengada · Lemon meringue tart

€ 6,00

Petit Gateau de Caramelo · Caramel lava cake

€ 5,00

*Com gelado de café
With coffee ice cream*

Tarte de maçã · Apple Pie

€ 5,00

*Com gelado de baunilha e hortelã
With vanilla ice cream and mint*

Brownie de chocolate · Chocolate Brownie

€ 6,00

*Com gelado de baunilha e caramelo salgado
With vanilla ice cream and salted caramel*

Mousse de chocolate da casa · Homemade chocolate mousse

€ 5,00

*Com gel de pêsego
With peach gel*

Tábua de queijo e enchidos · Cheese and charcuterie board

€ 14,00

Até breve • See you soon



