

FOOD MENU



COUVERT

Bread Aromatized olive oil Galician olives Scented butter Island cheese Prosciutto Tomato jam	6
Azorean cottage cheese	3

TO SHARE

Cod "Açorda", Poached egg and coriander	12
Sea ceviche, mango and fresh chilli pepper	9
Deep fried sardines in parsley batter	8
Sautéed shrimp in garlic sauce with homemade toast slices	14
Blood sausage with apple	7
Beef liver strips	8
Garlic and bread sausage cooked "À Brás" style	10
Vegetable croquettes	6,50
Regional "Alcatra" croquettes	9
Castelinho cheese pastry	7
Regional cheese board	12

SOUP

Soup of the day	3,50
Fish soup	6
Beetroot cream soup with crispy cheese	5,50

FROM THE SEA

Octopus in olive oil with roasted potatoes "À Lagareiro"	24
Grilled cod with chickpea purée, kale, carrot and fried chickpeas	23
Fish fillet cured with coriander and shrimp risotto	19

FROM THE LAND

Crispy duck breast with citrus sauce and cassava duo	22
Twice cooked pork belly with portobello mushrooms, leek and baby carrot	15
Twice cooked chicken breast with yam cream, arugula and orange	17
Beef steak "Osso Buco" (low temperature)	17
Matured chop, roasted vegetables, crispy potatoes, celery mayonnaise	24

VEGETARIAN

Beans stew with basil pesto, potato, mushrooms and broccoli	15
Grated gnocchi with tomato sauce	13
Vegetarian steak (Seitan) with mushroom risotto	14

OUR STEAK

1kg of aged rump for 4 people – 95€
2kg of aged rump for 8 people – 190€

INCLUDES:

Starter
"Alcatra" croquettes
Garlic sausage "À Brás"
Choice of 3 Sides

CHEF'S RECOMMENDATIONS

SIDES

Tomato soupy rice
Shrimp and coriander "Açorda"
Grilled pumpkin and sweet potato
Mussel linguine
Grilled vegetables
Sautéed vegetables
French fries
Black beans, rice, toasted cassava flour (farofa), vinaigrette and cabbage

Extra sides: 3.50€ each

OUR GRILL

includes 2 sides

FISH OF THE DAY

MEAT OF THE DAY

DESSERTS

"Abade de Priscos" pudding	4
Popcorn duo	5
Raspberry and beetroot tartlet	7
Chocolate mousse	4
Pumpkin trilogy with chocolate syrup	7
Cocoa and coconut cake (celiac)	4,50



Azores product



Vegetarian



No gluten



no lactose



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Price in €, including VAT at the legal rate in force.
If you need information about allergens, please contact our staff before placing your order

CHILDREN'S MENU



STARTERS

Soup of the day	3.50
Chicken nuggets	9,00
Meat croquettes	7,00

MAIN COURSES

includes 1 side dish

Fish fillet breaded with corn flakes	9,50
Grilled chicken breast	9,00
Beef hamburger	9,00

SIDES

Extra sides 3.50€ each

French fries
Basmati rice
Spaghetti sautéed in butter

DESSERT

Vanilla ice cream with “Núvem do Céu” (egg pastry)	4,00
Chocolate mousse with “pica-pica”	4.50
Rainbow ferris wheel	9,00

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