



# MANJAR

dos Templários

• RESTAURANTE •

## Ementa

### BREAD

- 0,45€ Mixed grain bread
- 0,45€ Slices of homemade bread
- 2,00€ Bread with roasted suckling piglet

### APPETIZERS

- 22,50€/Kg Board of a selection of cheeses
- 22,50€/Kg Serra soft cheese
- 2,50€ Nisa Cheese
- 1,50€ Fresh cheese
- 2,80€ Alentejo sausages in the oven
- 2,80€ Spicy pork sausage from Alentejo
- 19,50€/Kg 'Serrano' smoked ham cured for 18 months
- 29,50€/Kg Cebo Iberian smoked ham 'black leg' cured for 24 months
- 1,20€ Olives seasoned in brine
- 0,75€ / Each Appetizers

### SOUPS

- 2,10€ Vegetable cream soup
- 2,70€ Fish soup
- 3,00€ Suckling piglet soup

### SALADS

- 3,20€ Mixed salad
- 4,95€ Spring salad

### SEAFOOD

- 32,50€/Kg Boiled prawns
- 38,50€/Kg Fried shrimp (40/60 Mozambique)
- 78,50€/Kg Grilled giant tiger prawns
- 28,50€ (pre-order) Seafood rice (for 2 people)
- 24,50€ (pre-order) Monkfish rice with prawns (for 2 people)

### FISH

- 9,95€ Codfish Manjar style
- 9,95€ Codfish with corn bread
- 9,50€ Codfish with cream
- 11,50€ Boiled or grilled codfish
- 11,50€ Grilled Salmon
- 11,50€ Grilled perch
- 11,50€ Boiled hake

### MEAT

- 6,50€ Pork steak
- 7,50€ Certified alheira from Mirandela (fowl meat sausage)
- 7,50€ Roast chicken Manjar style
- 9,90€ Duck rice
- 9,90€ Traditional goat stew
- 12,50€ Grilled loin steak or Manjar style
- 13,50€ Loin chunk Mirandesa style or on the stone
- 16,50€ Loin chunk with 3 peppers or on the stone
- 9,90€ Roasted suckling piglet (1/2 portion)
- 13,50€ Roasted suckling piglet (1 portion)
- 23,00€ Roasted suckling piglet (for 2 people)

### VEGETARIAN

- 6,90€ Vegetarian salad (lettuce, tomato, carrots, red cabbage, onions, toasted almonds, apple and cheese)
- 6,90€ Vegetable au gratin

### CHILDREN'S MENU

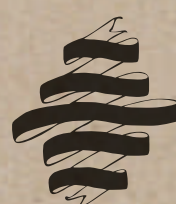
- 6,90€ 100% Hamburger + Children's dessert



### HIGHLIGHT OF THE LIST

Chef's suggestion

- 19,50€ (per person) Fried prawns (200grs per person)
- Roasted suckling piglet (for 2 people)
- Homemade dessert (free choice)
- (Drinks not included)



Rigorously excelling at preparing  
the best national products.

Sylvain Vaz