



# COBALT

- RESTAURANTE -  
ROYAL ÓBIDOS

## MENU

COUVERT - € 3,50

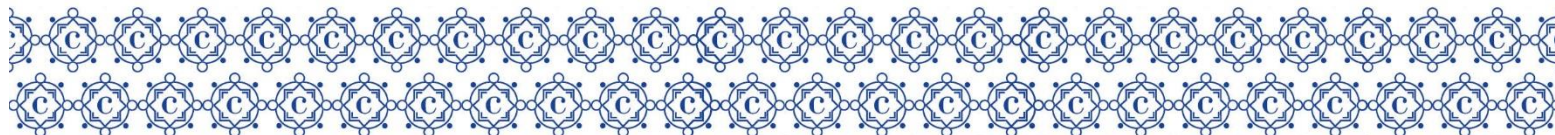
POR PESSOA • PER PERSON

Se sofrer de alguma alergia, agradecemos que nos informe.

*If you suffer from any allergy, please inform us.*

**Entradas e Saladas • *Starters and Salads***

Salada fresca com maçã, pickles de aipo, nozes e queijo	€ 6,50
<i>Fresh salad with apple, celery pickles, walnuts and cheese</i>	
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Cavala fumada com salada russa	€ 7,50
<i>Smoked mackerel with Russian salad</i>	
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Cogumelos salteados da <i>Serra dos Candeeiros</i> com tapioca	€ 8,50
<i>Sautéed mushrooms from "Serra dos Candeeiros" with tapioca</i>	
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Salada de favas com copita de porco ibérico e ovo escalfado	€ 10,50
<i>Broad bean salad with Iberian pork "copita" and poached egg</i>	
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Camarão salteado com gengibre, erva príncipe e espuma de cerveja	€ 16,50
<i>Sautéed prawns with ginger, lemon grass and beer foam</i>	



**Sopas • Soups**

Gaspacho de tomate com salada de beldroegas, requeijão e azeite de eucalipto € 5,00

*Tomato gazpacho with a purslane salad, ricotta cheese and seasoned with eucalypt olive oil*

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O tradicional caldo verde € 6,00

*Traditional Portuguese kale soup*

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Creme de coco, malagueta e coentros com bochecha de bacalhau € 7,00

*Coconut cream, chili pepper and coriander with codfish cheek*

**Vegetariano • Vegetarian**

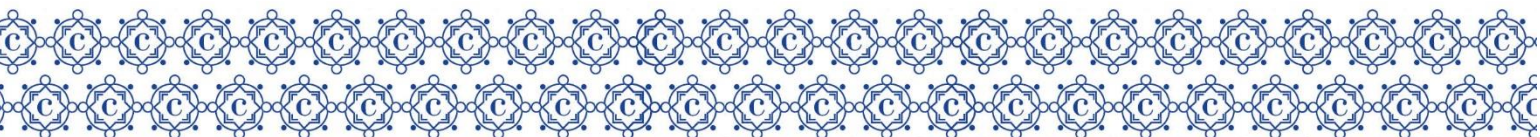
Brás de cogumelos da Serra dos Candeeiros € 12,00

*Mushrooms from "Serra dos Candeeiros" brás style*

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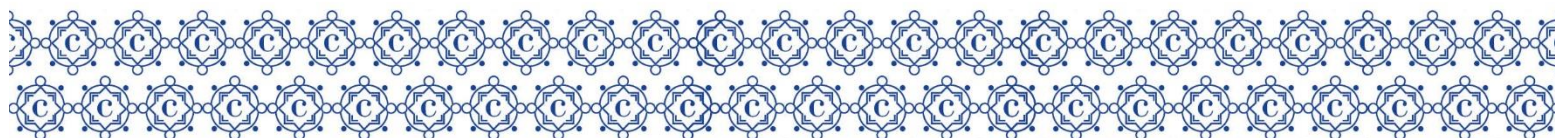
Gnocchis com requeijão, cenoura e espargos € 13,50

*Gnocchi's with ricotta cheese, carrots and green asparagus*



**Pratos de Peixe • Fish Dishes**

Abrótea escalfada com creme de tomate, ovo e feijão-verde	€ 17,50
<i>Poached Greater fork beard with tomato cream, egg and green runner beans</i>	
~	
Peixe-espada preto em polme de cerveja e milho, com arroz malandro de berbigão	€ 17,50
<i>Black scabbard fish in beer and corn batter accompanied with cockles rice</i>	
~	
Lombo de bacalhau com toucinho do porco ibérico, grelos, feijão-frade e broa	€ 22,00
<i>Codfish loin with Iberian pork lard and sautéed rapini, black-eyed peãs and corn bread</i>	
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Arroz carolino com tamboril, o seu fígado e camarão	€ 24,00
<i>Wet cooked "carolino" rice with monkfish, its liver and prawn</i>	
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Robalo do mar e ameijoas à bulhão pato com agrião	€ 37,00
<i>Wild Seabass and clams "bulhão pato" style with watercress</i>	



**Pratos de Carne • *Meat Dishes***

Frango biológico com molho fricassé, migas de batata e espinafres € 17,50

*Organic chicken with fricassé sauce accompanied with spinach and potato stir fry*

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Secretos de porco ibérico com xerém de berbigão € 18,00

*Iberian pork loin with corn and cockles mash*

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Leitão “malhado de Alcobaça” com puré de aipo e maçã com molho de pimenta € 22,00

*Suckling piglet “malhado de Alcobaça” with celery and apple purée with Pepper sauce*

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Carré de borrego com gnocchis e molho de caldeirada € 22,00

*French racked lamb with gnocchis and “caldeirada” sauce*

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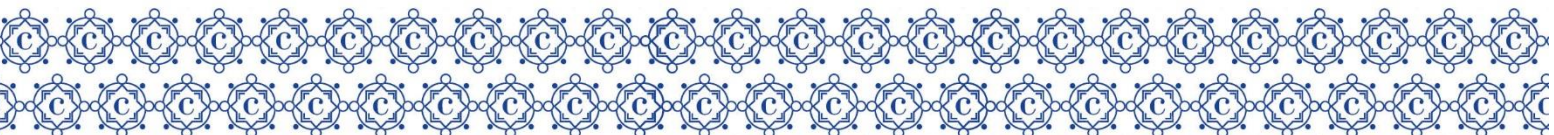
Perdiz recheada com requeijão e espinafres sobre favas salteadas e puré de cenoura assada € 26,00

*Partridge stuffed with ricotta cheese and spinach cheese on sautéed broad beans and roasted carrot purée*

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Lombo de novilho dos “Açores” com medula, batata às rodela e molho de cerveja € 27,00

*Filet steak from Azores with bone marrow, potato chips and beer sauce*



**Sobremesas • Desserts**

Tarte de limão e mirtilos desconstruída <i>Deconstructed lemon and blueberry pie</i>	€ 6,50
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Holiday mule, cidra, vodka, gengibre e maçã <i>Holiday mule, cider, vodka, ginger and apple</i>	€ 7,00
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Bavaroise de espumante com morangos e chocolate <i>Bavaroise with sparkling wine, strawberries and chocolate</i>	€ 7,50
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Entremet das ilhas com ananás dos Açores e maracujá da Madeira <i>Entremet from the Islands with pineapple from Açores and passion fruit from Madeira</i>	€ 7,50
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Texturas de mel, pólen, frutos secos e iogurte <i>Textures of honey, bee pollen, nuts and yogurt</i>	€ 7,50
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Tábua de queijos seleccionados pelo nosso Chef <i>Platter of cheeses selected by our chef</i>	€ 7,50

"Nenhum prato, produto alimentar ou bebida, incluindo o couvert pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado"

"No dish, food or drink including the couvert can be charged if it hasn't been requested or used by the client"

Preços em Euros - IVA Incluído • Prices in Euros - VAT Included

