

FEELVIANA

RESTAURANT

APPETIZERS

Couvert	5€
<i>Selection of naturally fermented artisan breads, butter and extra virgin olive oil</i>	
Flambè Prawns with <i>Quinta do Portal</i> Moscatel wine	14€
Veal cubes “ <i>Pica pau</i> ”	13€
Sea bass ceviche flavoured with lime and coriander	14€
Brazilian pastry with banana vinaigrette	12€
Traditional charcuterie and cheese board with “ <i>padrón</i> ” pepper jam	14€
“ <i>Huevos rotos</i> ” with wild mushrooms and cured egg yolk	14€

SANDWICHES

Salmon and avocado mousse tartine	13€
Slow-cooked Pulled Pork in brioche bread with fennel mayonnaise	11€
“ <i>Barrosã</i> ” veal burger with brandy sauce	14€
Chicken burger with cheddar cheese, caramelised onions and bacon	13€

FLATBREADS

Margherita	10€
<i>Tomato sauce, basil and mozzarella cheese</i>	
Iberian flavour	13€
<i>Tomato sauce, oreganos, mozzarella cheese, Iberian chorizo, arugula, balsamic sauce reduction</i>	
Aubergine tapenade	13€
<i>Caramelised cherry tomatoes with parmesan and walnuts, smoked aubergine, mozzarella cheese, olives and olive oil</i>	
Shiitake supreme	12€
<i>crème fraîche, mozzarella cheese, shiitake mushrooms and sliced bacon</i>	
Four Cheeses	12€
<i>Tomato sauce base, cheeses from our selection, oregano</i>	
Capricciosa	13€
<i>Tomato sauce, oregano, mozzarella cheese, artichokes, mushrooms and black olives</i>	
Country	12€
<i>Shredded chicken, mozzarella cheese, tomato sauce and oregano</i>	
Calzone	13€
<i>“Alheira” with sprouts and apple purée, mozzarella cheese</i>	

SALADS

Trilogy of tomatoes with tamarind pesto	13€
Zen salad with roast beef in coconut and mustard sauce	14€
Seaweed salad with braised tuna	14€
Teriyaki Salmon Poke Bowl	13€
Oriental tofu poke bowl	13€

VEGETERIAN

Hummus and salted granola tartine	12€
Vegetarian mushroom burger with <i>açaí</i> barbecue sauce	14€
Vegetarian aubergine moussaka	14€

RICE

Hokkaido pumpkin and goat's cheese risotto	14€
Seafood rice with seasonal fish (2 people)	45€

PASTA

Portuguese chestnut and “ <i>queijo da serra</i> ” (cheese) raviolli with Calabrian sauce	18€
Truffled tagliatelle with artichoke base	18€

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SOUPS

Vegetable cream soup	5€
Soup of the day / summer (gazpacho)	5€

ECOGRILL

Fish of the day (chef's suggestion)	25€
Grilled octopus with smoked kale purée	27€
Confit of cod on a "vatapá" and dried prawns	24€
Monkfish "moqueca" with "dendê" oil farofa (1 or 2 people)	23€/42€
Pork knuckle with glazed apple and red cabbage <i>Kimchi</i>	23€
Lamb chop with pineapple farofa	25€
Free-range chicken casserole	22€
Rib-eye steak 250g (1 person) / 550g (2 people)	29/49,50€

SIDE DISHES

Rustic potato chips	4€
White Rice	4€
Grilled vegetables	4€

 feelviana.com

 [@feelviana](https://www.instagram.com/feelviana)

 (+351) 258 330 330 *
* Call to the national fixed landline network



DIGITAL MENU

VAT included at the legal rate.

The dishes on this menu may contain allergens, please contact our team for more information.

No dish, food product or drink, including the couvert, can be charged for if they are not requested by the customer or unused.

There is a complaints book in this establishment.

DESSERTS

Wine Poached Pears sauce with saffron and crème fraîche	8€
Gluten free two chocolates brownie	9€
Tropical harmony cheesecake (tomato and passion fruit)	8€
Almond tart with orange purée	9€
Dulce de leche lava cake with coconut ice cream	9€
Seasonal fruits	9€

ICE CREAM, SORBETS & AÇAÍ'S

Ice Cream:	3,5€/ball
Chocolate	
Vanilla	
Salted caramel	
Pistachio	
Strawberry	
Sorbet:	3,5€/ball
Rum	
Strawberry with basil	
Pabana	
(banana, passion fruit, mango and lemon)	
Coconut	
Lemon	

Açaí Bowl, banana and granola 8€

Açaí Bowl, strawberry and granola 8€

Açaí Bowl, banana, strawberry and granola 8,50€

*Topping to choose : Peanut Butter
| Honey | Maple Syrup