



BOUTIQUE HOTEL
VIVENDA
MIRANDA

❖ COUVERT MIRANDUS ❖

❖ STARTERS ❖

Goat cheese with honey and fig chutney
Pumpkin and vanilla soup, croutons and seed oil
Salmon carpaccio with crème fraîche, tomato, capers and chives

Vegan

Falaffel (3 unit) with soya yoghurt sauce and salad in peanut vinaigrette

❖ MAIN COURSES ❖

Fish

Lemon risotto with flambéed shrimp and confit cherry tomato
Salmon fillet with saffron sauce, spinach and mashed potatoes
Grilled tuna with ratatouille and basil gnocchi, white wine sauce

Meat

Pork cheeks with almonds, figs, mashed potatoes and carrots with tarragon
Guinea fowl breast with ratatouille, gnocchi and Madeira wine sauce reduction
Lamb tenderloins with sautéed mushrooms and mashed potatoes

Vegan

Jackfruit ragout with vegetables and aromatic herbal rice

❖ DESSERT ❖

Crème brûlée
Carob tart with red fruit ice cream
Passion fruit cheesecake with mango sauce

Vegan

Orange salad with figs and almonds and vegan vanilla ice cream

❖ PETIT FOUR ❖

Mirandus selection

65€

Price per person

3 Dishes: 1 Starter, 1 Main course, 1 Dessert
(drinks not included)

Bookings: +351 282 763 222 or info@vivendamiranda.com
Pre-booking and pre-payment required until 20th December 2023



Boutique Hotel Vivenda Miranda
Rua das Violetas, Porto de Mós 8600-282 Lagos
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CARVOEIRO CLUBE

GROUP

CHRISTMAS EVE MENU

24 . 12 . 2023

VAT included at the current rate

