



BOUTIQUE HOTEL
VIVENDA
MIRANDA

Festive Menu

Luch and dinner for groups

Starters

To share at tables for the whole group

Mixed Appetizer Platter

Antipasti of iberian smoked ham, smoked salmon, portuguese cheese, cod fish croquette, chicken chamuça and vegetarian spring roll

(May Contain Allergens)

Alentejo bread, olive oil "Vivenda Miranda Selection", Fleur de Sal from Castro Marim, olives and flavoured butter

(Glúten Free bread on request)

Main Courses

Individual choice

Beef fillet with glazed vegetables and potato gratin served with herb-garlic butter

Silver bass fillet, seasonal vegetables and mashed potatoes served with olives and garlic herb oil

Grilled chicken breast on ratatouille with potato wedges and basil pesto

Vegan

Jackfruit ragout with vegetables and herbal rice

Dessert

Chocolate brownie with nuts and red berry yogurt ice cream

€62

*Price per person
(drinks not included)
VAT included at the current rate*

Bookings

+351 282 763 222 or info@vivendamiranda.com

Booking and cancellation conditions:

*Pre order of the Main Course until 4 days before is mandatory.
For groups, a deposit of €10 per person is required to guarantee the reservation.
Cancellation: free cancellation up to 72 hours before the date of reservation.*