

ExLing 2019 dinner menu, 27 September 2019, 20 o'clock
Real Palacio Hotel, R. Tomás Ribeiro 115, 1050-228 Lisbon



Simple salads

Variety of lettuces, beetroot, carrot, maize, cucumber, tomato, marinated olives

Sauces and vinaigrettes

Mayonnaise, cocktail sauce, yogurt sauce, balsamic vinaigrette

Composed salads

Cesar salad, chickpeas and salted cod, cottage cheese with tomatoes, fusilli with mussels, coriander and cherry tomatoes, gilled vegetables with pesto

Cold dishes

Selection of regional cheeses and traditional Portuguese charcuterie

Soup (one option)

Cabbage soup

Chicken broth

Tomato soup

Vegetables cream soup

Leek cream soup

Pasta vegetarian (one option)

Green creamy penne with vegetables

Fusilli with courgette, pumpkin and oregano

Tagliatelle with mushrooms and pesto

Fish (one option)

Cod with cream

Hake rolls with prawn sauce

Flying cuttlefish with garlic and olive oil,

Roasted fillet red fish with ginger

Meat (one option)

Chicken curry

Pork loin stuffed with regional sausage

Portuguese duck rice

Roasted pork neck with rosemary

Desserts

Chocolate cake, poached meringues with cinnamon, rice pudding, vanilla panna cotta, fruit salad

Drinks

Mineral water, juices, soft drinks, beer, red and white wine from the hotel selection, coffee and tea