



GAVIUS

PT Local de convívio e refeição onde a cozinha é arte

EN A Place Where Dining Becomes Art

PT Marcus Gavius Apicius, icónico gastrónomo romano, inspira-nos na procura pela perfeição neste restaurante que queremos especial. Aqui, sempre que possível valorizando o produto endógeno, impera a sustentabilidade social, porque pertencemos à mais inclusiva IPSS portuguesa - Fundação ADFP - e a totalidade dos nossos lucros serve para financiar o seu trabalho de apoio e/ou inclusão de pessoas com as mais variadas problemáticas sociais.

EN Marcus Gavius Apicius, a iconic Roman gastronome, inspires us in the search for perfection in this restaurant we aim to make special. Here, whenever possible valuing endogenous products, social sustainability prevails, for we belong to the most inclusive Portuguese IPSS – Fundação ADFP – and the entirety of our profits funds its supporting work and/or inclusion of people with the most varied social problems.

PT Saiba mais em www.adfp.pt

EN Learn more at www.adfp.pt

PT PROVA CEGA | MENU DE DEGUSTAÇÃO EN BLIND TASTING | TASTING MENU

PT 4 momentos

EN 4 moments

€ **35€ por pessoa**

PT 5 momentos

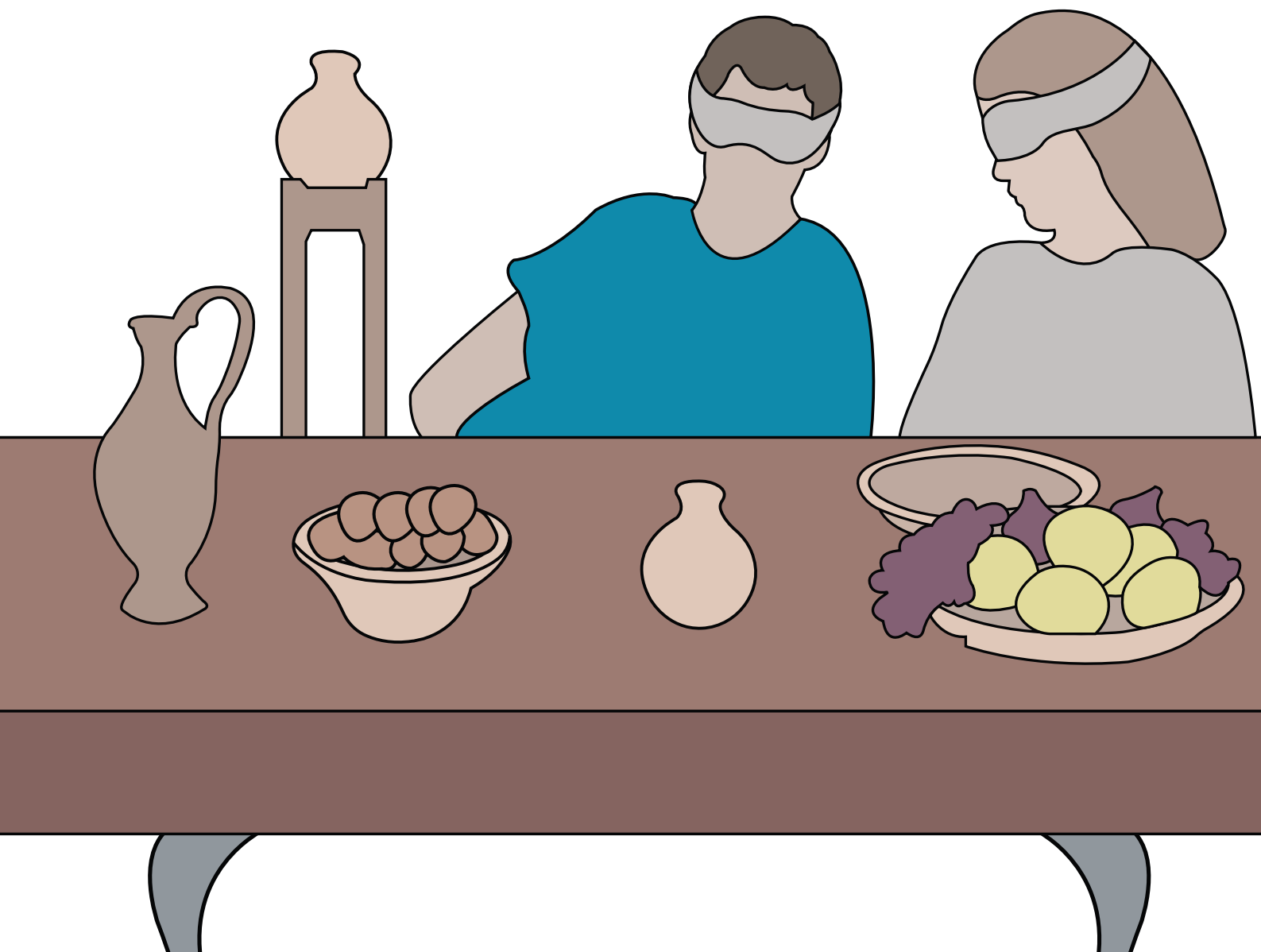
EN 5 moments

€ **50€ por pessoa**

PT Harmonização Vinica

EN Wine pairing

€ **25€ por pessoa**



PT Couvert
(per person)
€ **2,50**

PT ENTRADAS EN STARTERS

PT Rolinho salmão Marinado, texturas de pickles e azeite de ervas de Sicó
EN Marinated Salmon roll, pickle textures and herb oil from Sicó
€ **6,50**

PT Queijo Chèvre gratinado com Mel da Serra da Lousã, nozes, rúcula e creme balsâmico
EN Gratinated Chèvre cheese with honey from Serra da Lousã, walnuts, arugula and balsamic glaze
€ **7,00**

PT Portobello recheado com alheira e chouriço, azeite de ervas e paprika
EN Portobello mushroom stuffed with alheira sausage and chorizo, herb oil and paprika
€ **6,50**

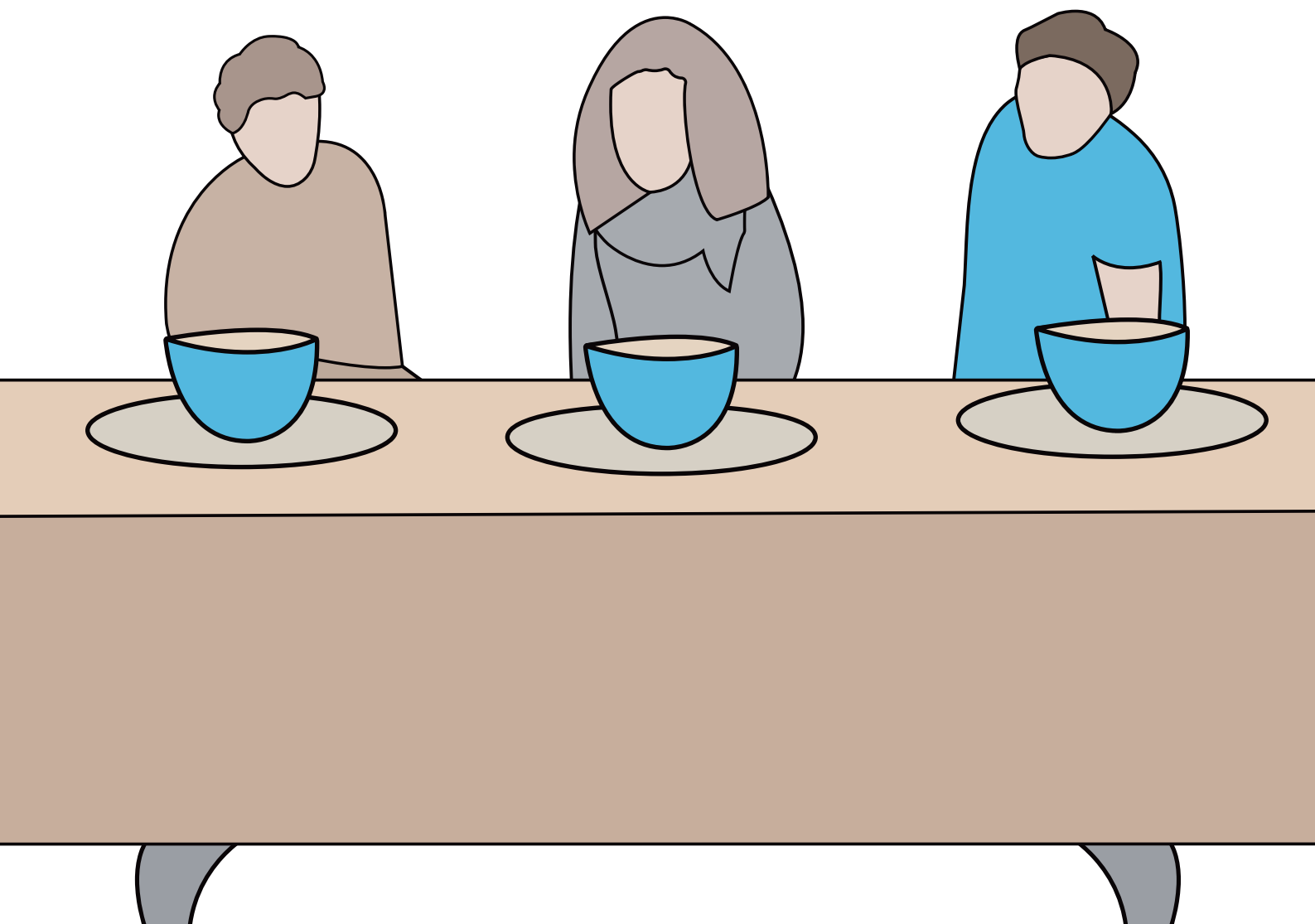
PT Empanadas de cabrito, rúcula e amêndoas tostadas com agridoce de mel e laranja
EN Goat empanadas with arugula and toasted almonds, served with honey and orange sweet-and-sour sauce
€ **7,00**



PT SOPAS EN SOUPS

PT Creme de castanha com queijo creme e seu crocante
EN Chestnut cream with cream cheese and crispy element
€ 5,00

PT Sopa de Peixe, com camarão e robalo braseado
EN Fish soup with shrimp and charred sea bass
€ 5,50



PT DO MAR EN FROM THE SEA

PT Polvo grelhado com texturas de batata doce, alho francês a baixa temperatura, vinagrete de cebolinho e crocante de tapioca

EN Grilled octopus with sweet potato textures, slow-cooked leeks, chive vinaigrette and tapioca crisp

€ **22,00**

PT O nosso Bacalhau à Brás

EN Our version of the typical portuguese dish, originally made with shredded cod, shoestring potatoes, thinly sliced fried onions, eggs, olives and chopped parsley

€ **19,00**

PT Pregado braseado, puré de pastinaca com pleurotus e funcho

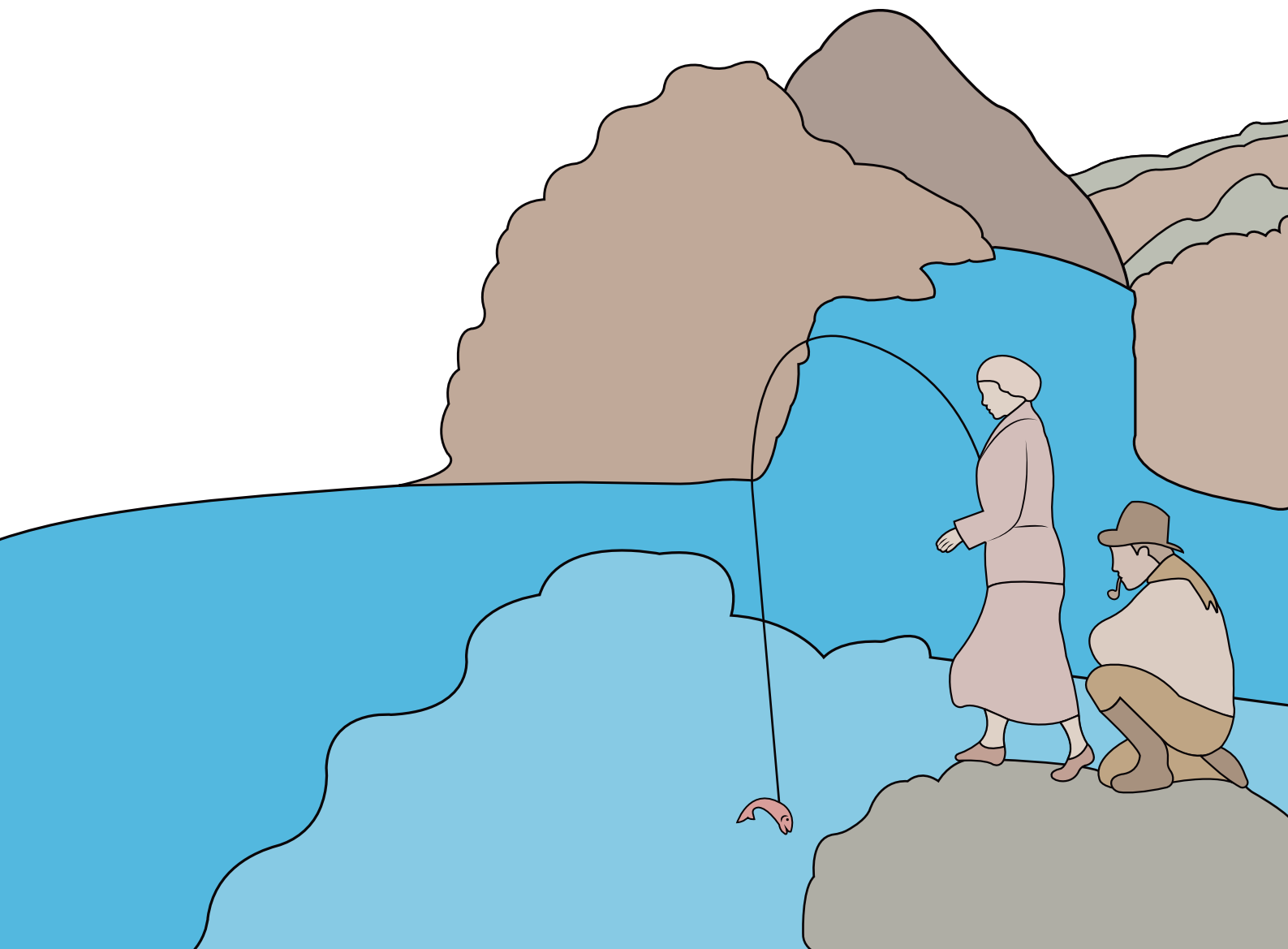
EN Grilled turbot, parsnip purée with pleurotus mushrooms and fennel

€ **25,00**

PT Wellington de salmão, brunesa de legumes salteados e molho de espumante

EN Salmon Wellington with sautéed vegetable brunesa and sparkling wine sauce

€ **22,00**



PT DA TERRA EN FROM THE GROUND

PT Cabrito à moda de Sicó

EN Sicó-style roasted kid goat

€ 19,00

PT Javali marinado em vinho tinto, batata doce, compota de cebola roxa e bimis salteados

EN Wild boar marinated in red wine, with sweet potato, red onion jam and sautéed bimis

€ 17,00

PT Lombo de veado em molho de figos, salteado de castanha, cogumelo silvestre e espargos verdes

EN Venison loin in fig sauce, sautéed chestnuts, wild mushrooms, and green asparagus

€ 21,00

PT Filet Mignon com redução de vinho do Porto, puré de cenoura e legumes baby glaceados

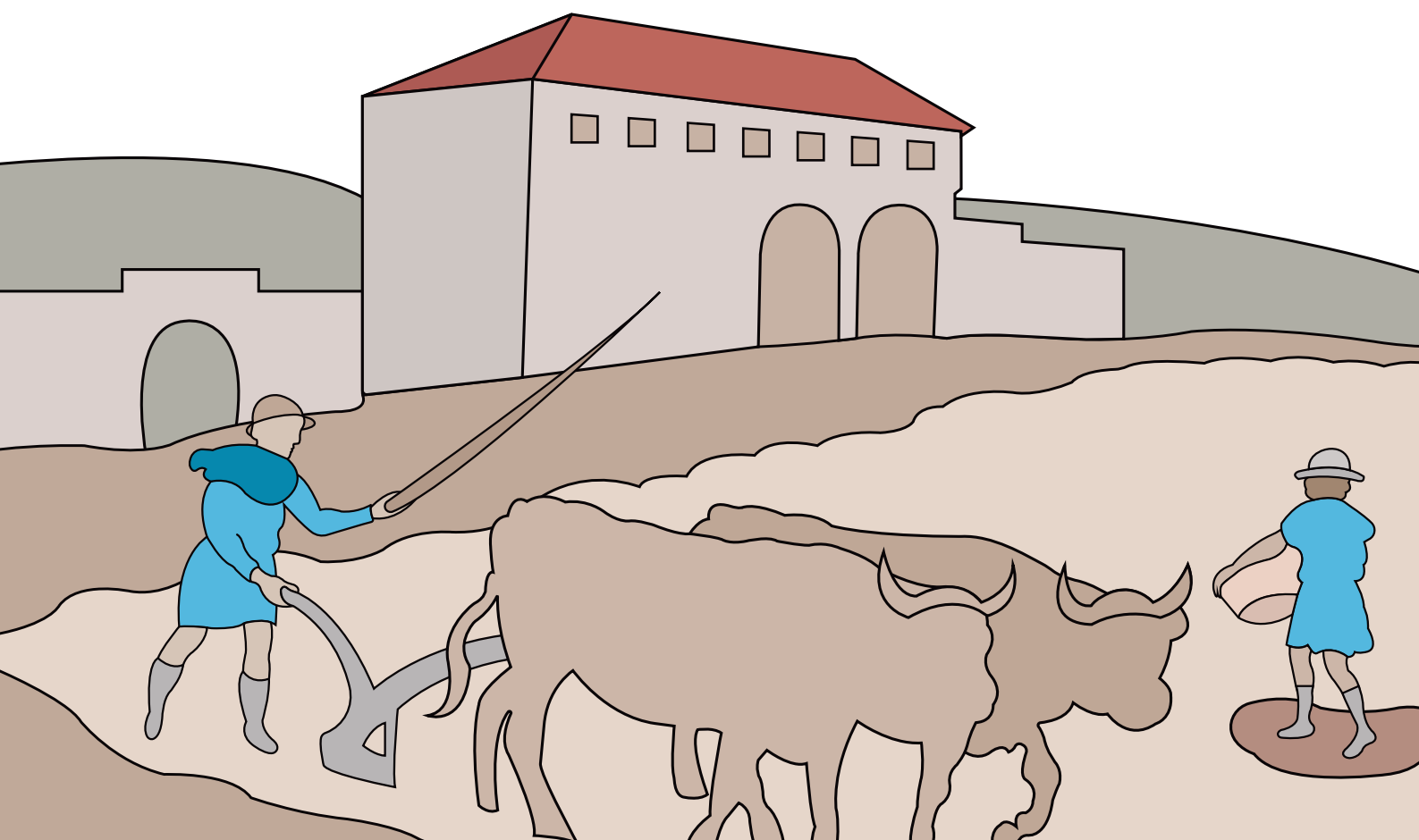
EN Filet mignon with Port wine reduction, carrot puree and glazed baby vegetables

€ 23,00

PT Magret de pato com molho de laranja, cremoso de batata e espargos verdes

EN Duck magret with orange sauce, creamy potato purée and green asparagus

€ 18,00



PT VEGETARIANO EN VEGETARIAN

PT "Carolinoto" de carqueja com cogumelos silvestres e beterraba assada

EN "Carolinoto" (risotto-style) with carqueja (wild herb), wild mushrooms, and roasted beetroot

€ 15,00

PT Orzo de legumes e amêndoas tostadas

EN Vegetable orzo with toasted almonds

€ 14,00

PT PARA AS CRIANÇAS EN FOR THE CHILDREN

PT Bifinhos de frango com arroz e batata frita

EN Chicken steaks with rice and french fries

€ 8,00

PT Douradinhos com arroz e batata frita

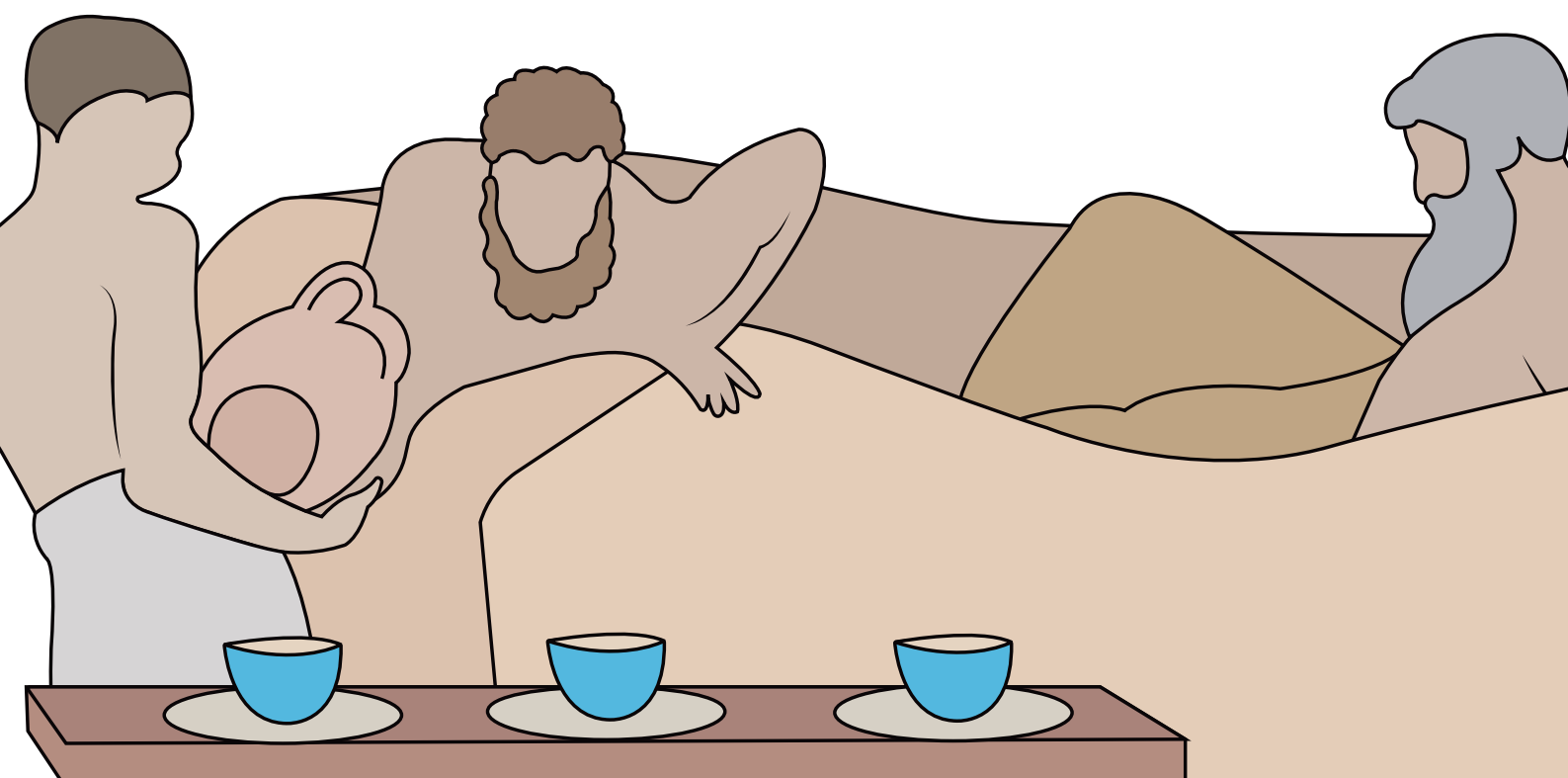
EN Fish fingers with rice and french fries

€ 8,00

PT Massa Bolonhesa

EN Bolognese pasta

€ 10,00



PT SOBREMESAS EN DESSERTS

PT Gelado de mascarpone com noz e mel de urze
EN Mascarpone ice cream with walnut and heather honey
€ **7,00**

PT Brownie de chocolate, caramelo Salgado com pistachio e gelado
EN Chocolate brownie, salted caramel with pistachio and ice cream
€ **7.50**

PT Banoffee pie
€ **7,00**

PT Petit Gâteau de doce de leite, caramelo e gelado de tangerina
EN Dulce de leche petit gâteau with caramel and tangerine ice cream
€ **6,00**

PT Pudim Abade Prisco com texturas de limão
EN "Abade de Priscos" pudding with lemon textures
€ **7,00**

PT Fruta da época
EN Seasonal fruit
€ **4,00**

PT A SUA OPINIÃO IMPORTA E PODE AJUDAR-NOS A VALORIZAR ESTE PROJETO COM FORTE E ÚNICO IMPACTO SOCIAL. AVALIE O GAVIUS E O CONÍMBRIGA HOTEL DO PAÇO NO GOOGLE REVIEWS, TRIPADVISOR E OUTRAS PLATAFORMAS.

EN YOUR OPINION MATTERS AND CAN HELP US TO VALUE "TOURISM WITH A PURPOSE" PROJECT. WITH A STRONG AND UNIQUE SOCIAL IMPACT, THIS IS A SPECIAL PROJECT. RATE GAVIUS AND CONÍMBRIGA HOTEL DO PAÇO ON GOOGLE REVIEWS, TRIPADVISOR AND OTHER PLATFORMS.

