



Gourmet at Home Gastronomic Experiences

Bread

(Store for up to: **48 hours**)

Our Bakery Bread

5 €

Cornbread

5 €

Focaccia

6 €

Starters

(Store for up to: **48 hours**)

Codfish Fritters (per piece)

1 €

Prawn Rissoles (per piece)

1,20 €

Oysters (per piece)

3 €

Salmon and Whipped Cheese Mille-feuille

7 €

Goat Cheese and Spinach Puff Pastry

8 €

Oxtail Pie

8 €

Caesar Salad with Grilled Chicken, Bacon, Parmesan, and Golden Croutons

8 €

Couscous Salad with Grilled Vegetables

8 €

Seafood Salad (Octopus, Squid, and Prawns)

10 €

Octopus Salad with Red Onion and Bell Peppers

12 €

Natural Boiled Prawns (200gr)

14 €

Crab Filling
with Sun-Dried Tomato Focaccia Toasts

15 €

100% Bellota Iberian Cured Ham (50gr)

20 €

Marinated Scallops with Fresh Melanosporum Truffle, Celeriac Purée, and Lime Zest

24 €

Caesar Salad with Lobster, Green Apple, Bacon, Parmesan, and Golden Croutons

37 €

Can of Oscietre Imperial Caviar 30gr with Blinis

75 €

Can of Oscietre Imperial Caviar 50gr with Blinis

115 €

Terrines

(Store for up to: **48 hours**)

Duck Foie Gras Terrine (**slice**)

18 €

*with Nut Bread, Port Wine Jelly,
and Green Apple Gel*

22 €

Duck Foie Gras Terrine (bloco **250gr**)

49 €

*with Nut Bread, Port Wine Jelly,
and Green Apple Gel*

63 €

Duck Foie Gras Terrine (bloco **500gr**)

93 €

*with Nut Bread, Port Wine Jelly,
and Green Apple Gel*

110 €

Duck Foie Gras Terrine (bloco **1kg**)

180 €

*with Nut Bread, Port Wine Jelly,
and Green Apple Gel*

198 €

Pâtés

(Store for up to: **48 hours**)

Poultry and Plum Pâté in Pastry with Port Wine

5 €

Mini Poultry and Plum Pâté in Pastry
with Port Wine (**10 slices**)

12 €

Chicken and Foie Gras Pâté in Pastry

7 €

Mini Chicken and Foie Gras Pâté in Pastry (**10 slices**)

16 €

Local Cheeses

(Store for up to: **48 hours**)

Selection of Local Cheeses

16 €

Seafood Special (Seafood Platter)

(Store for up to: **48 hours**)

Half Blue Lobster with Carrot Tagine,

67 €

4 Oysters, Crab Paste, and 300gr Prawns

Soups

(Store for up to: **5 days**)

Carrot with Orange and Ginger (**1 litre**)

8 €

Roasted Pumpkin Cream (**1 litre**)

8 €

Chestnut Cream (**1 litre**)

16 €



Le Café Albatroz

CHEF'S ATELIER

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Oven-Ready Dishes

(Store for up to: 48 horas)

	Per Pers. (min. 2)	For 4 People
Pithivier of Confit Duck Legs with Garnish and Truffle Jus (unit)	14 €	42 €
Pithivier of Veal Cheeks with Mushrooms and Carrots, Veal Jus (unit)	14 €	42 €
Cod Puff Pastry with Spinach, Saffron Sauce	14 €	42 €
Salmon Puff Pastry with Spinach, White Wine Sauce	14 €	42 €
Pithivier of Scallops, Prawns, Leeks and Porcini, Shellfish Saffron Sauce	24 €	84 €
Beef Fillet Wellington with Garnish, Truffled Veal Jus	28 €	101 €

Prepared Dishes

(Store for up to: 48 horas)

	Per Person
Grilled Octopus with Aljezur Sweet Potato Purée	18 €
Slow-Cooked Kid with Potato Mille-Feuille, Herbs and Vegetables	20 €
Scallops Gratin with Prawns and Shellfish	20 €
Slow-Cooked Rack of Lamb with Sautéed Vegetables and Rosemary	24 €
Sautéed Sea Bass with Vegetables and Vitelotte Potatoes, White Wine Sauce	26 €
Sautéed Turbot with Broccoli Purée, Jerusalem Artichoke and Sautéed Green Asparagus with Truffle	28 €

Entremets

(Store for up to: 48 horas)

Pistachio and Raspberry	28 €	49 €
Coconut and Mango	28 €	49 €
Chocolate and Praline	34 €	60 €

Classics

(Store for up to: 48 horas)

Tarte Tatin	23 €	40 €
Paris-Brest with Praline and Hazelnuts	26 €	48 €
Vanilla Ice Cream and Strawberry Vacherin	32 €	52 €

Desserts

(Store for up to: 48 horas)

	Individual	For 6/8 People
Lemon Meringue Tart	6 €	22 €
Valrhona Chocolate Tart	6 €	31 €
Chocolate and Walnut Brownie	6 €	28 €
Lemon and Raspberry Tart	6 €	26 €
Red Fruits Tart	6 €	28 €
Chocolate and Hazelnut Tart	6 €	27 €
Raspberry and Vanilla Cream Tart	6 €	28 €
Floating Islands with Crème Anglaise in a Cup	6 €	

Petit Fours

(Store up to: 48 horas)

	Piece	Dozen
Selection of Petit Fours and Mignardises	1,50 €	16 €

Cakes

(Store up to: 48 horas)

	Individual 500gr
Lemon	9 €
Spices	9 €
Apple	12 €
Chocolate and Hazelnut	13 €

HOW TO ORDER

Please send us an email with your desired menu to info@thealbatrozcollection.com or contact us by phone at 214 847 380.

ORDERING CONDITIONS

Orders are recommended at least 24 hours in advance and subject to availability.

COLLECTION HOURS

From 12pm to 4pm.

PAYMENT

Pre-payment by bank transfer or payment via Multibanco or Credit Card upon delivery.
NIB: 0018 0000 07374574001 66
IBAN: PT50 0018 0000 07374574001 66