



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) with Nut Bread, Port Wine Jelly, and Green Apple Gel	18 € 22 €
Duck Foie Gras Terrine (bloc 250gr) with Nut Bread, Port Wine Jelly, and Green Apple Gel	49 € 63 €
Duck Foie Gras Terrine (bloc 500gr) with Nut Bread, Port Wine Jelly, and Green Apple Gel	93 € 110 €
Duck Foie Gras Terrine (bloc 1kg) with Nut Bread, Port Wine Jelly, and Green Apple Gel	180 € 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 €
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Seafood Special (Seafood Platter)

(Store for up to: 48 hours)

Half Blue Lobster with Carrot Tagine, 4 Oysters, Crab Paste, and 300gr Prawns	67 €
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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 €

Vegetarian Cuisine ~ Healthy Cuisine

VAT included | Allergies: Some ingredients may not be listed in the product description.
Should you have any dietary restrictions or allergies, we kindly ask that you inform us in advance.

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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 €

Entremets

(Store for up to: 48 horas)

	For 4/6 People	For 8/10 People
Pistachio and Raspberry	28 €	49 €
Coconut and Mango	28 €	49 €
Chocolate and Praline	34 €	60 €

Classics

(Store for up to: 48 horas)

	For 4/6 People	For 8/10 People
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 €	

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 €

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.

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