

THE ALBATROZ RESTAURANT

Christmas Baskets

Christmas Basket I €74 (MINIMUM 2 PERSONS)

2 Oysters

2 Slices of Mini Crusted Pâté of Chicken and Plums
in Port Wine

80 gr Boiled Shrimp

Marinated Scallops, Cauliflower Puree
and Melanosporum Truffle

Codfish, Vegetable and Cabbage Julienne

Turkey Thigh Stuffed with Chestnuts,
Truffled Potato Mille-feuille

Hazelnut and Chocolate Christmas Yule Log Cake

Traditional King or Queen Cake

Christmas Basket II €90 (MINIMUM 2 PERSONS)

2 Oysters

80 gr Boiled Shrimp

3 slices of Mini Crusted Pâté of Chicken and Plums
in Port Wine

Marinated Scallops, Cauliflower Puree
and Melanosporum Truffle

1 Slice of Duck Liver, Port wine Jelly, Green Apple
Jelly and Bread of Dried Fruit

Sautéed Sea Bass with Celery, Jerusalem Artichoke,
Broccoli and White Wine Sauce

Turkey Thigh Stuffed with Chestnuts,
Truffled Potato Mille-feuille

Hazelnut and Chocolate Christmas Yule Log Cake

Traditional King or Queen Cake



Drinks Supplement:

We have a wide range of wines, champagne and sparkling wine in our shop.

How to Order:

FOR RESERVATIONS: Send us an email with the menu you desire to info@thealbatrozcollection.com or contact us at 214847380.

CONDITIONS FOR YOUR ORDER:

You can place your orders for Christmas until **December 16th, 2025.**

PICK-UP:

Take-away orders may be collected between 12:00 PM and 4:00 PM.



Gourmet Christmas at Home

Culinary Experiences to Celebrate the Season

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 Mille-feuille	8 €
Oxtail Pie	8 €
Crab Éclair with Mango Jelly	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 €
Marinated Blue Lobster with Carrot, Ginger, and Yuzu Gel	40 €
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)

Magret and Duck Foie Gras Terrine with Port Wine Jelly and Wild Mushrooms (slice)	15 €
Duck Foie Gras Terrine (slice) with Nut Bread, Port Wine Jelly, and Green Apple Gel	18 € 22 €
Duck Foie Gras Terrine (bloco 250gr) with Nut Bread, Port Wine Jelly, and Green Apple Gel	49 € 63 €
Duck Foie Gras Terrine (bloco 500gr) with Nut Bread, Port Wine Jelly, and Green Apple Gel	93 € 110 €
Duck Foie Gras Terrine (bloco 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 €

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Fresh Truffle

(Store for up to: 48 horas)

	Per Gram
Black Truffle (Melanosporum) <i>(minimum 10gr, subject to availability)</i>	2 €

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
Stuffed Turkey Leg with Chestnuts, Potato Mille-Feuille with Herbs, Vegetables	17 €
Sautéed Cod with Cabbage Cannelloni and Vegetables, White Wine Sauce	18 €
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 €
Stuffed Capon Leg and Breast with Truffle, Truffled Potato Mille-Feuille and Vegetables	33 €

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 €
Galette des Rois with Frangipane	25 €	40 €
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 €
Tiramisu in a Cup	6 €	
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 €

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.

Gourmet Christmas at Home
Culinary Experiences to Celebrate the Season

Christmas Spirit

(Store up to: 48 horas)

	For 4/6 People	For 8/10 People
Abade Priscos Pudding	15 €	25 €
Red Fruits Pavlova	25 €	48 €
Christmas Log <i>Chocolate and Red Fruits</i>	28 €	50 €
Christmas Log <i>White Chocolate and Exotic Fruits</i>	28 €	50 €
Christmas Log <i>Chocolate and Hazelnut Praline</i>	32 €	52 €

Chocolate

(Store up to: 48 horas)

Christmas Pieces <i>Christmas Chocolate Balls filled with Assorted Bonbons</i>	13 €
Christmas Pieces <i>Ball filled with Assorted Bonbons, Christmas Tree and Santa</i>	18 €
Christmas Piece <i>Chocolate Tree</i>	26 €
Valrhona Albino 85% Chocolate Truffles with Blackett Port Wine (100gr)	15 €

Traditional Christmas Cakes

(Store up to: 48 horas)

	Unit
King Cake	22 €
Queen Cake	22 €
Molotof	22 €

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

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