pousada da amendoeira

Sustainable Health

Here at Amendoeira, we believe that healthy cuisine can and should be both delicious and nutritious. Hence, the recipes on this menu are elaborated with fresh and wholegrain ingredients, with high nutritional value. Our focus is in organic products, directly from our vegetable garden to your table, or locally sourced from farmers around the area.

The dining experience we wish to provide you is also intimately linked to the quest for minimal impact on the beautiful nature that surrounds us. So, besides turning all food leftovers into compost, we avoid the use of packaging and destine our non-organic residues to waste recycling.

Oh, before we forget: we are ready to accommodate to your nutritional intolerances and allergies. And, throughout the menu, you will find indications of dishes that are vegetarian, vegan, gluten and lactose free, as well as sugar free desserts. Our staff is at your disposal should you have any questions.

Thanks for sharing this experience with us!

vegetarian

vegan

gluten free

lactose free

sugar free (desserts)

fish

Coração de Açaí
Fish fillet with açai sauce, grilled plantain with grated coconut and wholegrain rice with Brazil nut | 115,00

Farofeiro
Grilled fish in a mixed nut crust, creamy sake sauce, two-grain rice and plantain purée | 125,00

Thai
Grilled fish fillet in a coconut sauce, rich with spices, coriander, pepper, cashew nuts, onions and two-grain rice | 110,00

Casablanca
Fish fillet in a citric almond crust, Moroccan couscous with vegetables and green salad | 120,00

Yellow & Mango
Fish fillet in a mango sauce with grilled plantain, kale, rice with coconut, lemon and chili | 105,00

Arabia
Grilled fish fillet with soy sauce and ginger, tahini and tabule salad | 105,00

Fish and Capers
Grilled fish in a caper and butter sauce, mashed potatoes with almonds and green salad | 115,00

Iberic
Oven-baked fish with fresh herbs, potatoes, onions, tomatoes and olives | 110,00

Papillote Amendoeira
Fish, tomatoes and leeks baked in papillote, with a zucchini and almonds quinoa | 110,00

shrimp

Thai Broth
Shrimp in a lemongrass, coconut, coriander and chili broth with rice noodles | 115,00

Sweet Almond
Grilled shrimp with a honey and almond sauce, two-grain rice with curry and coalho cheese | 125,00

Drunken Shrimp
Shrimps and zucchinis flambé, balsamic caramel sauce and three-grain mint and cashew nut rice | 125,00

Mestiço
Shrimps and green coconut, in a bell pepper and coriander yoghurt sauce, quinoa and grilled onions | 115,00

Bobó
Shrimp in a traditional Brazilian manioc and coconut broth, cashew 'farofa' and wholegrain rice | 115,00

Spicy
Spicy shrimp in a coconut sauce, wholegrain and wild rice, mango and coconut chips | 120,00

Shrimp au Gratin
Shrimp in a creamy sauce au gratin, two-grain rice with walnuts and broccoli | 120,00

plant-based

Aparecidinho
Manioc cream with soy ragu, tomato sauce, pesto and nuts 'farofa'| 85,00 VG L

Curry
Vegetable curry, grilled plantain and wholegrain rice with black sesame seeds| 90,00 VG L

Biquinho
Chickpea patties, pumpkin purée and green salad | 80,00 VG G L

Vegan "Meatballs"
Zucchini spaghetti with tofu "meatballs" in a fresh tomato and basil sauce | 90,00 VG L

Indian
Lentil Dahl, plantain in a potato crust, wholegrain rice with Brazil nut | 90,00 VG G L

Vegan Bobó
Vegetables in a traditional Brazilian manioc and coconut broth, cashew 'farofa' and wholegrain rice | 85,00 VG G L

Asian
Rice noodles with vegetables, soy sauce, ginger and peanuts | 90,00 VG L

pasta

Spaghetti with shrimps in a fresh tomato and basil sauce | 105,00 L

Penne with shrimps and zucchini in a creamy lemon sauce | 105,00

Capellini with grilled octopus in a wild pesto sauce | 120,00

Fettuccine with tomato sauce, zucchini, eggplant and basil | 80,00 VG L

**Gluten-free pasta available upon request*

rice dishes

Octopus rice | 115,00 Ⓖ Ⓛ

Aratu crab rice with shrimps | 115,00 Ⓖ Ⓛ

soups

Carrots, ginger and honey | 45,00 Ⓥ Ⓖ

Sweet potato and coconut milk | 45,00 Ⓥ Ⓖ Ⓛ

Corn and aratu crab | 60,00

salads and light dishes

Green leaves, fresh herbs, tomatoes, carrots and beetroot, with coalho cheese | 60,00 Ⓥ Ⓖ

Mixed leaves with orange, tangerine and cucumber with a wine and honey sauce | 60,00 Ⓥ Ⓖ Ⓛ

Green leaves, grilled fish, homemade sundried tomatoes and parmesan cheese in a light Caesar dressing | 95,00 Ⓖ

Green leaves, shrimp in a flax seed crust with a fresh mango dressing | 95,00 Ⓛ

Assorted grilled vegetables, homemade sundried tomatoes, green leaves, tahini and pesto | 70,00 Ⓥ Ⓖ Ⓛ

Quinoa quiche with a mixed leaves, eggplant, zucchini and parmesan salad | 75,00 Ⓥ

Aratu crab and tomato tartare with poached egg, arugula and baguette | 95,00 Ⓛ

your way

Your Protein

Meat | 105,00
Fish | 105,00
Chicken | 90,00
Eggs | 80,00
Vegan Patties | 80,00

Your Side-Order

Rice with green beans, 'farofa' with plantain, and kale Ⓥ🚫🌾

Rice, beans, 'farofa' with plantain and tomato salad Ⓥ🚫🌾

Sauté potatoes and grilled vegetables Ⓥ🚫🌾🚫🥛

Two-grain rice with broccoli and grilled tomatoes Ⓥ🚫🥛

Wholegrain rice and mashed potatoes Ⓥ🚫🌾

Pasta with tomato sauce Ⓥ🚫🥛

Green salad with carrots, tomatoes and sunflower seeds Ⓥ🚫🌾🚫🥛

sweet things

Cartola Amendoeira
Grilled coalho cheese and banana, sugarcane honey and cashew nuts | 45,00 Ⓥ Ⓖ

Devil's Cake
Hot chocolate cake with chocolate fudge and vanilla ice cream | 45,00 Ⓥ

Guava petit gateau with ice cream | 42,00 Ⓥ

Hot and cold coconut sweets | 40,00 Ⓥ Ⓖ

Brazilian Chill
Tapioca ice cream with sweet coconut sauce, açaí glaze and almonds | 40,00 Ⓥ Ⓖ

Brownie with cocoa, dates and almonds with a cocoa and sugarcane sauce
| 50,00 Ⓥ Ⓖ Ⓛ Ⓢ

Tropicalia
Chilled tropical fruit soup with wild berries sorbet | 40,00 Ⓥ Ⓖ Ⓛ

Ice Cream
Vanilla, chocolate, coconut and tapioca | 25,00 Ⓥ Ⓖ
With chocolate sauce | 31,00 Ⓥ Ⓖ

Grilled banana or pineapple with ice cream | 35,00 Ⓥ Ⓖ

Fruit salad | 35,00 Ⓥ Ⓖ Ⓛ Ⓢ

Seasonal fruit | 15,00 Ⓥ Ⓖ Ⓛ Ⓢ

Brazilian coffee | 9,00

Nespresso |12,00

Nespresso Macchiato | 15,00
Nespresso Cappuccino | 17,00

Tea | 9,00

things to drink

Mineral Water
Jar (1 L) | 11,00
Box (500 ml) | 13,00

Sparkling Water
Can (350ml) | 11,00

Perfumed Mineral Water
Jar (1 L) | 14,00

Fruit Juice
Glass | 17,00
Jar | 36,00

Coconut Water
Glass | 11,00
Jar | 28,00

Soft Drinks | 11,00

Beer
Stella Artois | 20,00
Heineken | 22,00
Corona | 22,00
Hop Bros (500ml) | 38,00

Shots
Whisky | 31,00
Premium Whisky | 42,00
Cachaça | 11,00
Premium Cachaça | 26,00
Vodka | 28,00
Premium Vodka | 33,00
Gin | 33,00
Sakê | 24,00
Tequila | 31,00
Campari | 22,00
Liqueurs | 33,00

Wine
Check out our Wine list By the Glass | 39,00
Glass of Port wine | 43,00

Brazilian Flavors
Caipirinha | 42,00
Premium Caipirinha | 42,00
Caipirinha with fruit | 39,00
Caipiroska with vodka | 39,00
Caipiroska with Absolut | 44,00
Caipirinha with sake | 32,00
Frozen fruit drink | 39,00

Special Drinks
Caipiroska with cajá, tangerine and basil | 42,00
Caipirinha with cashew, clove and sugarcane honey | 42,00
Coconut caipirinha | 39,00
Caipirinha with lime and sugarcane "rapadura" | 42,00
Watermelon Martini | 48,00
Pineapple and Lemongrass Martini | 48,00
Mojito | 42,00
Blody Mary | 48,00
Gin Tonic | 44,00
Aperol Spritz | 50,00
Clericot (jar) | 132,00

We charge a 10% service fee (optional)