



DESIGN
CENTRE
NINI
ANDRADE
SILVA

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INFORMAÇÃO COVID | COVID INFORMATION

ESTIMADO CLIENTE,

NA SEQUÊNCIA DAS NOVAS MEDIDAS DE PREVENÇÃO À COVID-19, INFORMAMOS QUE O HORÁRIO DE ENCERRAMENTO É ÀS 23H00.

AGRADECEMOS A SUA COLABORAÇÃO.

DEAR GUEST,

DUE TO THE NEW PREVENTION MEASURES FOR COVID-19, WE WOULD LIKE TO INFORM YOU THAT THE CLOSING TIME IS NOW AT 11 P.M.

THANK YOU FOR YOUR CONTRIBUTION.

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CARTA APERITIVOS | APERITIVE MENU

Our suggestions...

| | |
|--|--------------|
| Daily Apéritif | €6,50 |
| Madeira Tonic (Madeira wine bual, tonic water) | €6,50 |
| Dry Martini (Gin, dry vermouth, green olives) | €7,00 |
| Negroni (Vermouth rosso, gin, Campari) | €7,00 |
| Kir Royal (Cassis cream, sparkling wine) | €6,00 |
| Madeira Sour (Dry madeira, lemon juice, sugar syrup, bourbon) | €6,50 |
| Aperol Spritz (Aperol, sparkling wine, soda, orange slice) | €6,50 |
| Margarita (Tequila, lime juice, cointreau, salt) | €6,50 |
| Pineapple Daiquiri (Infused pineapple rum, lime juice, ginger syrup) | €7,00 |

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|| THE NINI DESIGN CENTRE SENSATION MENU ||

55,00€
POR PESSOA.
PER PERSON

Menu de 3 pratos | 3 Course Menu

Couvert | Amuse Bouche | Entrada ou sopa | Risoto ou Peixe ou Carne | Sobremesa
Couvert | Amuse Bouche | Starter or Soup | Risotto or Fish or Meat | Dessert

Bebidas | Drinks

Vinho branco & tinto "Seleção NDC" | Vinho Madeira | Água | Refrigerantes | Cafeteria
Red & White Wine "NDC Selection" | Madeira Wine | Water | Soft Drinks | Coffee or Tea

UPGRADE YOUR DINNER EXPERIENCE

UPGRADE BEBIDAS
BEVERAGE UPGRADE

€15,00

PREMIUM UPGRADE BEBIDAS
PREMIUM BEVERAGE UPGRADE

€25,00

PRATO EXTRA. Adicione um prato ao seu menu Sensation
ADDITIONAL COURSE. Add an extra course to your meal

€20,00

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|| NINI DESIGN CENTRE | SEASONAL A LA CARTE MENU ||

Couvert de boas vindas | Welcome Couvert

€3,00

ENTRADAS | STARTERS

Vieiras | Alho francês | Choco e cenoura

Scallops | Leek | Cuttlefish and Carrot

€19,00

Foie Gras | Gelatina de Madeira | Chutney de banana

Foie Gras | Madeira wine Jelly | Banana Chutney

€22,00

SOPA | SOUP

Sopa de tomate | Compota de cebola | Ovo à baixa temperatura | Sablé de parmesão

Tomato soup | Onion compote | Low temperature poached egg | Parmesan sablé

€10,00

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RISOTO | RISOTTO

Risoto de ervas frescas da quinta
Risotto of fresh herbs from the farm

€19,00

PEIXE | FISH

Tataki de atum | Alcachofra Jerusalém | Aioli de alho francês e carvão
Tuna Tataki | Jerusalem artichoke | Leek aioli and coal

€21,00

Peixe do Mercado | Crosta de mostarda | Terrina de batata | Creme de alho francês
Catch of the day | Mustard crust | Potato terrine | Creamed leeks

€21,00

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CARNE | MEAT

Borrego e Piperade | Legumes
Lamb and Piperade | Vegetables
€27,00

Filete Black Angus | Texturas de brócolos | Shiitake
Praliné couve flor | Molho Madeira
Fillet of Black Angus | Broccoli textures | Shiitake | Cauliflower praliné | Madeira Sauce
€28,00

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SOBREMESA | DESSERT

Vaso de chocolate | Sorvete de Maracujá
"Ramekin" of chocolate | Passion Fruit Sorbet
€9,00

Cheesecake de Caramelo Salgado
Salty caramel cheesecake
€9,00

Fruta
Fruit
€9,00

Seleção de queijos portugueses DOP | Compota caseira | Frutos secos caramelizados
Selection of DOP Portuguese cheeses | Homemade jam | Caramelized dried fruits
€14,00

(não incluído no Menu Sensation | not included in the Sensation Menu)

MENUS E DIETAS ESPECIAIS | SPECIAL MENUS AND DIETARY REQUIREMENTS

DISPONIVEL | OPÇÕES VEGETARIANAS . SEM LACTOSE . MENUS LIGHT . MENUS DE CRIANÇA
AVAILABLE | VEGETARIAN OPTIONS . LACTOSE FREE . LIGHT OPTION MENUS . CHILDRENS MENU

ALERGOGÊNICOS | ALLERGENICS

ALGUNS PRATOS PODEM CONTER OS SEGUINTE ALERGONECIOS | CEREAIS . CRUSTACEOS . OVOS . AMENDOIM . SOJA . LACTOSE . FRUTOS SECOS . AIPO . MOSTARDA . SESAMO . TREMOÇO . MARISCO .
DIOXIDO DE ENXOFRE . SULFITOS | FAVOR CONSULTE A EQUIPA DE SALA PARA MAIS INFORMAÇÕES
SOME DISHES MAY CONTAIN THE FOLLOWING ALLERGENS | CEREAIS . CRUSTACEANS . EGGS . PEANUTS . SOY . LACTOSE . DRIED FRUITS . CELERY . MUSTARD . SESAME . LUPINS . SHELLFISH . SULPHUR DIOXIDE .
SULPHITES | PLEASE CONSULT US FOR FURTHER INFORMATIONS

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