

DESIGN
CENTRE
NINI
ANDRADE
SILVA

REVEL IN AUTUMN SENSATIONS AT NINI DESIGN CENTRE

Be tempted by the many aromas and flavours of the Autumn months and admire the Madeira unique sunset from one of the most privileged spot in Funchal... Memorable!

To accompany your culinary journey, head sommelier Jorge Barbosa has also selected a collection of Portuguese wines to match each moment of the selected dishes.

THE KITCHEN TEAM

Chef Eleutério Costa | Sub-Chef Câncio Sousa
Francois Gautier | Roberto Correia | Dinarte Freitas

THE DINNING ROOM TEAM

Maitre d' Patricia Sousa | Sub-Chef Denis Machado | Sommelier Jorge Barbosa
Marcia Abreu | Ruben Sousa | Barman Nuno Rodrigues

DESIGN
CENTRE
NINI
ANDRADE
SILVA

|| THE NINI DESIGN CENTRE SENSATION MENU ||

55,00€

POR PESSOA . PER PERSON

Menu de 3 pratos | 3 Courses Menu

Covert | 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
White & red Wine "NDC Selection" | Madeira Wine | Water | Soft Drinks | Coffee or tea

UPGRADE YOUR DINNER EXPERIENCE

UPGRADE BEBIDAS

BEVERAGE UPGRADE

€8,00

PREMIUM UPGRADE BEBIDAS

PREMIUM BEVERAGE UPGRADE

€15,00

PRATO EXTRA . Adicione um prato ao seu menu Sensation

ADDITIONAL COURSE . Add one extra course to your meal

€20,00

DESIGN
CENTRE
NINI
ANDRADE
SILVA

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

Covert de boas vindas | Welcome Couvert

€3,00

ENTRADAS | STARTERS

Salada de camarão | Cenoura e citrinos | Coentros | Redução de vinho tinto
Tiger prawn salad | Carrot and citrins | Coriander | Red wine reduction

€19,00

Ovo biológico | Cogumelos da estação | Crumble de farinha
Organic egg | Seasonal mushroom | Crumble of spicy Portuguese sausage "Farinheira"

€11,50

Carpaccio de pargo | Sapateira | Molho virgem
Sea bream carpaccio | Brown Crab | Virgin sauce

€23,50

Atum em Tártaro | Abacate | Chips de Cebola Roxa
Tuna tartar | Avocado | Purple onion chips

€16,00

SOPA | SOUP

Sopa de peixes do Atlântico | Salada de algas e sapateira
Atlantic fish soup | Crab and seaweed salad

€10,00

DESIGN
CENTRE
NINI
ANDRADE
SILVA

PASTA & RISOTO | PASTA & RISOTTO

Risoto de sapateira | Camarão | Coentro | Rúcula

Crayfish risotto | Shrimps | Coriander | Rocket

€25,00

PEIXE | FISH

Vieiras | Molho cremoso de peixe | Ovas de cavala

Risoto de ervas frescas da quinta

Scallops | Creamy fish sauce | Horse mackerel Caviar

Risotto of fresh herbs from the farm

€25,00

Pargo assado | Caril de maçã e coco | Arroz negro e coentros

Sea Bream | Apple and coconut curry | Black rice and coriander

€24,00

Bacalhau meia cura | Presunto de vaca corado | Fricassé de cogumelos Shimeji e feijão

Half cured Cod fish | Cured beef ham | Shimeji mushrooms and beans fricassé

€23,00

DESIGN
CENTRE
NINI
ANDRADE
SILVA

CARNE | MEAT

Borrego | Pequilho e requeijão | Ervilha | Jus de borrego
Lamb | Piquillo and curd cheese | Fresh Peas | Lamb jus sauce

€26,00

Peito de pato assado | Puré de cenoura e Rass el Hanout | Molho de citrinos
Roasted duck breast | Carrot and Rass el Hanout Puree | Orange sauce

€23,00

Filete Black Angus | Cogumelos da estação | Gratinado de Batata
Black angus beef fillet | Seasonal mushrooms | Potato gratin

€25,00

DESIGN
CENTRE
NINI
ANDRADE
SILVA

SOBREMESA | DESSERT

Panna Cotta de leiteiro | Granizado de lichias | Chá gelado de framboesas e hibiscos
Buttermilk Panna Cotta | Hail flavored with lichen | Raspberries and hibiscus ice tea

€9,00

Valrhona 70% cacau em bolinho quente | Sorvete de Frutos Vermelhos (15 minutos)
Valrhona chocolate 70% in a hot cupcake | Red fruit sorbet (15 minutes)

€9,00

Ganache de chocolate | Framboesa | Gelado de Campari laranja
Chocolate ganache | Raspberry | Orange and Campari Ice cream

€8,00

Creoso de beterraba | Gelado maçã Granny Smith | Granizado gengibre e crumble | Pickle de beterraba

Beetroot soft cream | Granny Smith ice cream | Hail flavored with ginger
Crumble | Beetroot pickle

€9,50

MENUS E DIETAS ESPECIAIS | SPECIAL MENUS AND DIETARY REQUIREMENTS

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

ALERGOGÊNICOS | ALLERGENICS

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

OUTRAS INFORMAÇÕES | OTHER INFORMATIONS

IVA INCLUIDO À TAXA LEGAL EM VIGOR | VAT INCLUDED
LIVRO DE RECLAMAÇÕES DISPONÍVEL | COMPLAINTS BOOK AVAILABLE