



DESIGN
CENTRE
NINI
ANDRADE
SILVA

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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 ||

60,00€
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

Camarão | Cenoura, citrinos e gengibre | Aioli de tinta de choco | Crocante de tomate | Molho americano

Shrimp | Carrot, citrus and ginger | Aioli Cuttlefish ink | Tomato crunchy | American sauce

€19,00

Foie Gras | Gelatina de Madeira | Chutney de banana

Foie Gras | Madeira wine Jelly | Banana Chutney

€22,00

Tortellini de espada preta | Ovo escalfado | Manteiga de salva e azeitona

Black scabbard fish tortellini | Poached egg | Sage and olive butter

€17,00

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 | Salsifi | Aioli de alho francês e carvão
Tuna Tataki | Salsify | 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

Espada | Camarão | Couve-flor | Avelãs | Estragão
Black Scabbard fish | Shrimp | Cauliflower | Hazelnuts | Tarragon

€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

Peito pato lacado com tomilho limão | Beterraba | Legumes | Vinagrete de azeitona
Lacquered duck with tyme and lemon | Beetroot | Vegetables | Olive vinaigrette

€25,00

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SOBREMESA | DESSERT

*** Soufflé de banana | Gelado de Baunilha**

Banana souffle | Vanilla Ice Cream

€9,50

*Tempo estimado de 14 minutos | Estimated time 14 minu

Mousse de côco | Gel de ananás | Sorbet de hortelã

Coconut mousse | Pineapple gel | Mint 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

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 SEGUINTES 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 | CEREALS . CRUSTACEANS . EGGS . PEANUTS . SOY . LACTOSE . DRIED FRUITS . CELERY . MUSTARD . SESAME . LUPINS . SHELLFISH . SULPHUR DIOXIDE .
SULPHITES | PLEASE CONSULT US FOR FURTHER INFORMATION

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