

# ORANGEA

BISTRO



MENU

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## COOL AND AUTHENTIC

Orangea Bistro has become the heart of our Ozadi Tavira Hotel and plays a central role on the experience of our guests.

In its origin, a Bistro is considered an informal place where you can eat a simple meal with homemade authentic food. What makes us different? We have taken the Bistro concept and reinvented it in our own way, where the familiarity, relaxed environment, simplicity and authenticity are in the centre of what we do and offer. Positioned in an unique space, we are proud to offer you an imaginative menu with authentic flavours and ingredients that changes seasonally.

A hotel has to be more than a place to sleep in, and a restaurant has to be more than a place to eat in.

Welcome to our home!





## OUR FLÛTES

Prosecco	4€
Mimosa	4€
Orangea tonic	4€
Porto tonic	4€
Vermute moot	4€

### Served with ...

Selection of olives and pickles

## PORTUGUESE TAPAS

Fried Sweet Potato Chips with Satay	5€
Alheira Croquettes with Honey Flavoured Mustard	6€
Algarvian Gazpacho with Tuna Muxama & Toasted Bread	7€
Vegetable Gyosas with Teriyaki Sauce	6€
Hummus with Arab Bread	5€
Tuna Ceviche	7€
Octopus "a la Galega"	7€
Pan con Tomate a la Catalana with Iberian Smoked Ham	7€
Iberian Pork "Lagartos" with 3 Sauces – Barbecue, Aioli and Sweet Chili	7€
Wakame Salad with Sea Bass and Salmon Roes	9€
Salmon Tataki with Passion Fruit	8€
Octopus Salad	8€
Tartar Steak with Toasts	10€
"Huevos Rotos" with Bravas Sauce	8€
Sautéed Shrimp with Ginger	9€
Breaded Prawns with Tartar Sauce	9€
Beef Carpaccio with Rocket, Parmesan Cheese and Lime Vinaigrette	9€
CornFlour with Prawns and Coriander	7€
Cheese and Portuguese Sausages Platter with Regional Bread (Recomm. x 2)	14€

## SEA DISHES

Codfish Loin Confit with Sautéed Spinach and Prawns	17€
Sea Bass Fillet with Algae Risotto	17€
Fry Ray with CornFlour, Shrimps and Coriander	17€
Braised Tuna with Avocado Mousse and Roasted Sweet Potato	17€
Salmon au Confit with Fresh Vegetable Salad	16€
Grouper With Rice	18€
Prawn and Asparagus Risotto	16€

## VEGETARIAN DISHES

Couscous Salad with Vegetables and Mozzarella Cheese	10€
Tagliatelle with a Variety of Mushrooms	11€

## LAND DISHES

Chicken Breast with Spices and Couscous	16€
Baby Leg of Lamb, Caramelized with Honey and Rosemary - 2 pax	31€
Duck Magret with Ostra Sauce, Noodles And Asiatic Vegetables	17€
Portuguese Style Sirloin Beef Steak	18€
★ Tournedos Rossini with Crumbled Potato and Mushrooms	22€
★ Black Angus Striploin (USA) with Vegetables and Gratinated Potatoes	21€
Suckling Pig au Confit (low temperature for 15 hours) in Roasted Apple Bed with Sweet Potato Chips	17€

## DESSERTS

Chocolate Petit Gâteau with Vanilla Ice Cream	6€
Algarvian Style Almond Tart with Lemon Sorbet	6€
Strawberry Cheesecake	6€
Lime Panna Cotta with Carob Crumble and Mango Coulis	6€
Cooked Egg Whites With Cinnamon	6€
Chocolate Mousse	6€
Orange Roll in a Pot, with Ice Cream and Carob flour	6€

**Ice Creams & Sorbets (please see ice cream menu)**

