



CARDOSO HOTEL

Breakfast's Specials

Coffee | Tea | Orange Juice

CONTINENTAL

Please choose two of the following options:

TOAST AND CONDIMENTS

Strawberry Jam | Raspberry Jam | Honey | Marmalade

CEREALS

Muesli | Corn Flakes | Rice Crispies | Coco Pops | Porridge

CROISSANTS AND DANISH PASTRIES

FRESH FRUIT SALAD

YOGHURT

Natural | Fruit

BREAKFAST DISHES

Please choose one of the following options:

FULL ENGLISH BREAKFAST

Bacon | Sausage | Tomato | Hash Brown | Mushroom | Baked Beans | 2 fried Eggs

EGGS BENEDICT

Muffin | Ham | 2 Poached Eggs | Hollandaise Sauce

VEGETARIAN OPTION OF THE DAY

CHEESE OMELETTE

2 Eggs | Cheese | Toast



We welcome enquires from our customers who wish to know whether any dishes contain particular ingredients. Please inform your Order Taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu request.

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

All prices are inclusive of VAT and do not include a service charge.



Por do Sol

ALL DAY DINING MENU
11 AM - 11 PM

STARTERS

Soup of the day - (V H)	400 MTS
Nachos grande - Tortilla Chips Melted Cheese Tomato Salsa Sour Cream Jalapeños Guacamole (G V D)	500 MTS
Hot & Spicy Chicken Wings - (G)	500 MTS

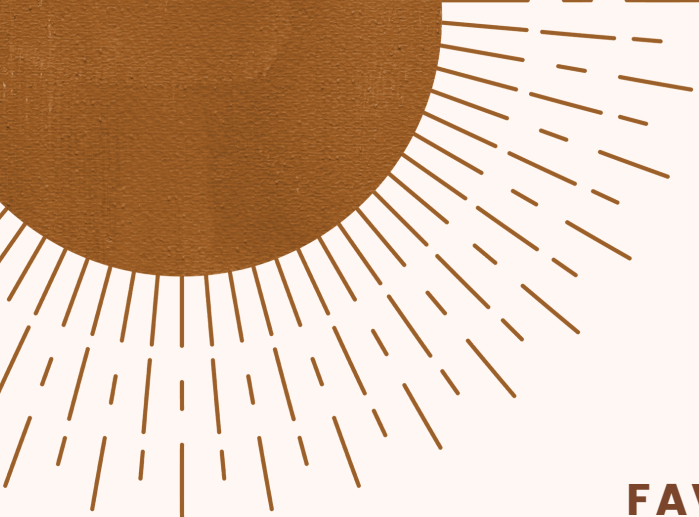
SALADS

Chicken & Bacon Caesar Salad - Romaine Caesar Dressing Parmesan Croutons (G)	750 MTS
Cardoso House Salad - Market Leaves Tomato Cucumber Olives Peppers Red Onion Potato Hard Boiled Egg Mustard Dressing (V H)	550 MTS
Salmon Nicoise Salad - Market Leaves Tomato Cucumber Olives Peppers Red Onion Potato Grilled Salmon Citronette Dressing (H)	750 MTS
Greek Salad - Cos Lettuce Feta Cheese Tomatoes Cucumber Peppers Onion Olives (H)	650 MTS

FROM THE GRILL

Rib-Eye Steak - Flat Mushroom Grill Tomato Hot	1.100 MTS
Cajun Chicken Breast - Flat Mushroom Grill Tomato (H)	900 MTS
Fillet of Salmon - Flat Mashroom Grill Tomato (H)	1.100 MTS





Por do Sol

ALL DAY DINING MENU

11 AM - 11 PM

FAVOURITES

Club Sandwich - Grilled Chicken Bacon Fried Egg Lettuce Chips (G N P)	600 MTS
Fish & Chips - Battered Fresh Haddock Fillet Chips Tartar Sauce Mushy Peas (G)	800 MTS
Cardoso Burger - Original Beef Burger Lettuce Tomato Red Onion (D G M S)	700 MTS
Chicken Tikka Masala - Tandoori Chicken Rick Masala Sauce (D)	900 MTS
Cardoso "Prego" on bread or on plate - Bread or Fries Beef	500 MTS
Pizza Margherita - Cheese Tomato (V G D) Extra toppings - Sausage (P) Ham (P) Pepperoni (P) Jalapeños Onions Bell Peppers Sliced Tomatoes Black Olives Mushrooms Pineapple Bacon (P) Chicken Sweetcorn	600 MTS 100 MTS EACH

SIDE DISHES

Chips	200 MTS
Mixed Vegetables - (D)	200 MTS
Side Salad	200 MTS
Mashed Potato - (D)	200 MTS
Rice	200 MTS

DESSERTS

Cardoso Cheesecake - (G N D)	320 MTS
Chocolate Fudge Cake with Vanilla Ice Cream - (G N D)	320 MTS
Ice Cream Selection (3 scoops)	320 MTS
Fresh Fruit Salad - (H)	320 MTS

G- Contains Gluten N- Nuts H- Healthy Option V- Vegetarian D- Dairy

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Menus de Buffet

MENU A - 1.585 MTS

Diversas saladas verdes

Salada de três tipos de feijão com molho de tomate

Mistura de tomate, pepino e cebola

Beterraba com molho de laranja

Salada de repolho com maçã

Salada de macarrão e milho doce

Mariscos com salada de três tipos de feijão e molho de tomate

Salada de galinha com maionese

Beringela e salada de bife condimentada

Chamussas, rissois, spring rolls

Tirinhas de bife com molho de páprica

Frango grelhado com piri piri

Filetes de peixe com tomate e alho

Matapa com camarão e Xima

Arroz cozido no vapor

Batatas à parmentier

Vegetais da época

Salada de fruta tropical

Torta de queijo com chocolate e laranja

Strudel de pêra e amoras

Pudim



Menus de Buffet

MENU B - 1.785 MTS

Diversas saladas verdes
Maionese de batata e ovos
Vinagrete de tomate e manjericão
Salada de aipo, feijão e azeitonas
Massa com vegetais
Salada de cenoura, ananás e sultanas
Mexilhões e amêijoas com molho de tomate
Tandoori de Peito de frango condimentado
Salada de bife estilo tailandês
Chamussas, rissóis, spring rolls

Lombo de vaca assado com pimenta
Frango temperado com coco e limão
Filetes de peixe com molho marinara
Rigatoni com beringela e queijo mozzarella
Arroz de açafrão
Batatas assadas com alho
Vegetais da época

Salada de fruta tropical
Bolo de cereja com duo de chocolate
Torta de queijo com maçã caramelizada
Pudim



Menus de Buffet

MENU C - 1.999 MTS

Diversas saladas verdes

Salada verde com pêra e queijo azul

Cuscuz com abóbora

Tomate e manjeriço com focaccia de alho

Salada de repolho com amêndoas torradas

Salada russa com maionese de ovos

Lulas grelhadas com vegetais

Frango defumado e pickles com massa

Rolos de mariscos e espinafre

Chamussas, coxinhas, rissois, spring rolls

Medalhões de bife com molho de cogumelos

Peito de frango salteado com aspárgos

Feijoada com porco ou bife

Mariscos à Thermidor

Massa Penne com pesto de azeitonas e queijo feta

Arroz pilaf

Batatas cozidas à vapor com cebolinha

Vegetais da época

Salada de fruta tropical, café e torta de amêndoa

iogurte e panacota de amoras

Tarte de citrinos, Pudim



Menus de Buffet

MENU D - 2.199 MTS

Diversas saladas verdes

Tomate, pepino e cebola com hortelã

Feijão verde, ovos, batata e molho de amendoim

Salada de rúcula com citrinos e queijo feta

beterraba com cebola agri-doce

Frango grelhado com salsa de milho doce

Grão de bico com ovos e bacalhau

Massa com camarão e salmão defumado

Pastrami com vegetais grelhados

Chamussas, coxinhas, rissóis, spring rolls

Bife trinchado assado

Caril de amendoim de frango

Tagine de carneiro

Filetes de peixe pargo com alcaparras mexilhões amêijoas e pimentos

Guisado de carne com massa e feijão

Arroz condimentado

Batatas assadas

Vegetais da época

Tábua de de frutas fatiadas, tiramisu

Gateaux de café moca e chocolate

Mousse de maracujá, Pudim



Buffet Menus

MENU A - 1.585 MTS

Assorted lettuces

Three bean salad and tomato dressing

Tossed tomato cucumber and onion

Beetroot with an orange dressing

Coleslaw with apple

Pasta and sweet corn salad

Seafood's with cocktail sauce

Chicken salad with a curried mayo

Aubergine and spiced beef salad

Samosas, rissois, spring rolls

Beef strips cooked in a paprika sauce

Grilled chicken piri piri

Fish fillets with tomato and garlic

Matapa with shrimps and Xima

Steamed rice

Parmentier potatoes

Seasonal vegetables

Tropical fruit salad

Chocolate and orange cheesecake

Pear and berry strudel

Pudim



Buffet Menus

MENU B - 1.785 MTS

Assorted lettuces

Potato and egg mayonnaise

Tomato and basil vinaigrette

Celery, bean and olive salad

Noodle and vegetable

Carrot, pineapple, sultana salad

Mussels and clams with a tomato dressing

Tandoori spiced chicken breast

Thai style beef salad

Samosas, rissois, spring rolls

Roasted Sirloin of beef with peppercorns

Chicken marinated with coconut and lemon

Fish fillets coated with a marinara sauce

Rigatoni with eggplant and mozzarella

Saffron rice

Garlic roasted potatoes

Seasonal vegetables

Tropical fruit salad

Cherry gateaux with a duo of chocolate

Baked cheesecake with toffee apple

Pudim



Buffet Menus

MENU C - 1.999 MTS

Assorted lettuces

Green salad with pear and blue cheese

Cous cous with butternut

Tomato and basil with garlic focaccia

Coleslaw with toasted almond

Russian salad with egg mayonnaise

Grilled Calamari with vegetables

Smoked chicken and pickles with pasta

Seafood and spinach roulade

Samosas, coxinhas, rissois, spring rolls

Beef Medallions with mushroom sauce

Sautéed Chicken breast with asparagus

Fejoda with Pork or Beef

Seafood Thermidor

Penne with pesto olives and feta

Pilaf rice

Steamed potatoes with chives

Seasonal vegetables

Tropical fruit salad

Coffee and almond tort

Yoghurt and berry panacotta

Citrus tart

Pudim



Buffet Menus

MENU D - 2.199 MTS

Assorted lettuces
Minted tomato, cucumber and onion
Green bean, egg, potato and peanut dressing
Rocket salad with citrus and feta
Beetroot with sweet and sour onions
Grilled chicken and sweet corn salsa
Chickpeas with egg and Bacalao
Shrimp and smoked salmon pasta
Pastrami with roasted vegetables
Samosas, coxinhas rissois, spring rolls

Carved Roasted beef
Chicken cooked in a peanut sauce
Lamb Tagine
Snapper fillets with mussels clams capers and capsicums
Pasta and bean hotpot
Savory rice
Roasted potatoes
Seasonal vegetables

Tropical fruit salad
Tiramisu
Mocha and chocolate gateaux
Passion fruit mousse
Pudim



Menus de Cocktail

MENU A - 800 MTS

Amendoim com gengibre, Pipocas
Diversas sanduíches abertas
Frango defumado com provolone
Rolos de mousse de atum e salmão

Spring rolls de vegetais
Bolinhos de peixe hadoque defumado
Tempura de peixe agri-doce
Espetadas de frango com piri-piri
Chamussas de carne

MENU B - 910 MTS

Amendoim com gengibre, Pipocas
Mini croissants com recheio
Rosbife mal passado com rábano
Crostiti de cocktail de camarão

Espinafre e queijo feta em massa folhada
Anéis de lulas fritas
Frituras de bacalhau
Frango com pimenta doce
Boerwors com chutney



Menus de Cocktail

MENU C - 999 MTS

Batatinhas fritas, amendoim com gengibre

Mousse de ovo com pimento vermelho

Pato glaceado com mel

Salmão defumado com molho tártaro de requeijão

Carne defumada com queijo emmental

Chamussas de vegetais

Rissóis de camarão

Brochettes de peixe

Chouriço e Salsicha de frango

Mini pregos de bife com mostarda

Mini doces de ovos

Shots de fruta congelada



Menus de Cocktail

MENU D - 1.020 MTS

Batatinhas fritas, amendoim com gengibre
Crostini de feijão branco e presunto
Camarão e papaia à Tailandesa
Carpaccio de bife com queijo parmesão
Frango defumado com manga em massa folhada

Tarteletes de brócolos e queijo gruyere
Goujons de salmão e flocos de aveia
Bouchées de lagosta à thermidor
Espetada de salsicha de carneiro
Croquetes de bife

Mini tartes de coco
Profiteroles de caramelo com mousse de limão



Menus de Cocktail

MENU E - 1.050 MTS

Castanhas de caju, azeitonas

Medalhões de lagostim

Presunto com melão

Frango de limão com húmus

Shot de gaspacho picante

Frittata de batata e espinafre

Tarteletes de tomate e queijo feta

Camarão com coco

Bolinhos de bacalhau

Frango yakitori

Bife grelhado com pimenta preta

Brochettes de fruta com fondue de chocolate

Mini doce de ovo



Menus de Cocktail

MENU F - 1.199 MTS

Castanhas de caju, azeitonas
Mousse de salmão defumado e camarão
Peito de pato glaceado com mel
Crostini, confit de tomate e presunto
Shot de beterraba e rábano
Sushi de vegetais

Risoto com temperos e queijo mozzarella
Rolo de camarão e toucinho
Kingklip empanado com cerveja
Frango picante salteado
Mini bife wellington

Tartes de limão glaceadas
Churros com molho de chocolate e brandy



Menus de Cocktail

ACRÉSCIMOS AO COCKTAIL

Rissóis de camarão	200 Mts
Anéis de lulas	220 Mts
Frituras de bacalhau	250 Mts
Tempura de camarão	320 Mts

Spring rolls	200 Mts
Chamussas de vegetais	200 Mts
Espetadas de frango com piri piri	220 Mts
Croquetes de carne	220 Mts
Chamussas de carne	200 Mts

Brochette de fruta com chocolate	250 Mts
Doce de ovo	200 Mts
Mini éclairs	200 Mts
Tartes de coco	200 Mts
Chocolates caseiros	200 Mts



Cocktail Menus

MENU A - 800 MTS

Ginger peanuts, Popcorn
Assorted open sandwiches
Smoked chicken with provolone
Tuna and Salmon mousse roulade

Vegetable spring rolls
Smoked haddock fish cakes
Sweet and sour fish tempura
BBQ piri piri chicken skewers
Beef samosas

MENU B - 910 MTS

Ginger peanuts, popcorn
Mini croissants with fillings
Rare roast beef with horseradish
Shrimp cocktail crostini

Spinach and feta in pastry
Deep fried calamari rings
Bacalao fritters
Sweet chili chicken
Boerwors with chutney



Cocktail Menus

MENU C - 999 MTS

Crisps, ginger nuts
Egg mousse with red pimento
Honey glazed duck
Smoked salmon with cream cheese tartar
Pastrami with emmental

Vegetable samosas
Shrimp rissois
Fish brochettes
Chorizo and chicken sausage
Mini beef Prego's with mustard

Mini egg custards
Chilled fruit shots



Cocktail Menus

MENU D - 1.020 MTS

Crisps, ginger nuts

White bean and cured ham crostini

Thai shrimp and papaya spoon

Carpaccio of beef with parmesan

Smoked chicken with mango in a filo cup

Broccoli and gruyere tartlets

Salmon and oatmeal goujons

Lobster thermidor bouchees

Lamb sausage skewer

Beef croquettes

Mini coconut tarts

Caramel profiteroles with lemon mousse



Cocktail Menus

MENU E - 1.050 MTS

Cashew nuts, olives
Crayfish medallions
Prosciutto with melon
Lemon chicken with hummus
Spicy gazpacho shot
Potato and spinach frittata

Tomato and feta tartlets
Coconut prawns
Bacalao fish cakes
Chicken yakitori
Grilled black pepper beef

Fruit skewer with chocolate fondue
Mini egg custards



Cocktail Menus

MENU F - 1.199 MTS

Cashew nuts, olives

Smoked salmon mousse and prawn

Honey glazed duck breast

Crostini, tomato confit and Parma ham

Beetroot and horseradish shot

Vegetable sushi roll

Tempered risotto and mozzarella

Prawn and bacon roll

Beer battered kingklip

Spicy chicken sate

Mini beef wellington

Caramelized lemon tarts

Churros with chocolate and brandy dip



Cocktail Menus

COCKTAIL ADDITIONS

Shrimp rissois	200 Mts
Calamari rings	220 Mts
Bacalao fritters	250 Mts
Tempura prawns	320 Mts

Spring rolls	200 Mts
Vegetable samosas	200 Mts
Chicken piri piri skewers	220 Mts
Beef croquettes	220 Mts
Beef samosas	200 Mts

Fruit skewers with chocolate	250 Mts
Egg custards	200 Mts
Mini éclairs	200 Mts
Coconut tarts	200 Mts
Homemade chocolates	200 Mts



Por do Sol

ALMOÇO E JANTAR

11 AM - 11 PM

ENTRADAS

Sopa do Dia - (V H)	400 MTS
Nachos grande - Queijo Derretido Molho de Tomate Creme de Leite Jalapeños Guacamole (G V D)	500 MTS
Asinhas de Frango Picante - (G)	500 MTS

SALADAS

Salada César de Frango e Bacon - Romaine Molho César Parmesão Croutons (G)	750 MTS
Salada Caseira do Cardoso - Market Folhas Tomate Pepino Azeitonas Papel Cebola Vermelha Batata Ovo Cozido Molho De Mostarda (V H)	550 MTS
Salada de salmão Nicoise - Folhas verdes Tomate Pepino Azeitonas Pimentões Cebola vermelha Batata Salmão Grelhado Molho de Citroneta (H)	750 MTS
Salada Grega - Alface Costeira Queijo Fetta Tomate Pepino Pimentos Cebola Azeitonas (H)	650 MTS

DA NOSSA GRELHA

Rib-Eye Bife - Cogumelos Tomate Grelhado Quente	1.100 MTS
Peito de Frango c/Cajun- Cogumelos Tomate Grelhado (H)	900 MTS
Filé de Salmão- Cogumelos Tomate Grelhado (H)	1.100 MTS



Por do Sol

ALMOÇO E JANTAR
11 AM - 11 PM

FAVORITOS

Club Sandwich - Frango Grelhado Bacon Ovo Frito Alface Batatas Fritas (G N P)	600 MTS
Fish & Chips - Filé de Peixe Fresco com Molho Alface Molho Tártaro Ervilhas (G)	800 MTS
Hamburger do Cardoso - Hambúrguer de Carne Original Alface Tomate Cebola Vermelha (D G M S)	700 MTS
Frango Tikka Massala - FrangoTandoori Molho Rick Masala (D)	900 MTS
Prego do Cardoso - No Prato ou no Pão Batata Frita Beef	500 MTS
Pizza Margherita - Queijo Tomate (V G D) Coberturas extras - Salsicha (P) Presunto (P) Pepperoni (P) Jalapenos (P) Cebola Pimentão Tomate Fatiado Azeitonas Pretas Cogumelos Abacaxi Bacon (P) Frango Milho Doce	600 MTS 100 MTS CADA

ACOMPANHANTES

Batata Frita	200 MTS
Mistura de Vegetais - (D)	200 MTS
Salada Acompanhante	200 MTS
Purê de Batata - (D)	200 MTS
Aroz	200 MTS

SOBREMESAS

Cardoso Cheesecake - (G N D)	320 MTS
Bolo De Chocolate Com Gelado de Baunilha - (G N D)	320 MTS
Seleção de Gelados (3 Colheres)	320 MTS
Salada de Frutas Frescas - (H)	320 MTS

G- Contém Gluten N- Frutos Secos H- Opção Saudável V- Vegetariano D- Contém Lactose

Nos agradecemos que os nossos clientes nos perguntem sobre qualquer restrição alimentar ou se os nossos pratos tem algum ingrediente em particular. Por favor avise o nosso tomador do seu pedido das suas restrições alimentares.

Consumir carne crua ou mal passada, aves, peixes, mariscos ou ovos ou leite nao pasteurizado pode incrementar os riscos alimentares.
Todos os preços incluem IVA e nao inclui qualquer cargo se serviço.