

CARNAVAL

1 DE MARÇO JANTAR BUFFET

ENTRADAS

Mini crepes de legumes com molho caril
Vitela Tonato com rúcula e tomate cherry
Shot de melancia e gengibre
Mexilhão gratinado com maionese de alho
Fusilli com Borrego, alecrim, mostarda
e vegetais salteados
Cenoura algarvia

Tábua de queijos, enchidos e charcutaria
Cesto de Pão Variado
(caseiro, hapatas, pulga integral, pão de azeitonas)

SALADAS

Mix de alfaces, tomate, cenoura, pepino,
milho cozido, beterraba, cebola roxa,
azeitonas marinadas, ervilhas cozidas,
feijão frade, cogumelos Paris, fiambre,
bacon, ovos cozidos
Feijão frade com atum
Arroz com Salmão assado, curgete frita,
ananás grelhado, uvas, coco, tomate cherry e salsa

Molho Cocktail, molho aioli, vinagrete,
molho Cesar, pickles, gomos de limão

QUENTES

SOPA

Sopa de peixe à Algarvia
Creme de legumes

MASSA VEGETARIANA

Penne com molho de tomate e manjeriço

PEIXE

Filete de peixe frito em tempura
com molho aioli

CARNE

Bochechas de porco confitadas

SHOW COOKING

Filete de dourada grelhado
Bifes de novilho chapeado com
molho de alho e louro

ACOMPANHAMENTOS

Batata frita
Arroz de açafião
Legumes grelhados com azeite
de alho e tomilho

SOBREMESAS

Seleção de sobremesas do Chef

GRANDE REAL

SANTA
EULÁLIA

RESORT & HOTEL SPA
ALBUFEIRA

SHARE THE
FUN



CARNIVAL

MARCH 1st

DINNER BUFFET

STARTERS

Mini vegetable crepes with curry sauce
Veal tonnato with arugula and cherry tomatoes
Watermelon and ginger shot
Gratinated mussels with garlic mayonnaise
Fusilli with lamb, rosemary, mustard
and sautéed vegetables
Algarve-style carrots

Cheese, cured meats, and charcuterie board
Assorted bread basket
(homemade, ciabatta, whole grain roll, olive bread)

SALADS

Mixed lettuce, tomato, carrot, cucumber,
boiled corn, beetroot, red onion, marinated olives,
boiled peas, black-eyed peas, Paris
mushrooms, ham, bacon, boiled eggs
Black-eyed pea salad with tuna
Rice salad with roasted salmon, fried
zucchini, grilled pineapple, grapes, coconut,
cherry tomatoes and parsley

Cocktail sauce, aioli sauce, vinaigrette,
Caesar dressing, pickles, lemon wedges

HOT DISHES

SOUP

Algarve-style fish soup
Creamy vegetable soup

VEGETARIAN PASTA

Penne with tomato and basil sauce

FISH

Fried fish fillet in tempura with aioli sauce

MEAT

Slow-cooked pork cheeks

SHOW COOKING

Grilled sea bream fillet
Seared beef steaks with garlic
and bay leaf sauce

SIDE DISHES

French fries
Saffron rice
Grilled vegetables with garlic
olive oil and thyme

DESSERTS

Chef's selection of desserts

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CARNAVAL

2 DE MARÇO

JANTAR BUFFET

ENTRADAS

Mini bolinhas de alheira com molho aioli

Mini tartelete de legumes com
maionese de amendoim tostado

Poke Bowl de salmão, abacate, pepino e manga

Salada de fruta tropical com queijo feta e nozes

Massa Pene com lascas salmão, pimentos,
basílico e tomate

Bulgur com frango, legumes e mix de especiarias

Cotovelinhos com abacate, tomate
cherry, tofu, soja

Shot de manga e iogurte

Tábua de queijos, enchidos e charcutaria

Cesto de Pão Variado

(caseiro, hapatas, pulga integral, pão de azeitonas)

SALADAS

Mix de alfaces, tomate, cenoura, pepino,
milho cozido, beterraba, cebola roxa,
azeitonas marinadas, ervilhas cozidas,
feijão frade, cogumelos Paris, fiambre,
bacon, ovos cozidos

Molho Cocktail, molho aioli, vinagrete,
molho Cesar, pickles, gomos de limão

QUENTES

SOPA

Creme de cogumelos selvagens com tomilho

Creme de legumes

MASSA VEGETARIANA

Fusilli tricolor com legumes e tofu

PEIXE

Filete de Robalo chapeado sobre
agridoce de legumes

CARNE

Entrecosto grelhado com molho barbecue

SHOW COOKING

Bife de espadarte grelhado com especiarias

Bife de Perú com molho de cogumelos

ACOMPANHAMENTOS

Batatinha assada com alho e tomilho

Arroz Chow Chow

Guisado de legumes com tomate e basílico

SOBREMESAS

Seleção de sobremesas do Chef

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CARNIVAL

MARCH 2nd

DINNER BUFFET

STARTERS

Mini alheira croquettes with aioli sauce

Mini vegetable tartlet with toasted
peanut mayonnaise

Salmon poke bowl with avocado,
cucumber, and mango

Tropical fruit salad with feta cheese and walnuts

Penne pasta with salmon flakes, bell peppers,
basil, and tomato

Bulgur with chicken, vegetables
and a mix of spices

Elbow pasta with avocado, cherry tomatoes,
tofu and soy

Mango and yogurt shot

Cheese, cured meats, and charcuterie board

Assorted bread basket

(homemade, ciabatta, whole grain roll, olive bread)

SALADS

Mixed lettuce, tomato, carrot, cucumber,
boiled corn, beetroot, red onion, marinated olives,
boiled peas, black-eyed peas, Paris
mushrooms, ham, bacon, boiled eggs

Cocktail sauce, aioli sauce, vinaigrette,
Caesar dressing, pickles, lemon wedges

HOT DISHES

SOUP

Wild mushroom cream soup with thyme

Creamy vegetable soup

VEGETARIAN PASTA

Tricolor fusilli with vegetables and tofu

FISH

Seared sea bass fillet with sweet
and sour vegetables

MEAT

Grilled pork ribs with barbecue sauce

SHOW COOKING

Grilled swordfish steak with spices

Turkey steak with mushroom sauce

SIDE DISHES

Roasted baby potatoes with garlic and thyme

Chow Chow rice

Vegetable stew with tomato and basil

DESSERTS

Chef's selection of desserts

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CARNAVAL

3 DE MARÇO

JANTAR BUFFET

ENTRADAS

Mini rissol de leitão com doce de laranja

Salada de Bacalhau grelhado com puré de grão

Salada Algarvia com filete de cavala

Brusqueta mini com maionese e presunto

Tatakya de atum sobre legumes agridoces

Tábua de queijos, enchidos e charcutaria

Cesto de Pão Variado

(caseiro, hapatas, pulga integral, pão de azeitonas)

SALADAS

Mix de alfaces, tomate, cenoura, pepino,

milho cozido, beterraba, cebola roxa,

azeitonas marinadas, ervilhas cozidas,

feijão frade, cogumelos Paris, fiambre,

bacon, ovos cozidos

Salada de massa de arroz com frango e sésamo

Salada de arroz com fiambre, pinhões e milho

Salada Coleslaw

Molho Cocktail, molho aioli, vinagrete,

molho Cesar, pickles, gomos de limão

QUENTES

SOPA

Sopa de tomate e manjeriço

Creme de legumes

MASSA VEGETARIANA

Macarrão com cogumelos, espinafres

e queijo da Ilha

PEIXE

Tranche de Corvina assada com cebola

roxa e pimentos salteados

CARNE

Cachaço de porco assado com mostarda

SHOW COOKING

Salmão chapeado

Escalopes de frango com molho de queijos

ACOMPANHAMENTOS

Batata parisiense assada com paprika e alecrim

Arroz de coentros

Legumes assados com orégãos

SOBREMESAS

Seleção de sobremesas do Chef

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CARNIVAL

MARCH 3rd

DINNER BUFFET

STARTERS

Mini suckling pig rissol with orange jam
Grilled codfish salad with chickpea purée
Algarve-style salad with mackerel fillet
Mini bruschetta with mayonnaise and cured ham
Tuna tataki over sweet and sour vegetables

Cheese, cured meats, and charcuterie board
Assorted bread basket
(homemade, ciabatta, whole grain roll, olive bread)

SALADS

Mixed lettuce, tomato, carrot, cucumber,
boiled corn, beetroot, red onion, marinated olives,
boiled peas, black-eyed peas, Paris
mushrooms, ham, bacon, boiled eggs
Rice noodle salad with chicken and sesame
Rice salad with ham, pine nuts, and corn
Coleslaw salad

Cocktail sauce, aioli sauce, vinaigrette,
Caesar dressing, pickles, lemon wedges

HOT DISHES

SOUP

Tomato and basil soup
Creamy vegetable soup

VEGETARIAN PASTA

Macaroni with mushrooms, spinach,
and Ilha cheese

FISH

Roasted croaker fillet with sautéed
red onion and bell peppers

MEAT

Roasted pork neck with mustard

SHOW COOKING

Seared salmon
Chicken cutlets with cheese sauce

SIDE DISHES

Roasted Parisian potatoes with paprika
and rosemary
Coriander rice
Roasted vegetables with oregano

DESSERTS

Chef's selection of desserts

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CARNAVAL

4 DE MARÇO

JANTAR BUFFET

ENTRADAS

Pastel de bacalhau com maionese de alho
Lombinho de porco com puré de batata-doce
Picadinho de polvo com pimentos e pepino
Shot de melão e hortelã com presunto crocante
Farfalle com legumes assados e vinagrete de lima com alecrim
Filete de Sardinha com escabeche

Tábua de queijos, enchidos e charcutaria
Cesto de Pão Variado
(caseiro, hapatas, pulga integral, pão de azeitonas)

SALADAS

Mix de alfaces, tomate, cenoura, pepino, milho cozido, beterraba, cebola roxa, azeitonas marinadas, ervilhas cozidas, feijão frade, cogumelos Paris, fiambre, bacon, ovos cozidos
Salada grega

Salada de atum com batata cozida, ovo, cebola, tomate, milho

Molho Cocktail, molho aioli, vinagrete, molho Cesar, pickles, gomos de limão

QUENTES

SOPA

Creme de coentros com lascas de bacalhau
Creme de legumes

MASSA VEGETARIANA

Esparguete com legumes em juliana e pesto

PEIXE

Filete de Corvina assada com escabeche

CARNE

Arroz de Pato à nossa moda

SHOW COOKING

Bife de Espadarte grelhado com azeite de alho e coentros
Escalopes de novilho com molho de alho e louro

ACOMPANHAMENTOS

Batata salteada com orégãos
Arroz pilaf
Legumes a vapor salteados com alho e tomilho

SOBREMESAS

Seleção de sobremesas do Chef

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MARCH 4th

DINNER BUFFET

STARTERS

Codfish fritter with garlic mayonnaise
Pork tenderloin with sweet potato purée
Diced octopus with bell peppers and cucumber
Melon and mint shot with crispy prosciutto
Farfalle with roasted vegetables and
lime-rosemary vinaigrette
Sardine fillet in escabeche sauce

Cheese, cured meats, and charcuterie board
Assorted bread basket
(homemade, ciabatta, whole grain roll, olive bread)

SALADS

Mixed lettuce, tomato, carrot, cucumber,
boiled corn, beetroot, red onion, marinated olives,
boiled peas, black-eyed peas, Paris
mushrooms, ham, bacon, boiled eggs
Greek salad
Tuna salad with boiled potatoes, egg,
onion, tomato and corn

Cocktail sauce, aioli sauce, vinaigrette,
Caesar dressing, pickles, lemon wedges

HOT DISHES

SOUP

Cilantro cream soup with cod flakes
Creamy vegetable soup

VEGETARIAN PASTA

Spaghetti with julienne vegetables and pesto

FISH

Roasted croaker fillet in escabeche sauce

MEAT

Duck rice, house style

SHOW COOKING

Grilled swordfish steak with garlic
olive oil and cilantro
Veal escalopes with garlic and bay leaf sauce

SIDE DISHES

Sautéed cubed potatoes with oregano
Pilaf rice
Steamed vegetables sautéed with
garlic and thyme

DESSERTS

Chef's selection of desserts

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