



BUFFET **ALGARVIAN**

SIMPLE AND COMPOSED SALADS & MORE

Lettuces , carrot, beetroot, cucumber, onion, tomato and peppers

Algarvian carrot salad

Octopus salad with coriander

Seafood salad

Chicken salad with figs and almonds

Sardines with tomato and red onion

Monchique's cutled ham and chorizo

Boiled shrimp

Cheese selection

Sweetcorn, olives and pickles

Sauces: Vinaigrette, cocktail and Yoghurt

HOT MAIN COURSES

Peas cream soup

Sautéed tuna belly with sweet potato over cataplana sauce

Sea bass fillet with Algarve citrus sauce

Roasted chorizos from the Algarvian hills

Algarvian Lamb Stew

Pork tenderloin with figs and almonds

Stewed peas with soy chorizo

Vegetables Brás style

Rice with cured and smoked sausages

Plain rice

Sautéed pasta with vegetables and tomato sauce

Roasted potatoes with aromatic herbs

Seasonal vegetables selection

Daily fried

Sea bass fillet with Algarve citrus sauce

SHOW COOKING

Daily Pizzas with local flavours

DESSERT

Assorted Desserts

Sliced fruit

Chocolate and strawberry ice cream

Seasonal fruit

BUFFET ASIAN

SIMPLE AND COMPOSED SALADS & MORE

Lettuces, carrot, beetroot, cucumber, onion, tomato and peppers

Salad of leaves, soy sprouts, mushrooms, lychees and chicken

Fresh vegetables salad with soy, shrimp, pineapple and sesame seeds

Asian salad

Noodle salad with seafood and ginger sauce

Marinated salmon with citrus, mixed peppers, coriander and ginger

Sushi selection

Prawn crackers

Cheese selection

Sweetcorn, olives and pickles

Sauces: Vinaigrette, Cocktail, Soy, Sweet sour

HOT MAIN COURSES

Broth with tofu and sautéed vegetables with sesame seeds

Butterfish with chili, lime, ginger

Fish and Seafood Curry

Fried chicken with litchis almonds and oyster sauce

Roast pork belly with honey and spices

Vegetables crepes

Samosas

Fried vegetables

Roasted vegetables with mushrooms and cashews

Sautéed rice noodles with vegetables, seitan and dried fruits

Chau-Chau rice

Plain rice

Roasted potatoes with rosemary and chilli

Fresh seasonal vegetables

French fries

SHOW COOKING

Pizza selection

DESSERT


Assorted Desserts

Sliced fruit

Seasonal fruit

Chocolate and strawberry ice cream



 @edenvillasandapartments

**DISCOVERY HOTEL
MANAGEMENT**

Please let us know if you have any dietary requirements.

VAT Included. Complaints Book available.

No food or drink can be charged if not request by the client.

Allergen information available.



BUFFET ITALIAN

SIMPLE AND COMPOSED SALADS & MORE

Lettuce, carrot, beetroot, cucumber, onion, tomato
Salad of roman lettuce, shrimp, orange, parmesan and croutons
Mozarellini salad with tomato and basil
Fresh tuna salad with tomato, red onion, coriander and capers
Pasta with charcuterie and avocado
Leaf salad, cherry tomato, gorgonzola cheese and dried fruit
Grilled vegetables with roman pecorino cheese slices and balsamic reduction
Italian delicatessen
Italian cheese selection
Sweetcorn, olives and pickles
Sauces: Vinaigrette, Cocktail and Caesar

HOT MAIN COURSES

Tomato cream with bread "croutons" in garlic olive oil
Fillet of rooster fish with olives, caper berries, cherry tomatoes and oranges
Sicilian style cod, tomato, capers, raisins and pine nuts
Chicken supreme with mushrooms, bacon and mustard
Spaghetti with vegetables, tofu and tomato
Eggplant parmigiana
Gratinated meat lasagne
Spaghetti bolognaises sauce
Penne carbonara
Saffron rice with sultanas
Plain rice
Lentils with vegetables and soy sausages
Assorted Roasted Vegetables
Roasted potatoes with aromatic herbs
Chicken pies
Calamari roman

SHOW COOKING

Pizza selection

DESSERT

Assorted desserts
Sliced fruit
Seasonal fruit
Strawberry and chocolate ice cream



BUFFET **PECADILLO**

SIMPLE AND COMPOSED SALADS & MORE

Lettuces, carrot, beetroot, cucumber, onion, tomato, peppers

Caesar salad with chicken

Roast beef with pickles and Ancienc mustard

Greek salad

Russian salad with boiled eggs

Cabbage salad with crab sticks

Humus with nachos

Steamed Shrimp and mussel with fleur of Salt

Cheese selection

Corn, olives, pickles and gherkins

Sauces: Vinaigrette, Cocktail, Caesar and Soy

HOT MAIN COURSES

Cauliflower cream with courgette

Salmon fillets with roasted vegetables

Pork escalopes with litchis and mushrooms

Brás Cod

Pasta with pesto sauce

Sautéed pasta with herbs olive oil

Roasted potatoes

French Fries

Cous-cous with vegetables

Vegetables rice

Plain rice

Vegetable gratin

Seasonal vegetables

Sautee vegetables

Fried Crab Claws

Chicken nuggets

SHOW COOKING

Pizza selection

DESSERT

Assorted Desserts

Sliced fruit

Seasonal fruit

Chocolate and strawberry ice cream



BUFFET PORTUGUESE

SIMPLE AND COMPOSED SALADS & MORE

Lettuces, carrot, beetroot, cucumber, onion and tomato

Mountain salad

Octopus salad

Tuna salad with potato and red onion

Chickpeas salad with cod fish

Black eyed pea salad with roasted vegetables

Canned small sardines

Cured ham with melon and figs

Portuguese cheese selection

Beef croquette

Cod cakes

Sweetcorn, olives, pickles and Lupins

Sauces: Vinaigrette, cocktail and yoghurt

HOT MAIN COURSES

Green kale soup

Golden bream fillets Portuguese style

Codfish with bread crust and olives

Roasted chicken with lemon and rosemary

Portuguese style beef scallops

Roasted chorizos selection

Roasted potatoes

Stewed peas with tomatoes and soya

Sautéed vegetables with tofu and almonds

Seasonal vegetables selection

Plain rice

Sautéed pasta with Vegetables

SHOW COOKING

Daily Pizza with Portuguese flavours

DESSERT

Assorted desserts

Chocolate and strawberry ice cream

Sliced fruit

Seasonal fruit



BUFFET TROPICAL

SIMPLE AND COMPOSED SALADS & MORE

Lettuces, carrot, beetroot, cucumber, onion and tomato

Cauliflower tabbouleh, tomatoes, cucumbers, peppers, red onions, corn and sunflower seeds

Tuna, avocado, tomato, red onion, mango, coriander and lime

Fish salad and shrimp exotic

Heart of palm salad with tropical fruits

Hawaiian chicken salad

Fish mousse with roe and exotic flavours

Marinated salmon, with lime, pink pepper, mustard, capers and dill

Cheese board, toast and Water and Salt Crackers

Sweetcorn, olives and pickles

Sauces: Vinaigrette, cocktail and Yoghurt

HOT MAIN COURSES

Pumpkin cream with sunflower seeds

Shrimp curry

Roasted croaker with cherry tomatoes, capers fruits and sweet chili

Roasted pork loin with fruit

Chicken steak with lime sauce and ginger

Sautéed vegetables with dried fruit

Red bean stew with vegetables and tofu

Seasonal vegetables selection

Basmati rice

Rice with vegetables and fruits

Sautéed pasta in tomato sauce and cream

Sautéed pasta with herb olive oil

Roasted potatoes with aromatic herbs

French Fries

Fried mini chicken thighs

Fish fingers

SHOW COOKING

Pizzas of the day with tropical flavours

DESSERT

Assorted Desserts

Sliced fruit

Chocolate and strawberry ice cream

Seasonal fruit



BUFFET BBQ

SIMPLE AND COMPOSED SALADS & MORE

Gazpacho (tomato; cucumber and onion cold soup)
Lettuce, carrot, beetroot, cucumber, onion, tomato and peppers
Caesar salad with chicken
Potato salad with cucumber, chive and mayonnaise
Algarvian salad
Tuna salad
Green leaves salad with fruits and fresh cheese
Melon with smoked ham & Pate with fruits
Cheese selection with crisp bread and crackers
Boiled shrimp
Sweetcorn, pickles, olives
Sauces: Vinaigrette, Cocktail , Yoghurt and Caesar

HOT MAIN COURSES

Vegetables soup

From the grill

Fish of the day
Chicken
Turkey Kebab
Sausages
Beef burgers
Pork spareribs

Fish fingers
Chicken nuggets
Pasta with bolognese sauce
Sauteed pasta
Chickpeas with vegetables and tofu
Quinoa with roasted vegetables and feta cheese
French fries
Roasted potatoes
Plain rice
Assorted vegetables

SOBREMESAS

Assorted Desserts
Chocolate and strawberry ice cream
Sliced Fruit
Seasonal Fruit