

TAVERNA
GRILL



PESTANA
CARLTON MADEIRA
PREMIUM
OCEAN RESORT
PORTUGAL



Bem-vindo ao restaurante **Taverna Grill**,
que desde 1972 serve os seus clientes com o que há de melhor! Aqui encontra
sabores surpreendentes, com ingredientes locais.
Um excelente jantar e obrigado pela sua visita!

*Welcome to Taverna Grill restaurant, that since 1972 serves its customers
with what's best! Here you can find amazing
flavors, with local ingredients. We wish you an excellent dinner and thank you
for your visit!*

HORÁRIO
OPENING HOURS

19h00 – 22h00
7h00pm – 10h00pm

COUVERT

Pão quente e bolo do caco com seleção de manteigas: Manteiga d'álho, Manteiga de beterraba, Manteiga de camarão e Manteiga de Azeitona Preta (1, 2, 6, 7) 2,5€

Variety of hot bread and bolo do caco (a type of bread) with a selection of butters: Garlic butter, Beetroot butter, Shrimp butter and Black olive butter

ENTRADAS STARTERS

Creme do Mar com tártaro de espada e alga marina (2, 4, 6, 9, 12, 14) 8€
Seafood cream with swordfish tartare and seaweed

Cannelloni de beringela, espargos e requeijão do Santo da Serra, nozes e molho de pimentos assados (7, 8) 10€
Eggplant cannelloni, asparagus and Santo da Serra cottage cheese, walnuts and roasted pepper sauce

Da nossa cura... Salmão em beterraba e gengibre com salada de pepino, tomate e alfaces (4) 15,5€
From our culinary journey... Salmon with beetroot and ginger, served with a cucumber salad, tomato, and lettuce

Camarão tigre grelhado, sobre carpaccio de abacaxi e azeite de alho* (2,12) 18,5€
*Grilled tiger prawns on pineapple carpaccio with garlic oil olive**

Vieiras douradas com pérolas de lima, rebentos de soja e rabanete com sésamo dourado* 21€
(2, 6, 11, 12, 14)
*Golden scallops with lime pearls, bean sprouts, and radish with golden sesame seeds**

Pato confitado com cubos de maçã, abacate, romã e molho agridoce (10, 12) 16,5€
Duck confit with diced apple, avocado, pomegranate, and sweet and sour sauce

Cogumelo recheado de legumes trufados, alheira gratinada com queijo de cabra e mel (1, 3, 6, 7, 10, 12) 12€
Mushroom stuffed with truffled vegetables, gratinated "alheira" with goat cheese and honey

Lamina de polvo, agrião, cenoura e azeite de pimentos (12, 14) 15€
Laminated octopus, watercress, carrot and bell pepper oil

VEGETARIANO
VEGETARIAN

Risoto de cogumelos Porcini e Portobello,
com migas de pinhões e crocante de parmesão (3, 7, 8, 12) 14€
*Porcini and Portobello mushroom risotto
with pine nut crumbs and Parmesan crisp*

Fios de legumes e linguine, tofu e sementes de sésamo
com pesto de azeitona e manjeriço (1, 3, 6, 8, 11,14) 11€
*Vegetable and linguine strands, tofu and sesame seeds
with olive and basil pesto*

PEIXE
FISH

Atum na grelha com doce de batata, legumes assados
e cebolada crua em azeite** (4) 17€
*Grilled tuna with sweet potato, roasted vegetables,
and raw onions in olive oil***

Bacalhau com crosta de alheira e polvo grelhado
na brasa sobre pimentos e cebola roxa, espinafres salteados com chalotas e
esmagada de batata com tomate seco* (1, 4, 14) 22,5€
*Cod fish with "alheira" crust, grilled octopus over peppers and red onion, sautéed
spinach with shallots, and mashed potatoes with sun-dried tomatoes**

Espeto de tamboril com toucinho defumado e gambas,
risoto de ervilha desidratada e açafrão com molho de cebolinho (2, 3, 4, 7, 12) 17,5€
*Monkfish skewer with smoked bacon and prawns, dehydrated pea risotto with
saffron and chive sauce*

Filete de peixe-espada marinado em manjerona,
servido com feijão verde, batata-doce glaceada
com mel de cana e maracujá (4) 18€
*Marjoram-marinated scabbard fish fillet, served with green beans, sweet potato
glazed with sugarcane honey and passion fruit*

Risoto de lagosta e frescura de lima e estaladiço de parmesão
e sésamo negro* (2, 3, 7, 11, 12) 24,5€
*Lobster risotto with lime zest and crispy parmesan and black sesame seeds**

Tranche de salmão com sementes de chia, aspargos verdes,
purê cremoso de batata e coentro com molho de gengibre
e lima (4, 7) 18,5€
*Salmon with chia seeds, green asparagus, creamy potato purée, and coriander
purée with ginger and lime sauce*

CARNE
MEAT

Espetada de novilho à Madeirense em mini pau de louro, picado de sal grosso alho e folhas de louro, servida com trigo salteado, cebolinho e pimpinelas (1) <i>“Espetada” (Beef on the skewer) Madeiran style on a mini laurel stick, chopped coarse salt, garlic and bay leaves, served with sautéed wheat, chives and chayote</i>	19€
Carré de borrego com molho de menta, batata padeiro e abacaxi grelhado* (1,3, 6, 7, 10, 12) <i>Rack of lamb with mint sauce, baker’s potatoes and grilled pineapple*</i>	28€
Filet mignon com legumes da horta, batata gratinada e molho Périgourdine* (1, 3, 6, 7, 12) <i>Filet mignon with vegetables, potato au gratin and Périgourdine sauce*</i>	24,5€
Secreto de porco ibérico com maçã num crocante, romanasca, batata assada em alecrim, com molho de mostarda em aroma de vinho Madeira Sercial (1, 3, 6, 7, 10, 12) <i>Iberian pork secrets with apple in a crispy crust, Romanesca style, roasted potatoes with rosemary, with a mustard flavored with Sercial Madeira wine sauce</i>	16€
Peito de frango recheado com linguiça, tagliatelle, cogumelos assados, rebentos de feijão-mungo, pérolas de courgette salteadas e molho de pêssego emanga (1, 6, 7, 12) <i>Chicken breast stuffed with sausage, tagliatelle, roasted mushrooms, mung bean sprouts, sautéed zucchini pearls, and peach and mango sauce</i>	14,5€
Piano de porco em agridoce, feijão verde e batata com molho de alho (1, 12) <i>Pork ribs in sweet and sour sauce, green beans and potatoes with garlic sauce.</i>	14,5€

SOBREMESAS DESSERT

Festival de frutas <i>Sliced seasonal fruit</i>	7,5€
Panacota de maracujá da Madeira com bolo de chocolate <i>Madeira passion fruit panacotta with chocolate cake (1, 3, 7)</i>	7€
Tarte maçã com gelado de baunilha e crumble de hortelã da nossa horta <i>Apple pie with vanilla ice cream and crumble with mint from our garden (1, 3, 7, 8, 12)</i>	7€
Tarte de limão merengada com mirtilos <i>Lemon merengue pie with blueberries (1, 3, 7)</i>	7€
Tábua de queijos com compotas, biscoito, figos secos e nozes <i>Cheese board with jams, biscuits, dried figs and walnuts (1, 7, 8, 12)</i>	10€
Três gelados ou sorvetes à escolha. Pergunte ao nosso empregado de sala sobre os sabores disponíveis! <i>Three ice creams or sorbets to choose from. Ask our waiter which flavors are available (7)</i>	6€

ALERGÉNIOS



LICORES
LIQUEURS

Regional	5,5€
Nacional	5,5€
<i>National</i>	
Importado	7€
<i>Imported</i>	

CAFETARIA
HOT DRINKS

Café Expresso ou Descafeinado	3,5€
<i>Expresso or decaffeinated</i>	
Café Duplo	4,5€
<i>Large Coffee</i>	
Café com leite Cappuccino Chocolate	4,5€
<i>Coffee with Milk Cappuccino Chocolate</i>	
Chá	4,5€
<i>Tea</i>	

COFFEE CREAMS

Irish Coffee - Irish whisky café e natas	10,5€
<i>Irish whisky, coffee and fresh cream</i>	

A nossa conta inclui uma taxa de serviço sugerida de 10%.
Our bill includes a 10% suggested service charge.

PAGAMENTOS APENAS COM CARTÃO DE CRÉDITO OU DÉBITO AO QUARTO. ACEITAMOS PAGAMENTOS EM DINHEIRO NA RECEPÇÃO.
WE ONLY ACCEPT PAYMENTS WITH CREDIT CARDS OR DEBIT TO THE ROOM. WE ACCEPT CASH PAYMENTS ONLY AT THE FRONT DESK.

Preços com IVA incluído à taxa legal em vigor.
Prices include VAT at the prevailing rate

Para hóspedes em regime de meia pensão o Menu A la Carte tem um crédito de €17,50 por pessoa no valor total das comidas consumidas. *For guests with half board the A la Carte Menu, has a credit of €17.50 per person in the total value of food consumed.*

*Pratos não incluídos nos pacotes Dine Around, pagamento direto.
**Dishes not included in Dine Around packages, direct payment.*

** Disponível sazonalmente
*** Seasonally available*