



HAWKSBILL

Wine Dinner Menu

STARTER

Clams in White Wine Sauce

Lightly flavoured fresh clams cooked in garlic, white wine, and coriander sauce

or

Quinoa Salad

Chunky sweet potato, avocado, cherry tomato, chickpeas, cucumber, roasted mixed olives, and grilled feta cheese

paired with CARM WHITE DOP DOURO

FIRST COURSE

Pan-Seared Cod Cake & Crispy Calamari

Served with Romesco sauce and lemon-olive beurre blanc

paired with Carm Natural White SO2

MAIN COURSE

Caçoila

Slow-braised Portuguese-style steak with crispy onion fritters & roasted potatoes
paired with Carm Formiga Red Bio Organic Wine Tinto Red

or

Empadão de Lentilhas

Lentil shepherd's pie layered with creamy mashed potatoes, baked until golden

paired with Carm Natural Red SO2

DESSERT

Pastéis de Nata

Custard tart with macerated plums & chocolate sorbet

paired with Carm Rosé Dop Douro

All dishes may contain allergens. Please inform our staff when placing your food order.