



centro

welcome

1. Appetizers 2,9€
bread, chef's cheese and olives
seasoned with olive oil, garlic
and oregano

soups

2. Leek Cream Soup 2,8€
light cream, made with fresh
vegetables, with olive crumbs

starters

3. The Egg 5,6€
the Chef's inspiration with eggs,
mushrooms and truffled arugula
4. Sweetish Cheese Crisp 6,2€
crispy goat cheese and
homemade pumpkin jam
5. Three-Cheese Fondue 6,6€
three-cheese gratin

6. Quail-Garlic Sausage 7,9€

traditional garlic sausage, made
with quail meat, on a bed of wild
turnip greens

7. éLeBê Salad 8,9€

lettuce, cherry tomatoes,
cottage cheese, nuts, pineapple and
smoked salmon, dressed in a fusion
of red Port and balsamic vinegar

8. Foie gras 9,2€

served with ripe tomato compote
and onions from our vegetable garden

9. Caviar 46,7€

the taste of the Caspian sea,
served with quail egg,
fennel or black pepper

10. Starter Mix - Five delicacies 23,9€

select five of these starters
and make your own tasting menu
(Caviar not included)

seafood starters

11. Chef's style Mussels 11,3€

fresh, seasoned and
sprinkled with lime juice

<p>12. My Clam 18,3€</p> <p>gently opened with lime juice and olive oil - for two</p>	<p>18. Grilled Tiger Shrimp 27,9€</p> <p>served with fresh pasta and basil sauce</p>
<p>13. Seasoned Prawns 18,9€</p> <p>giant prawn sautéed in olive oil, garlic and the Chef's own spicy sauce - for two</p>	<p>19. Monkfish and Prawn Rice 33,2€</p> <p>a traditional and carefully prepared recipe - for two</p>
<p>14. éLeBê Stuffed Crab 19,3€</p> <p>the secret of an ancient and unique recipe - for two</p>	<p>20. Fish and Seafood Stew 42,7€</p> <p>a harmonious mix of ocean flavours: grouper, seabass, prawns, mussels and clams - for two</p>
<p>15. Seafood Selection 59,9€</p> <p>shared satisfaction, with éLeBê Stuffed Crab, prawn casserole, clams and Chef's style mussels - for four</p>	<p>21. Catch of the day 43€/Kg</p> <p>freshness and respect for the taste of the ocean - for two</p>

fish suggestions

<p>16. Sea Bass 17,6€</p> <p>served on a bed of polenta and with the Chef's seafood cream</p>
<p>17. Octopus Tentacle with Garlic 21,3€</p> <p>served with a baked potato stuffed with garlic mayonnaise and wild turnip greens</p>

<p>22. Braised Lobster 73,8€</p> <p>charcoal-grilled with a fresh drizzle of lemon and coriander sauce</p>
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fish cod

<p>23. Cod and Prawn Risotto 16,9€</p> <p>cod risotto flavoured with prawn broth</p>
<p>24. The Cod and the Grill 18,1€</p> <p>charcoal-grilled and garnished with truffled mashed potatoes</p>



meat suggestions

25. Grilled Filet Mignon 17,9€

grilled and seasoned with Asian flavours (side-dishes not included)

26. Steak 18,9€

a perfection combination of cheese and steak (side-dishes not included)

27. Black Pig 14,7€

the taste of Alentejo-style pork with pear pickles (side-dishes not included)

28. Granny's Roasted Veal 16,7€ - 33,8€

slow-roasted and sweetened with wild chestnuts

29. Tenderloin and Charcoal 37,9€

where coal and quality stand out (side-dishes not included)

children's menu

30. 'Preguinho' Steak 9,9€

rump steak served with fries and rice

vegetarian

31. Vegetable Risotto 14,4€

rich with cheese and roasted vegetables

32. Grilled Tofu 15,4€

on crispy breadcrumbs with three peppers salad

side dishes

33. Polenta and Mushrooms 2,7€

34. Mashed Sweet Potatoes 2,7€

35. Truffled Leek Puree 2,7€

36. Diced Fries 2,7€

37. Roasted Vegetables 2,7€

38. Basmati Rice 2,7€

39. Cold Roasted Pepper Salad 2,7€

40. Baked Potatoes 2,7€

41. Sautéed Turnip Greens 2,7€

desserts

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| 42. Chocolat Mousse | 4,9€ | 46. 'Abade de Priscos' Flan | 6,3€ |
| served in a wafer cup, tasty all around | | the very best egg flan, made according to the traditional recipe | |
| 43. Perfect Couple | 5,9€ | 47. Cottage Cheese with Pumpkin Jam | 6,1€ |
| port wine and strawberry symbiosis | | the Flavours of Serra da Estrela | |
| 44. Chocolate and Fresh Fruit | 7,9€ | 48. Fruit Trilogy | 5,9€ |
| chocolate cake served with an almond crumble and an ice cream-filled pear | | tropical and Portuguese fruits | |
| 45. Apple Pie with Cinnamon | 6,9€ | | |
| made to order and garnished with Chef's style ice cream | | | |



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