



welcome

1. Appetisers 2,9€

bread, chef's butter and olives seasoned with olive oil, garlic and oregano

soups

2. Tradicional Soup 2.9€

vegetable soup enriched with kidney beans

3. Vegetable Soup 2.9€

light, fresh vegetable soup

starters

4. Three-Cheese Fondue 7,8€

three-cheese gratin

5. Partridge Sausage 7,9€

traditional "Alheira", made with partridge meat, on a bed of turnip greens

6. Bird's Nest 8.7€

Portobello mushroom stuffed with caramelised bacon and quail eggs

7. Venison Carpaccio 8.9€

thin slices of Venison garnished with citrus fruits, rocket and Parmesan Cheese

8. éLeBê Salad 8,9€

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

9. Scallops in Lime Tempura 9.8€

scallops gratin in lime tempura with poached pear puree

10. Traditional Trilogy 16.6€

selection of three traditional starters: octopus salad, quail garlic sausage and pickled pheasant

11. Prawn Casserole 19.6€

giant prawn sautéed in olive oil, garlic and the Chef's own spicy sauce - for two

12. Starter Mix - Five delicacies 27,9€

select five of these starters and make your own tasting menu

fish suggestions

13. Sea Bass Fillet 17,9€

sea bass in almonds
garnished with leek puree

14. Octopus Tentacle with Garlic 21,8€

well served of a baked potato
with garlic mayonnaise
and field turnip greens

15. Tiger Prawn Flambé 27,9€

garnished with fresh tagliatelle
pasta and basil pesto

16. Monkfish and Prawn Rice 38,7€

traditional and carefully
prepared recipe - for two

fish cod

17. The Cod and Alentejo Bread 18,6€

in coriander broth with a
poached egg and prawns

18. Cod éLeBê 18,9€ - 35,9€

with a special sauce
and mashed potatoes

meat suggestions

19. "Montada Minhota" 17,8€

roasted stake filets with
combread and enriched
with a green wine reduction

20. Hunter's Partridge 17,9€

traditional stuffed partridge
served with oven baked rice

21. Black Pork Cheeks 17,9€

on toasted bread with
bell pepper vinaigrette

22. Country Steak 18,9€

grilled veal steak with
yummy garnishing

23. Oven Roasted Goat 18,9€ - 36,9€

traditional recipe of slow-roasted
young goat served with roasted
potatoes and turnip greens

24. ÉLeBê Rump Steak 19,8€

rump steak in caramelised
bacon served with meat sauce
and fresh mushrooms



pasta

25. Sea Sigh Penne 16,9€
penne pasta with prawns,
mussels and fresh mushrooms

vegetarian

26. Vegetarian Lasagna 16,7€
in Chef's special: with vegetables,
fresh mushrooms and pasta

children's menu

27. Steak n' Fries 9,9€
rump steak served with chips
and oven-baked rice

desserts

28. Crème Brûlée 5.9€
flamed before serving,
if requested

29. Cheesecake 5.9€
pumpkin or strawberry flavour

30. Chocolate Mousse 6.8€
served in a wafer cup,
tasty all around

31. "Abade de Priscos" Pudding 6.9€
the very best egg pudding,
made according to the
traditional recipe

32. "Abade de Priscos"
in Filo Pastry 7.6€
typical pudding in a small basket
of filo pastry with nuts and
lime sorbet

33. Apple Pie Gratin 7,9€
with Mountain Cheese
made to order

- 34 Ricotta Cheese 7.9€
and Pumpkin Jam
ricotta cheese with nuts

35. Cheese Plate	14.8€	38. Mango	5.3€
a selection of three cheeses, served with toast and home-made sweets - for two		carefully laminated and decorated	
36. éLeBê Sweet Dessert	24,9€	39. Fruit Trilogy	6.9€
carefully crafted sweet egg dessert, made to order - for four		carefully laminated and decorated	
37. Fresh Pineapple	4.9€	40. Delicate Coffee	8.9€
carefully laminated and decorated		espresso coffee accompanied by three small samples of our homemade desserts	



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