



welcome

1. Appetisers 2,9€
bread, Chef's butter and olives
seasoned with olive oil, garlic
and oregano

soups

2. Vegetable Cream Soup 2.7€
light, fresh vegetable soup

starters mountain

3. Three-Cheese Fondue 6.2€
three-cheese gratin
4. Partridge Sausage 6.6€
traditional 'Alheira made
with partridge meat, on a
bed of turnip greens
5. Eggs and truffled rocket 7.2€
rocket over a fried egg,
enriched with wild mushrooms

6. Bird's Nest 7.4€

Portobello mushroom
stuffed with caramelised
bacon and quail eggs

7. "You, Me and Him" 8.2€

vinegary cornucopias, with
pickled pheasant, octopus
salad and spicy pickled sardine

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. Starter Mix - 5 delicacies 24.9€

from the listed starters, select
five and make your own tasting
menu (tiger prawns not included)

starters sea

10. Scallops in Lime Tempura 7.9€

scallops gratin in lime tempura
with poached pear purée

11. Prawn Crumble 9.8€

three prawn crumble temptations

12. Prawn Casserole 18.9€

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

13. Tiger Prawn Flambé 33,9€

traditional recipe, in which two tiger prawns are cut open and drizzled with spicy butter sauce

fish suggestions

14. Sea Bass Fillet with Almonds 15.9€

served with tomato risotto

15. Octopus Tentacle with Garlic 19.8€

in the good company of a baked potato stuffed with garlic mayonnaise and turnip greens

16. Monkfish and Prawn Rice 33.2€

a traditional and carefully prepared recipe

17. Seafood pasta 33.9€

fresh fish, prawns and elbow macaroni pasta - for two

fish cod

18. Cod a la éLeBê 17.9€ - 31.6€

served with the Chef's special sauce and mashed potatoes

meat suggestions

19. Hunter's Partridge 14.9€

traditional partridge stew, served with oven-baked rice

20. Country steak 17.8€

grilled veal steak with yummy garnishing

21. Grandma's Roasted Veal 16.4€ - 32.8€

slow-roasted and sweetened with wild chestnuts

22. Oven Roasted Goat 16.9€ - 33.4€

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



23. Grandma Gustinha's Casserole Steak 18.9€

beef sirloin steak made according to Granny's secret recipe, enriched with traditional smoked ham

pasta and risottos

24. Cod and Prawn Risotto 16.9€

cod risotto flavoured with prawn broth and turnip greens

25. Mountain and Sea Tagliatelle 15.9€

garnished with prawns, pesto and basil

26. Mushroom Risotto 15.4€

risotto with fresh mushrooms

27. Tiger Tagliatelle 24.9€

tiger prawn in the good company of pasta, pesto and basil

children's menu

28. Steak n' Fries 9,9€

rump steak served with chips and oven-baked rice

desserts

29. "Abade de Priscos" Pudding 5.4€

the very best egg pudding, made according to the traditional recipe

30. Portuguese Pear Pie 5.6€

the Chef's secret recipe

31. "Us, You and Them" 5.8€

chocolate, guava ice cream and cottage cheese fillings

32. Chocolate Mousse 5.9€

served in a wafer cup, tasty all around

33. Cottage Cheese and Pumpkin Jam Pillow 7.4€

cottage cheese with nuts

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| 34. Cheese Plate | 9.8€ | 36. Fruit Trilogy | 6.4€ |
| a selection of three cheeses,
served with toast and home-made
sweets - for two | | carefully laminated
and decorated | |
| 35. Sweet éLeBê | 18.9€ | 37. Delicate Coffee | 7.9€ |
| carefully crafted sweet egg
dessert, made to order - for four | | espresso coffee duly accompanied
by three small samples of our
home-made desserts | |



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