

////////////////////// DOCES | SWEETS ////////////////////////

Tarte de maçã com gelado de baunilha Apple pie with vanilla ice cream.....	8€
Bavaroise de frutos vermelhos Red fruits bavaroise.....	8€
Duo de chocolate preto com gelado Dark chocolate duo with ice cream.....	8€
Pastel de nata tradicional aromatizado com canela (2 und.) Pastel de nata - classic Portuguese cream tart with cinnamon (2 pcs.).....	5€
Salada de fruta fresca da estação Refreshing seasonal fruit salad.....	9€

Apresentando-se como uma viagem culinária inspirada pelo espírito aventureiro dos descobrimentos Portugueses, este menu tempera-se com sabores oriundos de vários cantos do mundo, em especial nos sabores latino-americanos.



Inspired by the adventurous spirit of the Portuguese Discoveries, this menu presents itself as a culinary voyage influenced by several World flavors and would like to showcase the global gastronomic culture.

f/pinecliffsresort t/PineCliffs @/pinecliffs
#pinetasticfood #pinecliffslifestyle

Horário de Abertura: 10.00 às 22.30
Todos os preços em euros (€). IVA incluído à taxa legal em vigor
Este estabelecimento tem livro de reclamações
Casa tenha alguma alergia alimentar informe-nos, para o esclarecermos sobre a composição dos pratos

Opening Hours: 10am to 10.30pm
All prices in euros (€). VAT included at legal rates applied
This establishment has a complaints book according to Portuguese law
Should you have any food allergy issue kindly ask us on the ingredients of our recipes



COUVERT Manteiga, maionese de alho, azeitonas marinadas e seleção de pão artesanal
Butter, garlic mayonnaise, marinated olives and a variety of artisan bread 3€ *por pessoa*
per person

TAPAS

Trio of Bruschetta 12€ Com Tomate fresco e basilico, filete de anchova, bresaola picada e marinada com limão Accompanied by fresh tomato, basil, anchovy fillet, marinated air-dried beef, lemon	Camarão panado com noz de côco 12€ Servidos com molho aioli aromatizado com soya e gengibre Coconut breaded shrimps served with soy-ginger aioli
Guacamole 12€ Guacamole caseiro de abacate, servido com tortilha de milho Homemade avocado guacamole, served with corn tortilla chips	

SOPAS QUENTES E FRIAS | HOT AND COLD SOUPS

Gaspacho clássico 8€ Classic Portuguese style gazpacho	Sopa de espargos verdes 8€ Green asparagus soup
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ENTRADAS | APPETIZERS

Asas de Frango 12€ Asas de Frango com Molho Barbecue Crispy chicken wings with BBQ dip	Presunto com Melão 15€ Cured ham with melon
Ceviche Pine Cliffs 18€ Cubos de corvina marinado em sumo de lima, chili, flôr de sal, cebola roxa, aipo e coêntros Diced corvina, marinated in lime juice, fresh chili, fleur de sel, red onion, celery, and coriander	Carpaccio de Carne 15€ Carpaccio de carne de vaca marinado com azeite e limão, rúcula, lascas de parmesão e pinhões assados Beef carpaccio marinated with olive oil, lemon juice topped with rocket leaves, parmesan shavings, and roasted pine nuts

PIZZA

Opção de ingredientes adicionais | Please choose your additional toppings

Pizza Margherita (V) 14€	Fambre, cogumelos, pimentos, pepperoni cebola, bacon Ham, mushrooms, peppers, peperoni onion, bacon 1,50€ <i>cada</i> <i>each</i>
	Frango desfiado, miolo de camarão, salmão fumado Shredded chicken, shrimp kernels, smoked salmon 1,50€ <i>cada</i> <i>each</i>

HAMBURGUERES & SANDUÍCHES | HAMBURGERS & SANDWICHES

Todos acompanhados com batata frita | All served with French fries

Hamburger 17€ Hamburger de vaca com tomate, alface, pepino, cebola frita, queijo e bacon Beef burger with tomato, lettuce, cucumber, onions, cheese, and bacon	Quesadilla 13€ Tortillas de farinha quentes recheadas com frango, pimentos, cebola, queijo cheddar servidas com guacamole caseiro, natas, e molho de jalapeno Warm flour tortilla filled with sautéed chicken, bell peppers, onions, cheddar cheese, served with homemade guacamole, sour cream and jalapeño salsa
Prego do Corda 19€ Bife da Vazia em bolo do caco, manteiga de alho, alface, tomate e cebola Corda Steak sandwich in sweet potato bread, garlic butter, lettuce, tomato, and onion	

PRATOS PRINCIPAIS MAIN COURSES

Camarão Tigre 33€ Camarão tigre picante (3 unid) salteado com alho e cebola, servido com arroz Português Spicy tiger prawns (3 pcs) sautéed with garlic and onions, served with Portuguese rice	Caril de Frango Marco Polo 22€ Caril de frango servido com arroz basmati e condimentos Curry of chicken breast served with perfumed rice and condiments
Filete Salmão 22€ Filete de salmão grelhado servido com espargos, batata assada e molo de gengibre agridoce Grilled salmon fillet with asparagus, baked potatoes, and sweet and sour ginger sauce	Spaghetti Lobster 25€ Com molho de lagosta e seus sucos, tomate fresco e estragão Served with lobster in its sauce, fresh tomato and tarragon
Entrecosto BBQ 22€ Entrecosto com molho BBQ, batata frita, e salada mista Slow roasted spare ribs with BBQ sauce, french fries, and mesclun salad	Ravioli 16€ Ricotta e espinafres com creme de queijo parmesão, tomate concassé e manjeriçã Spinach and ricotta, served in a creamy parmesan cheese sauce, fresh tomato and basil
Bife New York 32€ Bife grelhado ao estilo de New York (300g) servido com molho chimichurri, gomos de batata rústica e legumes da quinta grelhados Grilled New York style steak (300g) served with chimichurri, rustic potato wedges and grilled farm vegetables	Fajitas do Corda Fajitas de farinha servidas quentes com pimentão, cebola, guacamole caseiro, natas e molho de jalapeño Warm flour fajitas served with sautéed bell Peppers, onions, homemade guacamole, sour cream and jalapeño salsa
	Fajitas de frango Chicken fajitas 23€ Fajitas de novilho Beef fajitas 26€

SALADAS CONVIDATIVAS | INVITING SALADS

Salada Caesar do Corda 14,50€ Alface romana crocante, lascas de parmesão, bacon, e croutons de focaccia servido com molho caesar. Completar com; Crisp romaine lettuce, shaved parmesan cheese, bacon and focaccia croutons, served with house caesar dressing. Supplement with;	Salada "Caprese" 15€ Tomates cereja coloridos com mozzarella, abacate, manjeriçã fresco e vinagrete balsâmico Cherry tomatoes with mozzarella, avocado, fresh basil and balsamic vinaigrette
Lascas de frango grelhado Grilled chicken strips 16,50€ Fajitas de novilho Camarão Shrimps 18,50€	Salada Atum 19€ Atum fresco grelhado, tomate, pimento, palmito, batata doce, ovos de codorniz, noodles de arroz, sésamo, vinagrete de chili, pepino e coêntros Raw grilled tuna, tomato, boiled quail eggs, bell peppers, palmito, rice noodles, sesame, chili vinaigrette, with cucumber and coriander
Salada Cobb do Corda 18,50€ Alface romana, tomate, abacate, bacon crocante, ovo cozido, queijo azul, camarão cozido, frango grelhado e servido com molho caesar Romaine lettuce, tomato, avocado, crispy bacon, egg, blue cheese, chilled shrimp, grilledchicken, served with caesar dressing	

OPÇÕES VEGETARIANAS | NOT JUST FOR VEGETARIANS

Salada "Veggie Patchwork" 14€ Vegetais mistos grelhados e marinadas Platter of grilled and marinated vegetables	Quiche de espinafres 14€ Servida com um pequena salada com vinagreta Small spinach quiche, served with small salad
Arroz Biryani 16€ Arroz biryani de verduras e grão de bico Biryani rice with vegetable and chick peas	