



**NEW YEAR'S
MENU**

**JNÊQUOI
BEACH CLUB**

JNcQUOI

BEACH CLUB



SCAN PARA ACEDER AO MENU
SCAN FOR MENU

JNcQUOI

In partnership with

RANGE ROVER

Range Rover
Official JNcQUOI Partner



COUVERT

SELEÇÃO DIÁRIA DO CHEF 10
CHEF'S DAILY SELECTION

ENTRADAS FRIAS COLD STARTERS

TÁBUA DE CHARCUTARIA JNCQUOI 31
CHARCUTERIE BOARD

SALADA RUSSA COM CARANGUEJO REAL DO ALASCA 35
VEGETABLES AND POTATOES MAYO SALAD WITH ALASKAN KING CRAB

CARPACCIO DE GAMBAS ROSA COM SUMO DE LIMA 34
PINK PRAWNS CARPACCIO WITH LIME JUICE

BURRATA DOP DE PUGLIA DE TOMATE E LAVAGANTE 64
BURRATA DOP FROM PUGLIA WITH TOMATO AND LOBSTER

OSTRAS 6 UN. 19
OYSTERS 6 PIECES

PETIT ROYAL DE MARISCO 180
Lavagante, Camarão, Caranguejo Real do Alasca e Ostras
SEADFOOD PETIT ROYAL
Lobster, Shrimp, Alaskan King Crab and Oysters

ENTRADAS QUENTES HOT STARTERS

PASTEL DE MASSA TENRA DE CAPÃO 19
TRADITIONAL ROOSTER IN SOFT DOUGH PASTRY

OVOS ROTOS DE CAMARÃO COM AZEITE TRUFADO 28
"OVOS ROTOS" WITH SHRIMP AND TRUFFLED OLIVE OIL

TEMPURA DE CAMARÃO COM MAIONESE DE CHILI 34
PRAWN TEMPURA WITH CHILI MAYO

POLVO À GALEGA COM PIMENTÃO DE LA VERA 35
OCTOPUS IN OLIVE OIL AND "DE LA VERA" PAPRIKA

CANJA DE GALINHA COM HORTELÃ 17
CHICKEN SOUP WITH MINT

PAELLAS E ARROZ PAELLAS & RICE

PAELLA DE BACALHAU COM OVO ESCALFADO E CEBOLA CARAMELIZADA 66
CODFISH PAELLA WITH POACHED EGG AND CARMELIZED ONIONS

PAELLA DE SECRETOS DE PORCO PRETO E MORILLES 75
IBERIAN PORK "SECRETOS" AND MORILLES PAELLA

ARROZ MALANDRINHO DE CHERNE E POSTA GRELLADA 90
TRADITIONAL WHITE GROUPER RICE AND GRILLED FILLETS

ARROZ MALANDRINHO TRUFADO DE VITELA COM MORILLES 90
TRADITIONAL VEAL AND MORILLES TRUFFLED RICE

ARROZ MALANDRINHO DE COGUMELOS E TÚBERAS 80
TRADITIONAL MUSHROOMS AND REGIONAL TRUFFLE RICE

O TRADICIONAL THE TRADITIONAL

ROUPA VELHA DE BACALHAU 25
TRADITIONAL CODFISH, CABBAGE, POTATO AND EGG SALAD

ROSBIFE COM ESPARREGADO E ARROZ DE FORNO 55
ROAST BEEF WITH SPINACH PURÉE AND OVEN BAKED RICE

BERINGELA ASSADA COM PURÉ DE TRUFAS 28
ROASTED EGGPLANT WITH TRUFFLE POTATO PURÉE

PEIXE E MARISCO FISH AND SEAFOOD

PEIXE DO DIA GRELHADO, AO SAL OU NA ARGILA (POR KG)
CATCH OF THE DAY, GRILLED, BAKED IN SALT OR IN CLAY (PER KG)

BACALHAU COM BROA E BATATA À MURRO 36
CODFISH WITH CORNBREAD CRUST AND BAKED POTATOES

PACCHERI DE LAVAGANTE E MANJERICÃO 64
LOBSTER PACCHERI WITH BASIL

CARNE MEAT

CHULETÓN GRELHADO 1KG 140
GRILLED CHULETÓN 1KG

RIBEYE MATURADO 600GR 68
DRY-AGED RIBEYE 600GR

BIFE ROSSINI EM MOLHO PERIGOURDINE 56
STEAK ROSSINI WITH PERIGOURDINE SAUCE

SOBREMESAS DESSERTS

BUFFET DE ANO NOVO 18
Tarte de Maçã, Bolo de Chocolate, Pudim Abade de Priscos, Leite Creme Queimado, Farófias com Canela e Creme de Ovo, Tarte de Limão Merengada, Fatias de Resende, Tarte de Alfaroa, Sonhos de Abóbora, Tiramisu, Baba de Tubarão, Mousse de Chocolate, Pasteis de Nata, Fruta Laminada, Frutos Secos e Tábua de Queijos
NEW YEAR'S BUFFET
Apple Tart, Chocolate Cake, Egg and Pork Pudding, Creme Brûlée, Floating Islands with Cinammon and Egg Cream, Lemon Pie with Meringue, "Resende" Cakes, Carob Tart, Pumpkin Doughnuts, Tiramisu, Shark's Drool, Chocolate Mousse, Custard Tarts, Fresh Fruit, Dry Nuts and Cheese Board