

MEU LIMÃO

At Meu Limão we serve homemade tapas made with daily fresh products from local suppliers

We combine traditional recipes with modern cooking methods to preserve the original flavors from our region



MEU LIMÃO

Bites

Húmus ^{vegan} 4€
Chickpea dip blended with tahini, olive oil, ginger and lemon juice

Jamón e Queso 10€
Ham and cheese sharing platter

Cogumelos ao Alho ^{veggī} 4€
Mushrooms in olive oil and garlic

Bruschetta Tomate ^{veggī} 4€
Crusty bread topped with freshly chopped tomato, garlic and basil

Ceviche de Sardinha 5€
Raw sardine fillets in lemon and garlic served with chopped onions and parsley

Pão d'Alho ^{veggī} 3€
Crusty garlic bread

Almondegas 5€
Meat balls in tomato sauce

Refreshments

Limonada glass 3€
Homemade lemonade

Chá Frio glass 3€
Homemade iced tea

Tinto de Verano glass 3€
Sweet soda with red wine

Sangria ½ lt. 6€
Fresh fruit, wine and brandy 1 lt. 10€

Informação alergénica ao seu dispor

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado

Este estabelecimento dispõe de livro de reclamações

Preços com IVA incluído à taxa em vigor
Serviço não incluído

© Meu Limão 2016

Mistos

Meu Misto 16€
Mixed platter with house specialities

Traditionally grilled chicken in lemon
Slow cooked marinated ribs
Tortilla of egg, potatoes and ham
Algarvian salad

Misto Vegetariano 16€
Mixed platter with vegetarian tapas

Chickpea stew with spinach
Batatas bravas
Mushrooms in olive oil and garlic
Algarvian salad

More

Batatas Bravas ^{veggī} 4€
Potato parts fried in the skin,
served with a spicy tomato dip

Arroz de Açafrão ^{veggī} 4€
Rice seasoned with saffron
and regional herbs

Tortilla 4€
Oven cooked omelette of egg,
potatoes, bacon and ham

Taboulé ^{veggī} 4€
Salad of couscous and vegetables
seasoned with Moroccan herbs

Salada Algarvia ^{veggī} 4€
Salad of tomato, onion and olives
with a dressing of olive oil and oregano

Salada Grega 4€
Salad of tomato, onion, cucumber,
olives and crumbled feta cheese

Specials

Camarão ao Alho 8€
Shrimps fried in olive oil, garlic,
fresh herbs and piri piri

Camarão ao Côco 8€
Fried shrimps smothered in coconut milk

Calamari à Sevilhana 6€
Fried calamari served with lemon
and a tartar dip

Bacalhau à Brás 6€
Codfish with onion and egg
served with matchstick potatoes

Costeletas de Sardinha 6€
Fried sardine fillets served with
chopped onions and parsley

Guisado de Grão ^{vegan} 5€
Chickpea summer stew with seasonal
vegetables and spinach

Caril de Lentilhas ^{vegan} 5€
Lentil curry of potatoes and carrots

Meu Frango 5€
Traditionally grilled chicken seasoned
with lemon and regional herbs

Frango Piri Piri 5€
Oven grilled chicken in a spicy
piri piri marinade

Costelinhas Marinadas 5€
Slow cooked ribs in sweet marinade

Meu Gazpacho ^{veggī} 4€
Refreshing vegetable soup, served cold

Whites

Crispy & Aromatic glass 3€
Meia Encosta - Dão PT bottle 10€

Light, dry finish glass 3€
Varal - Alentejo PT bottle 12€

Rich & Fruity glass 4€
Pousio - Alentejo PT bottle 14€

Fine Pinot Grigio glass 5€
Monte Tondo - Veneto IT bottle 24€

Reds

Structured & Spicy glass 3€
Meia Encosta - Dão PT bottle 10€

Fresh glass 3€
Varal - Alentejo PT bottle 12€

Intense glass 4€
Pousio - Alentejo PT bottle 14€

Vibrant, complete glass 5€
Autocarro No.27 - Setúbal PT bottle 24€

Rose'

Light, fresh and tickling glass 3€
Faisão Frisante - Minho PT bottle 10€

Balanced glass 5€
Autocarro No.13 - Setúbal PT bottle 24€

Sparkling

Light & Fresh glass 3€
Faisão Frisante - Minho PT bottle 10€

Soft & Fruity ^{vinho verde} glass 4€
Torre de Menagem - Minho PT bottle 14€