



X'tian

RESTAURANTE





To explore Portugal's cuisine is to take
a journey back in time; a time when
the focus was on the treasures of the local land and
what it had to offer,
season after season.

With Portugal's warm climate and
rich landscape, the Portuguese cuisine brings an
array of ingredients to light, including
the renowned "*Bacalhau*" from
the Atlantic Ocean.

Here, we encounter a spectrum of flavors and
traditional cooking techniques
centered on enhancing the nuances
that make Portuguese cuisine
unique and exceptional

LUNCH MENU
12:00 p.m – 3:00 p.m

COUVERT

Bread Selection

*Bread selection and aromatized butter
(Gluten, lactose, sulphites)*

4€ p.p

STARTERS

Codfish Carpaccio

*Chickpea hummus, "Alentejo style picadinho", Olive Oil
(Fish, sesame, sulphites)*

16€

Pica Pau

*Sirloin steak, mustard sauce and pickles
(Sulphites, mustard, celery, lactose)*

19€

Roasted Pumpkin Salad & Sesame (V)

*Lettuce, seasonal sprouts, roasted sesame sauce
(Sulphites, sesame, soy, mustard)*

16€

Fresh Cheese Salad, Apple and Nuts

*Sheep fresh cheese, apple Bravo Esmolfe, Melides honey
(Sulphites, mustard, nuts, lactose)*

12€

All prices are in EUROS (€) and government taxes included

MAINS

SEA FLAVOURS

Catch of the Day 35€

*Catch of the day with bivalve rice
(Fish, bivalves, sulphites)*

Codfish à Brás Xtian 32€

*Codfish, homemade sweet potato, low temperature egg, olives
(Fish, egg)*

LAND FLAVOURS

Beef Tenderloin 36€

*Sweet corn cream, shallot confit, tomato
(Beef, sulphites, lactose, gluten, celery)*

Guinea Fowl 31€

*Stuffed guinea fowl with mushrooms, shallots, cauliflower purée, spinach
(Mushrooms, lactose)*

ORCHARD FLAVOURS

Green Asparagus Rice 19€

*Green asparagus, buttery sheep's Alcácer cheese, kale
(Lactose)*

Green Tagliatelle 22€

*Fresh pasta, spinach, homemade pesto, pine nut from Alentejo, 24 months parmesan
(Lactose, gluten, nuts, egg)*

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DESSERTS

Apple and Pear Pie	13€
<i>Apple Bravo Esmolfe, cinnamon ice cream (Lactose, egg, gluten, sulphites)</i>	
Our "Cheesecake" with Melides Honey	12€
<i>Regional rosemary honey, red fruits sorbet (Lactose, egg, nuts, gluten)</i>	
Sliced Fruit	9€
<i>Assortment of sliced fruit from the market</i>	

DESSERT & FORTIFIED WINES

P.Setúbal

GLASS

Moscatel Herdade da Gâmbia	8€
Signature Horácio Simões Heritage Bastardo	12€
Signature Horácio Simões Heritage Castelão	12€
Signature Horácio Simões Heritage Roxo	12€
Moscatel DSF Armagnac	12€
Moscatel Alambre 20 anos	14€
Moscatel Horácio Simões Excellent	20€
Moscatel Horácio Simões Excellent Roxo	20€
José Maria da Fonseca Roxo 20 anos	40€
Trilogia Horácio Simões Signature	21€
Duologia Horácio Simões Excellent	24€

Douro

Niepoort LBV	8€
Porto Insígnia Branco	6€
The Senior Tawny	8€
Quinta da Corte 10A	18€
Taylors 20A	20€

Bairrada

Espírito Baga	12€
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Madeira

Blandys seco 10A	12€
Blandys meio seco 10A	12€
Blandys meio doce 10A	12€
Blandys doce 10A	12€

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DINNER MENU
7:00 p.m – 10:30 p.m

COUVERT

Bread Selection 4€ p.p
*Bread selection and tapenade
(Gluten, lactose, sulphites)*

STARTERS

Crispy Tuna Tartar 19€
*Nori seaweed, crispy rice paper, avocado
(Fish, sulphites, mustard, egg, soy)*

Scallops, Kale & Chilli Pepper 24€
*Homemade chutney with chilli pepper from our garden, croutons
(Sulphites, lactose, gluten, sesame, pine nuts, soy, bivalve)*

Pica Pau 19€
*Sirloin steak, mustard sauce and pickles
(Sulphites, mustard, celery, lactose)*

Serra Fresh Cheese Salad, Apple and Nuts 12€
*Sheep fresh cheese, apple Bravo Esmolfe, Melides honey
(Sulphites, mustard, nuts, lactose)*

Alentejo Style Boar Croquettes 13€
*Iberian Boar, clams
(Sulphites, mustard, gluten, egg, bivalves)*

MAINS

OUR MELIDES RICE SPECIALTIES (2 PAX)

Partridge Rice and Black Pork Smoked Sausage 52€
(Poultry, pork, sulphites, lactose)

Cuttlefish and Raizor Clams Rice 58€
(Mollusk, bivalve, sulphites, lactose, egg, mustard)

Wild Asparagus Rice 36€
*Green asparagus, sheep fresh cheese from Alcácer
(Lactose)*

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FLAVOURS OF THE SEA

Catch of the day	35€
<i>Catch of the day with cornmeal, clams, vegetables (Fish, bivalves, lactose)</i>	
Codfish à Brás Xtian	32€
<i>Codfish, homemade sweet potato, low temperature egg, olives (Fish, egg)</i>	
“Caldeirada” (2 pax)	62€
With Lobster	78€
<i>Fish, pasta, peppers (Fish, seafood, gluten, sulphites, celery)</i>	
Tuna Tataki & Pumpkin	39€
<i>Tuna loin, creamy pumpkin, baby vegetables (Fish, gluten, lactose, sesame, soy, celery)</i>	

FLAVOURS OF THE LAND

Beef Tenderloin	36€
<i>Beef tenderloin, creamy sweet corn, shallots, tomato (Meat, sulphites, lactose, gluten)</i>	
Iberian “Presá”	36€
<i>Grilled with sweet potato purée, spinach (Pork, sulphites)</i>	
Lamb, Pistachio & Mint	38€
<i>Lamb, rosti potato (Lactose, sulphites, pistachio, mustard)</i>	
Guinea Fowl	31€
<i>Stuffed guinea fowl with mushrooms, shallot, cauliflower purée, spinach (Mushrooms, lactose, sulphites)</i>	

FLAVOURS OF THE ORCHARD

Roasted Pumpkin Salad & Sesame (V)	18€
<i>Lettuce, seasonal sprouts, roasted sesame sauce (Sulphites, sesame, soy, mustard)</i>	
Green Tagliatelle	22€
<i>Fresh pasta, spinach, homemade pesto, pine nut from Alentejo, 24 months parmesan (Lactose, gluten, nuts, egg)</i>	

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DESSERT

Apple and Pear Pie	13€
<i>Cinnamon ice cream, english custard (Lactose, gluten, sulphites, egg)</i>	
Our "Cheesecake" with Melides Honey	12€
<i>Rosemay honey, red fruits sorbet (Lactose, egg, nuts, gluten)</i>	
Melides Sweet Rice with "Alcomonias" Crunch	12€
<i>(Lactose, egg, gluten, nuts)</i>	
Dark Chocolate Tart & Salted Caramel	13€
<i>70% Dark chocolate ganache, pink pepper, salted caramel ice cream (Lactose, egg, nuts)</i>	
Marinated Strawberries	11€
<i>Jerez Vinager, Tawny Port, vanilla ice cream (Lactose, Sulphites, egg)</i>	
Sliced Fruit	9€
<i>Fruit selection</i>	
Regional Cheeses Selection	22€
<i>Serpa, Azeitão and Alcácer Cheese (Dairy, gluten, nuts)</i>	

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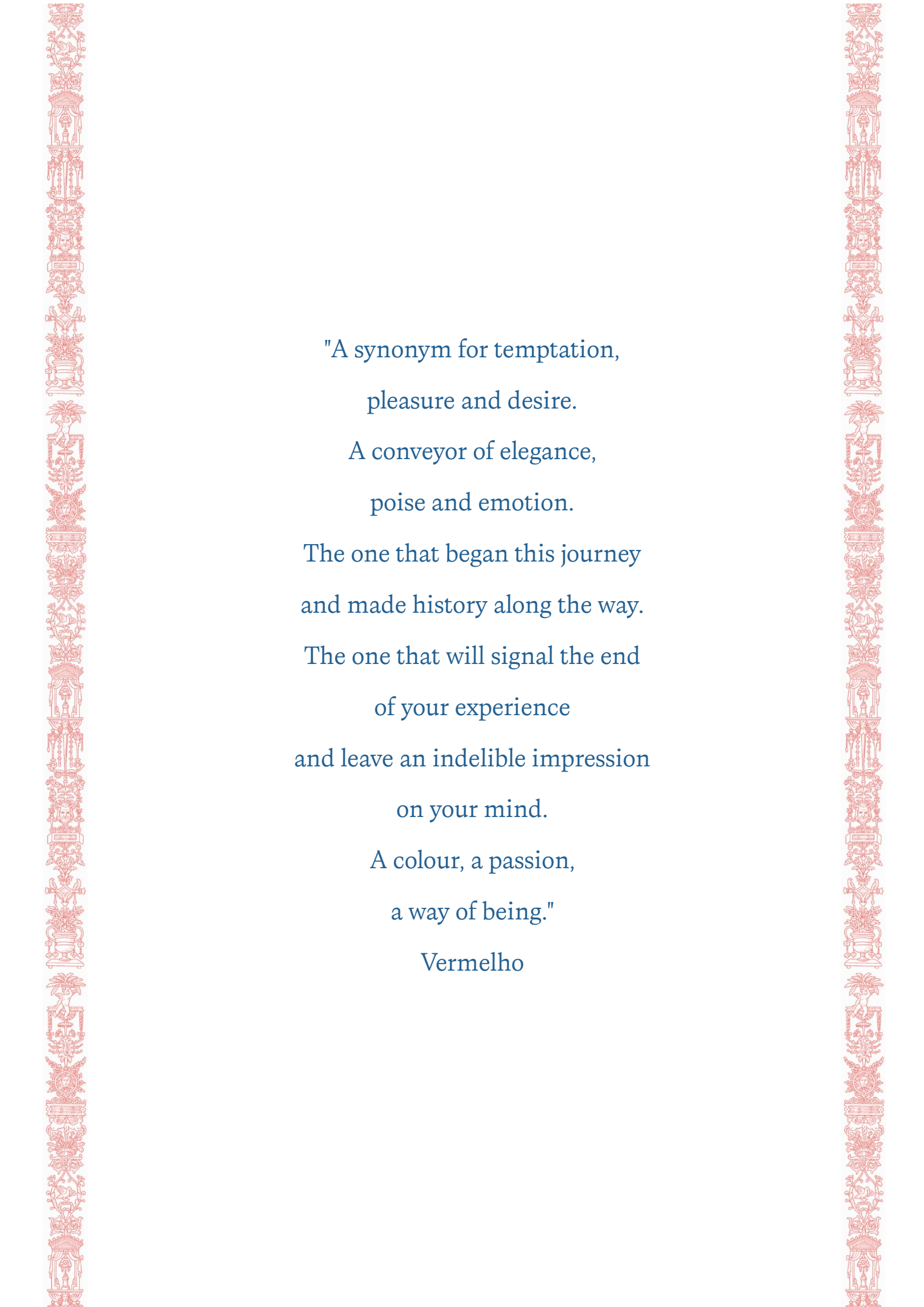
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"A synonym for temptation,
pleasure and desire.

A conveyor of elegance,
poise and emotion.

The one that began this journey
and made history along the way.
The one that will signal the end
of your experience
and leave an indelible impression
on your mind.

A colour, a passion,
a way of being."

Vermelho