



DONA LINDA

RESTAURANTE

SOPAS & CREMES

Soups

CALDO VERDE 8€
Cream of potato soup with kale & garlic sausage

SOPA DA HORTA 7€
Vegetable cream soup

MINI-STARTERS

Small Portuguese specialties

PORÇÃO DE AZEITONAS 6€
Portion of olives

BOLINHOS DE BACALHAU 9€
Fried cod croquettes (3 pieces)

RISSOIS DE LEITÃO 8€
Deep-fried suckling pig dumplings (2 pieces)

PARA COMPARTILHAR

To share

PRATINHO DE SALGADINHOS (2 PERSONS) 25€
Mixed starter plate with:
Portion of olives, Serrano ham, cod croquettes (2 pieces), suckling pig dumplings (2 pieces)

TÁBUA DE SALGADINHOS (4 PERSONS) 35€
Mixed appetizers on the wooden board with:
Portion of olives, Serrano ham, cod croquettes (2 pieces), suckling pig dumplings (2 pieces), goat cheese & small cooked shrimps (6 pieces)

SAPATEIRA RECHEADA SERVIDA C/ CAMARÃO COZIDO E MEXILHÃO GRANDE 60€
(4 PERSONS)
Large cold platter served with stuffed crab, mixed cooked prawns & marinated giant clams

ENTRADAS CLÁSSICAS

Classic appetizers

PIMENTOS DE PADRÓN C/ ALHO 10€
Small green Padrón peppers fried with garlic, olive oil and coarse sea salt

QUEIJO DE CABRA C/ MARMELADA 10€
Grilled goat cheese with pear jam, herbs and walnuts

MOELAS C/ MOLHO DE CERVEJA 11€
Chicken stomachs with spicy tomato beer sauce

PRESUNTO SERRANO C/ MELÃO E TOMATINHOS 12€
Freshly sliced Serrano ham with melon and cherry tomatoes

CAMARÃO PEQUENO DA COSTA COZIDO (100G) 12€
Boiled small shrimps with shell from the African coast, served cold 100g

GAMBAS C/ ALHO E AZEITE 13€
Shelled shrimp fried with olive oil, garlic and white wine

CAMARÃO MÉDIO C/ ALHO & PIRI-PIRI 13€
Fried shrimps with shell in olive oil, chilies & garlic

LASCAS DE ATUM COZIDO C/ TOMATADA 14€
Cooked tuna fillets with fresh tomato sauce

CEVICHE DE SALMÃO & GAMBAS C/ ABACATE 14€
Salmon and shrimp ceviche with avocado

AMÊJOA COZIDA C/ VINHO BRANCO E COENTROS 14€
Clams in white wine with onions, garlic & coriander

POLVO Á GALEGA 15€
Lukewarm octopus tentacles sliced with peppers, white wine, lemon juice & butter sauce

VINAGRETE DE POLVO C/ OVO COZIDO E COENTROS 16€
Octopus vinaigrette with red onions, peppers, boiled egg & coriander



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RESTAURANTE

GRELHADOS

Grilled specialties

SARDINHAS GRELHADAS C/ BATATA A MURRO E PIMENTOS 21€

Grilled sardines with baby potatoes & pepper salad

DOURADA INTEIRA GRELHADA C/ BATATA COZIDA E LEGUMES 24€

Grilled whole sea bream with boiled potatoes and vegetables

BIFE DE VACA NA TÁBUA CORTADO C/ BATATA FRITA 27€

Beef steak (300g) cut on a wooden board with rape-seed vegetables and fries

ESPETADA MISTA DE CARNE DE VACA E CAMARÃO 28€

Grilled mixed skewer with beef and prawns, served with salad and fries

BIFE DE ATUM "À MADEIRENSE" C/ PURÉ DE BATATA DOCE 29€

Madeira-style grilled tuna steak served with sweet potato puree & rapeseed vegetables

CAMARÃO TIGRE SELVAGEM GRELHADO C/ ESPARREGADO 29€

Grilled Black Tiger (wild caught) with cross fries & creamed spinach

COSTELETÃO DE VACA GRELHADO (1000G) 54€

Grilled dry aged beef porterhouse steak (1000g) served with cross fries & salad (2 people)

ARROZ E CALDEIRADAS

Rice & Stews

ARROZ PRETO C/ CAMARÃO E MEXILHÃO GRANDE 29€

Black rice stew with shrimp and mussels

ARROZ DE MARISCO (2P.) 35€

Rice stew with seafood (2 people)

CALDEIRADA DE PEIXE Á PÓVEIRA (2P.) 37€

Fish stew with fish fillets, mussels, squid, shrimp, potatoes, tomatoes & peppers (2 people)

ESPECIALIDADES DA CASA

House specialties

FRANCESINHA ESPECIAL C/ BATATA FRITA 20€

Sandwich bread gratinated with cooked ham, beef steak, cheese, tomato beer sauce & fries

CARRÉ DE LEITÃO ASSADO Á MODA DA BAIRRADA 25€

Bairrada-style rack of suckling pig roasted in the oven, served with crispy potato slices

BACALHAU Á "GOMES DE SÁ" 25€

Pan-fried cod fillets with potatoes, onions, boiled egg & olives

POSTA DE BACALHAU C/ CEBOLADA E PURÉ DE BATATA 27€

Large piece of fried cod with steamed red onions, served with potato and olive puree

POLVO Á LAGAREIRO C/ GRELOS E BATATA A MURRO 29€

Octopus from the oven with baby potatoes and rape-seed vegetables

PRATO VEGETARIANO VEGETARIAN MAIN COURSE 19€

Queijo de Cabra grelhado c/ puré de batata e tomatada

Grilled goat cheese on potato and olive puree with fresh tomato sauce

SOBREMESAS

Dessert

PASTEL DE NATA 3€

Puff pastry tarts with custard cream

NATAS DO CÉU 8€

Biscuit dessert served in a glass with egg yolk cream and cream

MOUSSE DE CHOCOLATE 8€

Chocolate mousse

PUDIM DE LARANJA 8€

Orange pudding with strawberry salad

PUDIM FLAN CASEIRO 8€

Homemade egg caramel pudding