

#### Meat main courses

\* items can be delivered, the rest require a chef on site

#### Beef

- \* Beef Lasagna GF DF
- \* Cottage pie GF DF
- \* Italian style beef meatballs with tomato and basil sauce GF DF
- \* Beef bourgignone GF DF
- \* Moroccan spiced beef and prune tagine GF DF
- \* Classic steak and ale pie GF DF
- \* Osso bucco (slow braised beef shank) with gremolata and saffron risotto GF DF
- \* Grilled beef salad with pesto, pinenuts, rocket and roasted tomatoes H GF DF
- \* Grilled thai beef salad with a chili and lime dressing H GF DF
  Grilled basil oil marinaded sirloin, rib eye or fillet steak H GF DF
  Grilled sirloin, rib eye or fillet steak with salsa verde H GF DF
  Grilled fillet, sirloin or rib eye steak various sauces H GF DF
  Picanha brasileira (grilled sirloin with tropical fruit and black bean rice) H GF DF
  Grilled 'Boerwurst' (pure beef south African sausage coil) DF
  Beefburgers 100% charolais beef and seasonings H GF DF
  Beef medallions with wild mushrooms, marsala and crème fraiche GF
  Beef teriyaki skewers H GF DF

#### Lamb

- \* Leg of lamb steaks slow baked with red wine, rosemary and garlic GF DF
- \* Lamb kofta with spiced tomato and herb sauce H GF DF
- \* Moroccan spiced lamb tagine with apricots, saffron and herbs H GF DF Grilled butterflied leg of lamb marinaded in red wine and herbs H GF DF Grilled moroccan spiced lamb skewers H GF DF Grilled greek souvlakia lamb skewers H GF DF Grilled lamb chops with spiced pear salsa H GF DF Italian slow braised lamb shanks served on polenta H GF DF Grilled spiced lamb and apricot burgers H GF DF

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### **Pork**

- \* Slow braised BBQ spare ribs in a tangy sauce GF DF
- \* Pork chops baked with apples, garlic, white wine and crème fraiche GF DF
- \* Roast belly pork with plums, soy, star anise and ginger GF DF
- \* Pork tenderloin in cream, honey and wholegrain mustard sauce GF DF
- \* Pork tenderloin with sundried tomato, red wine, garlic and olives GF DF
- \* Pork feijoada traditional Portuguese pork and bean stew with local sausages DF
- \* Pulled pork with tangy BBQ sauce GF DF
  Roast suckling pig with port wine-thyme reduction and caramelised apple GF DF
  Stuffed pork tenderloin with apricots, chestnut, leek, port wine reduction GF DF
  Grilled sticky rack of ribs GF DF
  Grilled pork, apple and leek burgers GF DF

## Rabbit and Game

- \* Rabbit baked with red wine, shallots, mushrooms, thyme and garlic GF DF
- \* Rabbit baked with sage, garlic, white wine and crème fraiche GF DF
- \* Rabbit baked Sicilian style with white wine, raisins and vinegar GF DF
- \* Wild boar baked in a rich red wine sauce GF DF
- \* Roast quail with thyme, white wine, toasted pinenuts H GF DF Middle eastern quail with pomegranate molasses H GF DF Grilled quail piri-piri H GF DF

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# **Poultry**

- \* Chicken parmigiana H GF
- \* Moroccan spiced chicken tagine with apricots, saffron and herbs H GF DF
- \* Chicken Cacciatore with red wine, lardons, mushrooms, shallots and tomato GF DF
- \* Chicken breast sauted with honey, wholegrain mustard and cream H GF DF
- \* Chicken baked with white wine, garlic, bacon, mushrooms and cream GF DF
- \* Chicken and chorizo lasagne GF DF
- \* Chicken, bacon and leek pie GF DF
- \* Chicken baked with chorizo and chickpeas GF DF
- \* Thai red chicken curry H GF DF
- \* Thai green chicken curry H GF DF
- \*Turkey breast pizzaiola with tomato and basil sauce and mozzarella H GF Moroccan Pastilla filo pie with chicken, nuts and spices H DF Grilled chicken and chorizo skewers with red pepper and garlic marinade GF DF Grilled chicken and pineapple skewers with coconut and thai red curry H GF DF Grilled chicken piri-piri H GF DF

Grilled chicken tikka skewers with a spiced mango sauce H GF DF

Grilled chicken satay skewers with spicy satay sauce H GF DF

Grilled Jamaican jerk chicken with pineapple salsa H GF DF

Grilled thai spiced chicken burgers H GF DF

Chicken breast baked with presunto, herb cheese and asparagus GF

Peppered duck breast with marsala reduction GF DF

Roast duck breast with honey, port and orange GF DF

Roast duck breast with plum, ginger and star anise H GF DF

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