

Delivery tapas and sharing plates

Most items are available to order gluten and/or dairy free. Items to be served hot are delivered in oven ready trays with reheating instructions.

The basics: Portions are for 2 people to share

| Artisan breads, crackers, balsamic dipping oil, butter | €7,00 |
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| Glutenfree breads, crackers, balsamic dipping oil, butter | €9,00 |
| Vegetable sticks | €5,00 |
| Citrus marinaded olives with garlic and herbs | €3,50 |
| Algarvian confit carrots | €3,50 |
| Ewe's cheese with quince paste | €6,00 |
| Presunto and melon | €8,00 |

Dips: all €5, Portions are for 2 people to share

Preserved lemon and coriander hummus

Roast red pepper hummus

Tzatziki

Guacamole

Roast red pepper salsa

Mango and sweet chili salsa

Black bean dip with cumin and garlic

Creamy blue cheese and spring onion

Roast red pepper, feta and mint

Patés: all €6, Portions are for 2 people to share

Duck and port wine pate

Black olive tapenade

Wild mushroom and white port paté

Sardine paté

Tuna paté

Smoked salmon and dill paté

Fava bean and mint paté

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| vegetarian. Portions are for 2 people to share | |
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| Batatas bravas with aioli | €8,00 |
| Spanish tortilla | €10,00 |
| Tomato carpaccio with buffalo mozzarella | €10,00 |
| Roast pumpkin and quinoa falafel with tahini dressing | €12,00 |
| Nut and vegetable croquettes with a spicy tomato sauce | €12,00 |
| Grilled seitan skewers with teriyaki drizzle and toasted sesame | €12,00 |
| Red peppers stuffed with risotto rice, sundried tomato and parmesan | €12,00 |
| Portobello mushrooms stuffed with garlic butter and parmesan | €10,00 |
| Arancini rice balls stuffed with mozzarella and chili jam | €10,00 |
| Courgette and mint fritters with tzatziki | €10,00 |
| Spanakopita filo parcels | €12,00 |
| Goats cheese, caramelised red onion, honey and thyme tarts | €10,00 |
| Roast beetroot, goats cheese and toasted hazelnuts on baby leaf | €10,00 |
| Peperonata with toasted pine nuts | €10,00 |
| Italian grilled vegetables with balsamic, pinenuts and fresh basil | €10,00 |
| Moroccan grilled vegetables with spiced honey and citrus dressing | €10,00 |
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| Fish and seafood: Portions are for 2 people to share | |
| Salt cod fritters with aioli | €5,00 |
| Portuguese style octopus salad | €12,00 |
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| Salt cod fritters with aioli | €5,00 |
|---|--------|
| Portuguese style octopus salad | €12,00 |
| Individual smoked salmon, asparagus and watercress terrines | €12,00 |
| Seabass ceviche with lime dressing | €15,00 |
| Chargrilled squid with red pepper and lemon dressing | €15,00 |
| Chilled peeled tiger prawns with a trio of dips | €20,00 |
| Mussels on the half shell stuffed with garlic and parmesan | €15,00 |
| Salmon and chervil fishcakes with remoulade sauce | €12,00 |
| Salmon carpaccio with capers and dill | €12,00 |
| Seared peppered tuna salad with rocket pesto | €15,00 |
| Salmon, lemon and herb cream tarts | €10,00 |

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Meat: Portions are for 2 people to share

| Arancini rice balls stuffed with mozzarella and ham | €10,00 |
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| Spicy chicken wings with blue cheese dip | €10,00 |
| Honey and soy chicken wings | €10,00 |
| Filo parcels with chicken, spinach and almond | €12,00 |
| Chicken skewers with teriyaki drizzle | €10,00 |
| Chicken skewers with satay sauce | €10,00 |
| Thai spiced chicken balls with sweet chilli and lime dip | €10,00 |
| Italian style meatballs with tomato and red pepper sauce (H) | €10,00 |
| Beef samosas with mango chutney and raita | €10,00 |
| Grilled beef salad with rocket, parmesan and pesto dressing | €16,00 |
| Grilled thai beef salad with coriander, ginger and lime dressing | €16,00 |
| Moroccan spiced lamb kofta with garlic yoghurt and mint dip (H) | €12,00 |
| Shredded duck salad with mango and a citrus dressing | €16,00 |

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