

INFORMATION

This commercial establishment has an informative table about allergenics, according to the order (EU) N. 1169/2011
Please, ask the staff for further information.

Prices with VAT included at the applicable rate, and 59 seating capacity.

This commercial establishment has a complaints book.
In order to make a complaint, the address of the legal authority is:
ASAE, Rua Rodrigo da Fonseca, n.o 73 1269-274 Lisboa
Resolution of consuming conflicts, adherent company of CNIACC

Extra side dishes:

- Boiled or fried potatoes, white rice, vegetables and salad (garnish supplement) 2,50€/per person
- Couvert (Bread 0,50€, butter 1,00€) 1,50€ total
- Aquariu's appetizers 3,00€/per person

SHOULD YOU NOT WANT THE USUAL HOUSE APPETIZERS OR THE COUVERT, PLEASE INFORM A STAFF MEMBER.

Vinho da casa Tinto ou Branco	0,375cl	5,00€
	0,750cl	7,00€
	Glass	2,00€

CONTACTS

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www.restaquarius.com
facebook.com/restaquarius/

Emília Lima Aquariu's Restaurante Unipessoal Lda. C.N.
Cont. n.º 506 158 349 - Capital Social 50.000€
Matriculada na Cons. Regional Comércio da Guarda C/N.1876
Av. Cidade de Salamanca 2/3 A/B 6300-538 Guarda



AQUÁRIU'S
WINE RESTAURANT

W-SPOT 2013

25 Years

at the service of Gastronomic Art
and the Nectars of Bacchus

AWARDS, PARTICIPATIONS AND DISTINCTIONS

- 2017 - Live RTP Portugal, Smoked Veal from Jarmelo
- 2017 - Michelin Guide
- 2016 - Top 10 W-Spots, best in house wine service (Anibal Coutinho)
- 2016 - International Tourism Fair
- 2015 - Iberian Tourism Fair
- 2015 - Top 10 W-Spots, best in house wine service (Anibal Coutinho)
- 2014 - Live RTP Portugal, Meat from Jarmelo
- 2014 - Top 10 W-Spots, best in house wine service (Anibal Coutinho)
- 2014 - RTP live participation in the program "Good Morning Portugal"
- 2013/2014 - Best restaurant guide
- 2013 - Top 10 W-Spots, best in house wine service (Anibal Coutinho)
- 2010 - Gastronomy week Saberes e Sabores Serranos
- 2009 - Golden Fork Award - Best Restaurant in the district of Guarda
- 2009 - Gastronomy week of Castilla e Leon
- 2008 - Gastronomy Symposium Palácio Prado, Salamanca - Spain
- 2008 - Golden Fork Award - Best Restaurant in the district of Guarda
- 2008 - Award - "The best soup"
- 2007 - Golden Fork Award - Best Restaurant of the region
- 2006 - Art Covilhã
- 2006 - Kulturlândia Penamacor (gallery)
- 2004 - 1st prize - "The best soup"
- 2004 - International Crafts Fair of Seia (gallery)
- 2003 - Modern and Contemporary Portoarte Art, Exponor-Porto (gallery)
- 2003 - VI Regional Festival (gallery)
- 2002 - Exposalão in Batalha (gallery)
- 2000 - 1st prize - 2nd contest of Gastronomy
- 1998 - Certificate of honour "os mais 98, os 10 melhores pratos"
- 1993 - Contest of the restaurant with hygiene quality (Good)

Gallery:

- Participation in the Cultural Programme of Trancoso,
- Painting/Sculpture Participation in Weekends with avors
- Participation in the Cultural Programme of Penamacor, Painting/Sculpture 25th April

Aquariu's
Restaurante / Wine Gallery



Aquariu's
Wine
gallery

ambiente
lounge

Aquariu's
Wine
gallery





Cold appetizers

Melon with smoked ham	5,70€
Smoked veal with toasted bread	6,90€
Tower of shrimps	6,50€
Mixed salad	4,90€
Board: smoked ham, sheep's cheese and pork loin	6,60€
½ Board	4,30€

Warm appetizers

Chef Soup	2,00€
Small appetizers (mini puff pastry)	2,90€
Kadaifi goat cheese	6,30€
Prawns with Garlic	8,30€
Shrimps and crustacean shellfish soup	4,85€
Black clams in the cataplana 1/2 kg	14,50€
Grilled Crawfish with cocktail and Julian Salad	20,00€



Vegetarian

Tagliatelle with stir-fried wild mushrooms and biological vegetables	9,80€
Vegetable lasagna in a casserole	10,50€
"Brás" style vegetables (with shoestring potatoes)	8,90€
Seitan with Port Wine Reduction	10,50€

Seafood

"Brás" prawns (with shoestring potatoes)	13,95€
Shrimp and crustacean shellfish rice	29,95€
Shrimp in puff pastry and mango chutney	13,95€
Cold prawns salad	13,50€
Crawfish rice with shrimps (serves 2)	39,00€
Fish and seafood "Açorda" (serves 2)	38,50€
Grilled tiger prawn kg	69,50€
Grilled large prawn from Mozambique	49,50€
Grilled or boiled medium prawn	35,00€
Shared platter of seafood (crawfish, large and medium tiger prawns, clams, shrimps, salad and rice) (served hot- 40mn) (serves 2)	69,50€
Stuffed crab kg	22,90€



Fish

Meager filet from the Atlantic	14,50€
Grilled Sea Bream or Sea Bass	13,95€
Grilled squid with bacon	12,90€
Octopus "à lagareiro" (with jacket potato, vegetables and a sauce of olive oil with garlic)	15,50€
Salmon let with corn-bread	13,95€
Mixed grilled sh with shrimps	14,50€
Salmon steak with orange zest	12,90€
Grilled Sea Bream on the bone (serves 2) Kg	34,50€
Grilled Sea Bass on the bone (serves 2) Kg	39,90€
Other sh of the day, please see the window display	P/V.

Prices with VAT included

Cod sh

Fresh cod-loin with crab mousse and wedged potatoes	14,50€
Cod with cream	12,95€
Cod "à Brás" (with shoestring potatoes)	12,95€
Cod "à lagareiro" (with jacket potato, vegetables and a sauce of olive oil with garlic)	13,95€
Grilled Cod on the coals (with potatoes, vegetables and Serra da Estrela cheese)	14,50€



Meat

Wild mushroom rice and grilled Iberian Pork	13,90€
Grilled kid on the coals	13,95€
Veal "à lagareiro" (with jacket potato, vegetables and a sauce of olive oil with garlic)	13,50€
Veal filet with old Port wine served with a selection of wild mushrooms (boletus, cantharellus, pleurotus and lactarius deliciosus)	14,95€
Veal medallions with Mozambique Prawn	15,90€
Traditional veal steak from Jarmelo (with jacket potato and stir-fried vegetables; and a sauce of vinegar, olive oil and garlic)	13,90€
Veal medallions with fresh pineapple and soy sauce	13,90€
Steak on a stone grill	14,90€
Pork medallions with prawn	13,90€
Rolled "Bísaro" Pork served on a bed of bread and wild mushroom cream	12,80€
Veal in puff pastry with onion chutney	12,95€
Poultry in puff pastry with Mediterranean salad and orchard aromas	12,95€
Casseroled lasagna	10,50€
Shepherd's pie with meat from Jarmelo	12,90€
Fried steak	9,50€

Prices with VAT included

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