



Extra Side dishes:

- Boiled or fried potatoes, vegetables or Salada (garnish supplement) 4,00€ per person
- Couvert: bread 0,50€ - butter 1,00€ Total 1,50€
- Aquariu's appetizers 4,00€ per person
- Red or White house wine:
0,375cl 5,50€ • 0,750cl 8,50€ • Glass 3,50€

Should you not want the usual house appetizers or the couvert, please inform a staff member

No dish, food product or drink, including the couvert can be charged if it is not requested or not used by the customer. Decree-Law nr. 10/2015 de 16-01-2015.

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

Aquariu's

Restaurante / Wine Gallery

Menu



Awards, Participations and Distinctions

2017 to 2021 - **Michelin Guide**

2013 to 2021 - Top 10 W-Spots, best in house wine service
(Anibal Coutinho)

2020 - Best wine list Beira Interior Gourmet

2020 - RTP 1 and TVI

Gallery | participation in cultural agenda of Trancoso
Painting/Sculpture

Participation in "Weekends with Flavors"

Participation in cultural agenda of Penamacor,
Painting/Sculpture "25 de Abril"

2019 - TVI

2018 - RTP 1 Portugal in Direct, 7 Wonders

2017 to 2020 - "Good bed, good table"

2017 to 2019 - Iberic Tourism fair

2017 - RTP 1 Portugal in Direct, smoked Jarmelist veal

2016 - International Tourism fair

2015 - Iberic Tourism fair

2014 - RTP 1, Participation, Good Morning Portugal

2013/2014 - Best Restaurant Guide

2010 - Gastronomic week "Saberes e Sabores Serranos"

2009 - Golden Fork, Best Restaurant of Guarda District

2008 - Gastronomic week of Castilha e León (Spain)

2008 - Gastronomic kourneys "Palácio do Prado"
Salamanca - Spain

2008 - Golden Fork, Best Restaurant of Guarda District

2008 - Award "The Best Soup"

2007 - Golden Fork, Best Restaurant of Centre Zone

2006 - Art Covilhã

2006 - Kulturlândia Penamacor (gallery)

2004 - First Prize "The Best Soup"

2004 - International Craft Fair of Seia (gallery)

2003 - Portoarte, Modern and Contemporary Art

2000 - Distinction "Plus 98, the Best 10 Dishes"

1993 - Contest of the Restaurant with Hygiene Quality (Good)

Prices wiyh VAT included at the applicable rate, and 49 seating capacity.

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

Emília Lima Aquariu's Restaurante Unipessoal Lda. C.N.

Cont. n.º 506 158 349 · Capital Social 50.000€ · Mat. na Conservatória Regional Comércio da Guarda c/ n.º 1876
Av. Cidade de Salamanca 2/3 A/B, 6300-538 Guarda - Portugal · Telf. +351 271 230 157

33 Years
at the service of
Gastronimic Art and
the Nectars of Bacchus

Cold Appetizers

Chef soup	2,90€
Shrimps and crustacean shellfish soup	6,95€
Crispy pumpkin jam and apple puree with goat cheese	9,50€
Board: smoked ham, sheep's cheese and pork loin	12,00€
Prawns with garlic	11,50€
Black clams in the cataplana 1/2 kg	29,90€
Salmon and apple gourmet salad	10,90€

Tagliatelle with stir-fried wild mushrooms and biological vegetables	12,50€
Wild mushrooms and Tofu	14,50€
"Brás" style vegetables (with shoestring potatoes)	12,50€

Seafood

"Brás" style prawns (with shoestring potatoes)	17,95€
Grilled tiger prawn kg	89,50€
Shrimp in puff pastry and mango chutney	18,50€
Crawfish rice with shrimps (serves 2)	51,50€
Fish and seafood "Açorda" (serves 2)	49,50€
Grilled medium prawn	48,50€
Stuffed crab kg	29,90€
Shared platter of seafood (crawfish, large and medium tiger prawns, clams, shrimps, salad and rice) (served hot - 40m - serves 2)	91,90€

COD FISH

Fresh cod-loin with crab mousse and crispy ham	18,95€
Bread crust grilled and codfish	18,95€
Cod "Brás" style (with shoestring potatoes)	16,95€
Cod "lagareiro" style (with jacket potatoes, vegetables and a sauce of olive oil with garlic)	17,95€
Grilled cod with Serra da Estrela Cheese and honey drop	19,50€

Fish

Meager filet from the Atlantic	18,50€
Grilled squid with crispy bacon	17,95€
Octopus "lagareiro" style (with jacket potato, vegetables and a sauce of olive oil with garlic)	29,90€
Mixed grilled fish with shrimps	21,60€
Salmon tranche in sesame crust with corn bread and citrus reduction	18,90€
Grilled sea bream on the bone (serves 2) kg	46,00€
Grilled sea bass on the bone (serves 2) kg	46,00€
Other fish of the day, please see the window display	P/V

Meat

Wild mushroom rice and grilled Iberian pork	18,95€
Traditional veal steak from "Jarmelo" (with jacket potato, and stir-fried vegetables with a sauce of vinegar, olive oil and garlic)	17,95€
Grilled kid	21,95€
Steak on a stone grill	19,50€
Veal medallions with pineapple, shrimps and noisette potatoes	19,95€
Veal filet with old Port wine served with a selection of wild mushrooms and corn bread	19,95€
Pork medallions with prawn, vegetables and noisette potatoes	17,95€
Casserole lasagna	14,50€
Tournedo with Serra gratin cheese	19,95€
Fried steak	13,50€
Kangaroo medaillions with tree peppers creamy sauce and pont-neuf potatoes	21,90€

Prices with VAT included