



M E N U

RESTAURANT

Aperitivos/ Appetizers

Sopas/ Soups

Saladas/ Salads

GEORGETTE'S A LA CARTE

Marisco Exótico "best seller" -----	1450\$
Mistura de mariscos Mixed seafood	
Tábua Surpresa -----	1250\$
Seleção de petiscos cabo-verdianos Selection of Cape Verdean finger food	
Mimos de Santo Antão -----	950\$
Bolacha frita, queijo de cabra com ponche mel Traditional fried biscuit with goat cheese and local liqueur	
Bruschetta Caseira -----	450\$
Salada de tomate em pão rústico e queijo de cabra Seasoned tomato salad on rustic bread and goat cheese.	
Asinhas Kentucky Picante -----	650\$
Asinhas de frango picante ao estilo kentucky Chicken hot wings Kentucky style	
Creme de Abóbora -----	750\$
Sopa de abóbora caseira Homemade pumpkin soup	
Sopa do Vale -----	700\$
Sopa com legumes locais Soup made with local vegetables	
Sabores do Mar -----	850\$
Sopa de peixe com toque de marisco exótico Fish soup with a hint of exotic seafood	
Sopa Crioula -----	500\$
Canja tradicional cabo-verdiana. Traditional Cape Verdean chicken soup.	
Salada Verdiana -----	850\$
Salada completa com sabores asiáticos Salad with asian flavor	
Salada de Atum -----	1000\$
Salada com atum. Tuna Salad	
Salada de Frango -----	950\$
Salada de frango Chicken salad	
Rainha Château -----	1800\$
Salada com lagosta local Local lobster salad	



MENU

RESTAURANT

Carne de Vaca/
Beef

Carne de Porco/
Pork

Mariscos/
Seafood

GEORGETTE'S A LACARTE

Filé Mignon da Casa ----- 2000\$

File Mignon servido com batata aos cubos e salada
File Mignon served with cubed potatoes and salad

Escolha o seu molho/ Choose your sauce ----- 150\$

Molho de cogumelos / molho da pimenta / manteiga de alho
Mushroom sauce / pepper sauce / garlic butter

Tiras de Filé Mignon ----- 1350\$

Com vagem, cogumelos e arroz
Filé mignon strips with green beans, mushrooms, and rice

Filé Mignon Shoarma ----- 1750\$

Com salada e batata frita
Filet mignon shawarma with salad and French fries

Rei do Hambúrguer ----- 1350\$

carne de vaca com ovo, ananás, queijo, batata frita e salada.
Beef burger with egg, pineapple, cheese, fries and salad

Bifanas Portuguesa ----- 1200\$

servido com ovo, batata frita, arroz e salada
pork steaks served with egg, fries, rice and salad

Sabura de Criol ----- 1000\$

Papa de milho com friso
Traditional polenta with sautéed pork offal

Lombinhos de Porco ----- 1300\$

Servido com pera de vinho, legumes da época & purê
Pork tenderloin, with wine-glazed pear, vegetables and puré

Lagosta Grelhada ----- 400\$ per 100g

Servida com molho verde e limão
Grilled lobster with green sauce and lemon

Polvo Grelhado ----- 1700\$

servido com arroz aromatizado com batata ao murro e salada
Grilled Octopus with rice flavored with smashed potatoes and salad

Pasta com Lagosta de Santo Antônio ----- 1800\$

Local lobster with pasta

Marisco de Época ----- 2000\$

Acompanhado com mandioca frita
Seasonal Seafood with fried cassava



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Peixe/ Fish

Aves | Poultry

Especialidades Cabo-Verdianas/ Cabo Verdean Specialties (Pork)

GEORGETTE'S A LA CARTE

Peixe Zero KM | Zero KM Fish ----- 1100\$

Peixe local grelhado do dia com pure de inhame e legumes
Grilled fish of the day with yam puree and vegetables

Mix de Peixe | Fish Mix ----- 1200\$

Misto de peixe com legumes e puré
Assorted fish with vegetables and exotic purée

Ondas da Morna | Morna's Waves ----- 1350\$

Peixe com toque de marisco, legumes e batata salteada
Local fish with a touch of seafood, vegetables and sautéed potatoes

Cabo Verde Special ----- 1100\$

Peixe frito servido com molho de cebolada e arroz de feijão
Fried fish served with onion sauce and bean-rice

Strogonoff Chateau ----- 1200\$

Frango succulento ao estilo "Chateau"
Juicy stove-cooked chicken the Chateau way

Frango ao Caril ----- 1200\$

Com vagem, anáns e arroz
Chicken curry with green beans, pineapple and rice

Frango a Moda Chateau ----- 1100\$

Frango grelhado com salada e batata frita
Grilled chicken with salad and fries

Cachupa de Terra ----- 1300\$

Prato tradicional com milho, feijão, legumes e carne de porco
Traditional slow-cooked stew with corn, beans, vegetables and pork meats

Cozido de Santo Antão ----- 1300\$

Prato típico da ilha com legumes, hortaliças locais e carnes
Island-style boiled dish with local vegetables and meats

Feijoada Tradicional ----- 1200\$

Feijoada cabo-verdiana com carne de porco
Cape Verdean pork and bean stew



M E N U

RESTAURANT

Vegetariano/
Vegetarian

Massas/
Pasta

Acompanhamentos
Extra/
Extra Side Dishes

Sobremesas/
Desserts

GEORGETTE'S A LA CARTE

Senhora Abóbora | Lady Pumpkin ----- 1000\$

Papa de milho à cabo-verdiana com legumes exóticos
Cape Verdean corn porridge with exotic vegetables

Tradição | Tradition ----- 1100\$

Grão ao caril com arroz
Curry Chickpea with rice

Paúl Delights Salad ----- 1200\$

Salada de feijão tradicional
Traditional bean salad

Pasta Vegetariana ----- 1000\$

Massa com legumes salteados
Pasta with sautéed seasonal vegetables

Pasta de Atum | Tuna Pasta ----- 1100\$

Pasta de Frango | Chicken Pasta ----- 1000\$

Pasta à Bolonhesa | Bolognese Pasta ---- 1100\$

Arroz ou Legumes | Rice or Vegetables --- 250\$

Batata Frita | French Fries ----- 300\$

Cubos de Batata | Cubed Potatoes ----- 250\$

Banana Frita | Fried Banana ----- 100\$

Crepe Georgette ----- 450\$

Crepe com gelado artesanal e molho da casa
Homemade crepe with artisanal ice cream and house sauce

Gelado da Casa ----- 350\$

Homemade Ice Cream

Tiramisu Château ----- 350\$

Segredos Château ----- 300\$

Sobremesa surpresa do chef
Chef's surprise dessert