

afpop EA Local Newsletter: February 2025

Hello members & friends

It seems ages since I last said hello .

Graeme and I haven't long got back from our trip in January to Goa. We used to live there over 20 years ago before we moved to Portugal. We spent up to 6 months a year there for nearly five years. Our holiday was a trip down memory lane for us ©.

My apologies; but I haven't had chance to organise a lot; but I am frantically making arrangements and will let you know more asap.

Thursday 6th March Lunch at Apetit's: For our first event of the year, I am going very low key

because it's something I can arrange very quickly and easily, and most important, know it's going to be good. Many of you local to Moncarapacho will already know this restaurant, and other members may have attended an event I held here in 2022.

See page 2 to find our more about the lunch

I am also looking at the possibility of linking this lunch with a **Tour of the Monterosa Olive Oil Farm in Moncarapacho.** There are many new members who haven't been here or even know it exists. It is an Award Winning Olive Oil.. .my last *afpop* tour was in 2009. I didn't realise it was that long ago!! Scary!! At the moment I only have details of the lunch... I will send out another email in the next few



days to let you know if the Tour is going ahead. If you are interested please let me know.

I am hoping for a lunch in April at a venue in Faro that is much loved by many members. We haven't been there for ages. Fingers crossed I get confirmation of a date soon. I have a feeling the places will go very quickly when I let you know where it is. Can you guess?

I have a few other ideas in mind I just need to "swing into action".

Cuide-se ... Linda x



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Thursday 6th March: Restaurante Apetit's Moncarapacho Members €22.00 • Non Members €25.00 12.30 Welcome drink (sparkling wine) 4 course lunch with wine & water, followed by coffee

Bruno is the owner and the chef at Apetit's. He lives locally in Moncarapacho and trained at the Catering College in Vila Real.

He went to work in France for a number of years and then finally came back to open his own restaurant in Moncarapacho. In the evening he serves amazing Tapas... afpop had an event here in 2022 where we experienced a grazing lunch... it was excellent.

For our lunch today, we have agreed a menu specifically for our group—sampling a number of his main course dishes which are often on his "typical" daily menu; plus we have included a choice of tasty starters and home made desserts.

It's not a fancy restaurant, but it will be a fun and very informal.

What's in store?

12.30 Welcome drink: sparking white wine

Couvert: Bread & Olives

Starter:

- Prosciutto & Mozarella bruschetta with mesclum salad <u>OR</u>
- Roast goats cheese salad with honey & lemon

Main Course:

- Turkey stroganoff OR
- Mushrooms & Ricotta tortellinis in cream sauce OR
- Traditional monkfish & hake rice

Desserts:

- Apple crumble with raisons OR
- Lime cheesecake

Drinks included: Welcome drink (fizz with berries), half a bottle of wine per person, water & coffee. I had a choice of house wine or something a "bit better". I decided on the a "bit better" option ©. Lunch will be inside the restaurant and the welcome drink will be served in a covered area outside.

TO MAKE A BOOKING: email... linda.cree@outlook.com. I will need your menu choices and please let me

know if you would like to sit with friends. I will confirm your booking by email and give you payment details. Table sizes will be up to 8 persons



FOR THOSE OF YOU WHO ARE INTERESTED!

There could be Tour of the Monterosa Olive Oil Farm in Moncarapacho linked in with this event. I am looking at the possibility of a tour before the lunch. **DETAILS WILL BE AVAILABLE SOON.**













