



Um bom começo A LITTLE SOMETHING

Patê de Atum

Tuna Pate

Hummus de Beterraba

Beetroot Hummus

Anti Pasto Grelhado

Grilled Antepasto

Azeite, Sal e Balsâmico

Olive Oil, Salt and Balsamic

Manteiga

Butter

Seleção de Pães

Bread Selection

2.50 /PAX

O início STARTERS

Tábua de Presunto Vara Negra 13.50

30 meses · 100% Português

Vara Negra Ham Board

30 months · 100% Portuguese

Velouté de Legumes 3.20

Vegetable Veloute

Sopa Rica de Peixes 4.20

Local Fish Soup

Ceviche Fumado de Ostras 7.90

Smoked Oyster Ceviche

Carpaccio de Polvo, Mousse de 7.50

Abacate e Torresmos de Chouriço

Picante de Porco Preto

Octopus Carpaccio served with Avocado Mousse and Spicy Black Pork Sausage Crackling

Carpaccio Batido de Novilho, 7.90

Alho Negro, Cebola Frita e Parmesão

Tenderized Veal Carpaccio with Black Garlic fried Onion and Parmesan

Camarão Frito Aguillo com 11.90

Compota de Chillis

Sautéed Garlic Prawns with a Chili Jam

Croquetes de Cozido, Aioli de 5.90

Laranja do Algarve

Special Portuguese Croquettes with an Algarvian Orange Aioli

Gravlax de Salmão em Cura 7.50

de Beterraba

Salmon Gravlax cured in Beetroot

Ravioli Aberto de Beterraba, 6.50

Babaganoush, Mel e Nozes

Open Beetroot Ravioli, Babaganoush drizzled with Honey and Walnuts

Do nosso Atlântico FROM OUR ATLANTIC

Caril Amarelo de Camarão 22.50

Yellow Prawn Curry

Risotto de Lingueirão, Funcho 18.90

e Gremolata de Coentros

Razor Clam Risotto with Fennel and Coriander "Gremolata"

Tábua de Bacalhau, Guisado de -2 PAX- 46.00

Feijão Branco com Enchidos e

Aioli de Samus

Codfish board served with Butter Beans and Samus Aioli

Camarão Tigre Grelhado, 11.00

Lyonnaise e Agridoce de Manteiga /100gr

Grilled Tiger Prawns served with Lyonnais and Sweet & Sour Butter

Filete de Robalo em Cama 19.30

de Espinafres e Batata Salteada

Sea Bass Fillet served on a bed of Spinach and Sautéed Potatoes

Peixe Fresco do Dia Preço Variável

Catch of the Day

Variable Price

Massa & Vegetariano PASTA & VEGETARIAN DISHES

Espargos Grelhados, Queijo 14.30

Halloumi, Limão e Nozes

Grilled Asparagus with Halloumi Cheese dressed with Lemon and Walnuts

Pappardelle de Massa Fresca, 14.90

Béchamel de Couve-Flôr e Farofa

de Manjeriçao

Homemade Pappardelle with Cauliflower Béchamel sauce and Toasted Basil

Arancini de Funcho, Pesto 12.80

de Tomate e Parmesão

Fennel Arancini Balls with Tomato Pesto and Parmesan

VERSATILE



Do prado

FROM THE PADDOCK

Lombo Novilho Selado (250gr), ———— **28.50**
Puré de Pastinaca, Shitakes Salteados e Kimchi de Pepino
Seared Veal Loin (250gr) served with a Parsnip Puree, sautéed Shitake Mushrooms and our own Cucumber Kimchi

Vazia Marmoreada Grelhada (250gr), — **25.50**
Chimichurri e Palitos Fritos de Batata Rústica
Grilled Marble Sirloin Steak (250gr) served with Rustic thin cut Chips and Chimichurri

Chateaubriand de Novilho — **2 PAX** — **60.00**
(500gr), Tomate, Cebola e Milho Assado, Mousse de Alho, Molho Bearnaise e Batata Frita Rústica
Classic Beef Chateaubriand, Roasted Tomato, Onion and Corn, Garlic Mousse, Bearnaise Sauce and Rustic Potato

Costeletas Borrego Grelhadas, ———— **24.50**
Batatinha, Alecrim e Tzatziki de Endro e Amêndoas
Grilled Lamb Cutlets with Sautéed Rosemary infused Potatoes, Dill and Almond Tzatziki

Alguidar de Porco Preto com — **2 PAX** — **45.00**
Tradição de Migas
Traditional Black Pork dish with “Migas” Crumbed Bread

Peito de Frango Parmigiana, ———— **16.80**
Risotto de Ervilhas
Chicken Parmigiana served with Pea Risotto

Para os traquinas

FOR THE LITTLE ONES

Hambúrguer de Frango ———— **7.90**
Chicken Burger in our homemade Bun, served with Chips

Hambúrguer de Novilho ———— **7.90**
Beef Burger in our homemade Bun, served with Chips

Bolonhesa com Spaghetti ———— **7.50**
Home style Spaghetti Bolognese

Molhos

SAUCES

Molho Pimenta Pepper Sauce **2.00**

Chimichurri **2.40**

Gastrique Hortelã Mint Gastrique **1.90**

Tzatziki **1.80**

Molho Béarnaise Bearnaise Sauce **2.20**

Acompanhamentos

ON THE SIDE

Arroz Salteado Sauteed Rice **2.00**

Espargado Creamed Spinach **3.50**

Salada de Alface Crunchy Lettuce Salad **3.85**

Salada Algarvia Algarvean Style Salad **4.00**

Legumes Salteados Sauteed Vegetables **2.50**

Batata Frita French Fries **2.20**

O adoço

SWEETS

Brulèe de Laranja e Amêndoa ———— **5.30**
Amarga
Orange and Almond Crème Brule

Brownie de Matcha, Calda de Côco e Chocolate Branco ———— **6.20**
Match Brownie served with a Coconut and White Chocolate sauce

Tarte Quente de Maçã com Gelado de Baunilha ———— **6.60**
Homemade warm Apple Pie served with Vanilla Bean Ice Cream

Trivial Algarvio ———— **5.90**
Algarve Classic, Almond, Fig and Carob Slice

Fruta da Época ———— **Preço Variável**
Seasonal Fruit **Variable Price**