
HORÁRIO TIMETABLE

SERVIDO NO RESTAURANTE E TERRAÇO DAS 12H30 ÀS 15H30 E DAS 19H00 ÀS 23H00
SERVED IN THE RESTAURANT AND TERRACE FROM 12H30 TO 15H30 AND 19H00 TO 23H00

COUVERT

PÃO, BROA, GRISSINIS, MANTEIGA, AZEITE E PICKLE DE LEGUMES 3,50 €
SOURDOUGH BREAD, CORN BREAD, GRISSINIS, BUTTER, OLIVE OIL AND VEGETABLE PICKLES

ENTRADAS APPETISERS

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| OSTRAS PRIME DO ALGARVE PRIME OYSTERS FROM THE ALGARVE | unid. 3,00 € |
| BATATAS BRAVAS COM AIOLLI PICANTE BRAVA POTATOES WITH SPICY AIOLLI | 8,00 € |
| TÁBUA DE QUEIJO DE AZEITÃO E COMPOTA AZEITÃO CHEESE WITH JAM | 8,00 € |
| TERRINE EN CROUTE DE CARNES BRANCAS E AVELÃS POULTRY TERRINE WITH HAZELNUTS | 8,00 € |
| LAMINAS DE CAVALA COM LIMA LIME-MARINATED MACKEREL | 10,00 € |
| MEXILHÃO COM COENTROS E CEBOLA TRADITIONAL MUSSEL WITH CORIANDER AND ONION | 10,00 € |
| SARDINHA CROCANTE, SALADA DE AGRIÃO E PIMENTOS ASSADOS CRISPY SARDINES WITH WATERCRESS SALAD AND ROASTED PEPPERS | 12,00 € |
| TORRICADO DE ROSBIFE COM COENTROS E TAPENADE ROAST BEEF BRUSCHETTA WITH CORIANDER AND TAPENADE | 12,00 € |
| CARPACCIO DE NOVILHO COM PISTÁCIO, RÚCULA E LASCAS DE QUEIJO BEEF CARPACCIO WITH PISTACHIO, ROCKET LEAVES AND PARMESAN FLAKES | 14,00 € |
| TÁBUA DE PRESUNTO SMOKED IBERIAN PORK | 14,00 € |
| TACO DE CAMARÃO COM ABACATE E MALAGUETA PRAWN TACO WITH AVOCADO AND CHILLI PEPPER | 14,00 € |
| TATAKI DE ATUM COM GUACAMOLE E SÉSAMO TUNA TATAKI WITH GUACAMOLE AND SESAME | 16,00 € |
| AMÊIJOAS À BULHÃO PATO ALGARVE CLAMS IN A RICH GARLIC AND CORIANDER CHOWDER | 18,00 € |
| TÁRTARO DE NOVILHO, GEMA, FOLHAS E AZEITE STEAK TARTARE, EGG YOLK, GREEN LEAVES AND OLIVE OIL | 18,00 € |

SOPAS SOUPS

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| CREME DE COGUMELOS COM TÁRTARO E QUEIJO CROCANTE CREAM OF MUSHROOM SOUP WITH TARTARE AND CHEESE CRUST | 6,00 € |
| SOPA DE FEIJÃO E COUVES GALEGAS SOUP OF BEANS AND COLLARD GREENS | 6,00 € |

SALADAS SALADS

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| SALADA CAESAR COM FRANGO DO CAMPO CAESARS SALAD WITH FREE-RANGE CHICKEN | 14,00 € |
| SALADA DE FOLHAS VERDES, ESPARGOS GRELHADOS, MAÇÃ VERDE, LASCAS DE QUEIJO E VINAGRETTE GREEN LEAVES SALAD WITH GRILLED ASPARAGUS, GREEN APPLE, PARMESAN FLAKES AND VINAGRETTE | 16,00 € |

ARROZ RICE

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| ARROZ TORTULHOS SPECIAL MUSHROOM RICE | 14,00 € |
| ARROZ NEGRO DO MAR BLACK RICE WITH SQUID | 16,00 € |
| ARROZ DE CHERNE E CAMARÃO COM COENTROS STONE BASS RICE WITH PRAWNS AND CORIANDER | 20,00 € |

DO MAR FROM THE SEA

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| LINGUINE COM SABORES A MAREZIA SEAFOOD LINGUINE | 18,00 € |
| ROBALO COM XARÉM DE ESPARGOS VERDES SEA BASS WITH CORN-XAREM AND GREEN ASPARAGUS | 20,00 € |
| CHERNE, TORTULHOS E BOCK CHOY STONE BASS WITH SPECIAL MUSHROOM AND BOCK CHOY | 22,00 € |
| POSTA DE BACALHAU À BRÁS "À BRÁS" CODFISH FILLET | 22,00 € |
| VIEIRAS, CREMOSO DE ERVILHAS, BACON FUMADO E REBENTOS SCALLOPS WITH CREAMED PEAS, SMOKED BACON AND SPROUTS | 24,00 € |
| FRAGATEIRA NA CATAPLANA FISH STEW SERVED IN A CATAPLANA | 26,00 € |
| CARIL VERMELHO DE CARABINEIRO, ARROZ BASMATI E NAAN RED SCARLET SHRIMPS CURRY WITH BASMATI RICE AND NAAN | 34,00 € |

CARNE FROM THE TERROIR

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| FOLHADO DE CAPÃO COCKEREL LAURUSTINE | 16,00 € |
| BIFE DA VAZIA NA GRELHA COM BATATA PALITO E MOLHO À ESCOLHA GRILLED SIRLOIN STEAK WITH POTATO STRIPS AND CHOICE OF SAUCE | 18,00 € |
| BOCHECHA DE PORCO PRETO (COMER À COLHER) COM GUISADINHO DE FEIJOCA BLACK PORK CHEEKS WITH STEW OF WHITE BEANS | 20,00 € |
| CORTE JAPONÊS NA GRELHA COM BATATA PALITO E MOLHO BÉARNAISE GRILLED JAPANESE CUT BEEF WITH POTATO STRIPS AND BÉARNAISE SAUCE | 34,00 € |
| TXULETON NA GRELHA COM BATATA PALITO E MOLHO À ESCOLHA GRILLED TXULETON WITH POTATO STRIPS AND CHOICE OF SAUCE | 34,00 € |
| TOMAHAWK GRELHADO COM BATATA PALITO E MOLHO À ESCOLHA GRILLED PRIME RIB TOMAHAWK WITH POTATO STRIPS AND CHOICE OF SAUCE | Kg 68,00 € |

MOLHOS SAUCES

MANTEIGA E ERVAS, TXIMITURRI, MADEIRA OU BÉARNAISE
BUTTER AND HERBS, TXIMITURRI (BASQUE HERBSAUCE), MADEIRA OR BÉARNAISE

ACOMPANHAMENTOS SIDE DISHES

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| ARROZ BASMATI BASMATI RICE | 3,00 € |
| BATATA FRITA PALITO POTATO STRIPS | 3,00 € |
| LEGUMES SALTEADOS SAUTÉED VEGETABLES | 3,00 € |
| SALADA MISTA MIXED SALAD | 3,00 € |

SOBREMESAS DESSERTS

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| BRULLE DE CITRONELA LEMONGRASS CRÈME BRULÉE | 6,00 € |
| MOUSSE DE CHOCOLATE À COLHER CHOCOLATE MOUSSE | 6,00 € |
| PANNA COTTA COM MANGA E CARAMELO SALGADO PANNA COTTA WITH MANGO AND SALTED CARAMEL | 6,00 € |
| TARTELETTE DE ABADE DE PRISCOS ABADE PRISCOS' PUDDING TARTELETTE | 6,00 € |
| GELADO RESERVA RESERVA'S ICE CREAM | 8,00 € |
| TARTE DE LIMÃO E MERENGUE LEMON MERINGUE PIE | 8,00 € |
| FRUTA FRUIT | 6,00 € |
