
COUVERT

PÃO, BROA, MANTEIGA, AZEITE E AZEITONAS MARINADAS 3,50 €
SOURDOUGH BREAD, CORN BREAD, BUTTER, OLIVE OIL AND OLIVES

ENTRADAS APPETISERS

OSTRAS PRIME DO ALGARVE PRIME OYSTERS FROM THE ALGARVE	unid. 3,50 €
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 €
SARDINHA CROCANTE, SALADA DE AGRIÃO E PIMENTOS ASSADOS CRISPY SARDINES WITH WATERCRESS SALAD AND ROASTED PEPPERS	12,00 €
MEXILHÃO COM TOMATE, CEBOLA E SALSA TRADITIONAL MUSSEL WITH TOMATO, ONION AND PARSLEY	13,00 €
CHOCO PANADO COM MAIONESE DE ALHO BREADED CUTTLEFISH WITH GARLIC MAYONNAISE	14,00 €
TACO DE CAMARÃO COM ABACATE E MALAGUETA PRAWN TACO WITH AVOCADO AND CHILLI PEPPER	14,00 €
CARPACCIO DE NOVILHO COM PISTÁCIO, RÚCULA E LASCAS DE QUEIJO BEEF CARPACCIO WITH PISTACHIO, ROCKET LEAVES AND PARMESAN FLAKES	15,00 €
ATUM, LIMA, SOJA, TOMATE E COENTROS TUNA, LIME, SOYA, TOMATO AND CORIANDER	16,00 €
CAMARÃO FRITO COM ALHO E ALECRIM FRIED PRAWNS WITH GARLIC AND ROSEMARY	18,00 €
AMÊIJOAS À BULHÃO PATO ALGARVE CLAMS IN A RICH GARLIC AND CORIANDER CHOWDER	20,00 €
TÁBUA DE PRESUNTO PORCO PRETO (36 MESES DE CURA), PÃO TORRADO E UVAS SMOKED IBERIAN PORK (36 MONTHS CURING TIME), TOASTED BREAD AND GRAPES	23,00 €

SOPAS SOUPS

GASPACHO DE TOMATE, OVO E PÃO TORRADO TOMATO GAZPACHO, EGG AND CROÛTONS	6,00 €
SOPA DE PEIXE FISH SOUP	10,00 €

SALADAS SALADS

SALADA CAESAR CAESARS SALAD	14,00 €
SALADA DE QUEIJO DE CABRA GRATINADO, FOLHAS VERDES, MAÇÃ E NOZES GOAT CHEESE AU GRATIN WITH GREEN LEAVES SALAD, APPLE AND NUTS	14,00 €
SALADA DE QUINOA, COGUMELOS PORTOBELLO, TOMATE CHERRY, ESPARGOS E PASSAS QUINOA SALAD, PORTOBELLO MUSHROOM, CHERRY TOMATO, ASPARAGUS AND RAISINS	16,00 €
SALADA DE CAMARÃO, ABACATE E MANGA PRAWN SALAD, AVOCADO AND MANGO	20,00 €

ARROZ E MASSAS RICE AND PASTAS

ARROZ CREMOSO DE AÇAFRÃO E ESPARGOS SAFFRON CREAMY RICE WITH ASPARAGUS	16,00 €
SPAGHETTI DE RAGOUT DE NOVILHO VEAL RAGOUT SPAGHETTI	18,00 €
LINGUINI COM SABORES A MAREZIA SEAFOOD LINGUINE	22,00 €
ARROZ DE GAROUPA E CAMARÃO GROUPER RICE WITH PRAWNS	26,00 €

DO MAR FROM THE SEA

ROBALO CRESTADO COM AZEITE SOBRE AÇORDA DE COENTROS SEA BASS SEARED WITH OLIVE OIL ON CORIANDER BREAD STEW	22,00 €
POSTA DE BACALHAU À BRÁS "À BRÁS" CODFISH FILLET	23,00 €
VIEIRAS, CREMOSO DE ERVILHAS, BACON FUMADO E REBENTOS SCALLOPS WITH CREAMED PEAS, SMOKED BACON AND SPROUTS	24,00 €
CARIL VERMELHO DE LAGOSTA, ARROZ BASMATI E NAAN RED LOBSTER CURRY WITH BASMATI RICE AND NAAN	36,00 €

DA TERRA FROM THE TERROIR

BOCHECHAS DE PORCO (COMER À COLHER) COM PURÉ DE AIPO PORK CHEEKS WITH CELERY PURÉE	18,00 €
HAMBÚRGER DA VILLA COM BATATA PALITO VILLA'S BURGER WITH POTATO STRIPS	18,00 €
TÁRTARO DE NOVILHO, GEMA, FOLHAS VERDES E BATATA FRITA STEAK TARTARE, EGG YOLK, GREEN LEAVES AND FRENCH FRIES	20,00 €
MAGRET DE PATO COM MOLHO MADEIRA E UVAS DUCK MAGRET WITH MADEIRA SAUCE AND GRAPES	22,00 €
TORNEDÓ À RESERVA TOURNEDO BEEF À LA RESERVA	24,00 €

NA GRELHA FROM THE GRILL

LOMBINHO DE PORCO IBÉRICO IBERIAN PORK TERDELOIN	22,00 €
TXULETON TXULETON	38,00 €
TOMAHAWK PRIME RIB TOMAHAWK	Kg 68,00 €

ACOMPANHAMENTO NA GRELLA FROM THE GRILL SIDE DISHES

BATATA PALITO E ESPARGOS GRELHADOS, MANTEIGA DE ERVAS E MOLHO BÉARNAISE
POTATO STRIPS AND GRILLED ASPARAGUS, HERBS BUTTER AND BÉARNAISE SAUCE

ACOMPANHAMENTOS SIDE DISHES

ARROZ BASMATI BASMATI RICE	4,00 €
BATATA FRITA PALITO POTATO STRIPS	4,00 €
LEGUMES SALTEADOS SAUTÉED VEGETABLES	4,00 €
SALADA DE FOLHAS VERDES GREEN LEAVES SALAD	4,00 €

SOBREMESAS DESSERTS

BOLO DE CHOCOLATE COM FRUTOS VERMELHOS E HORTELÃ CHOCOLATE CAKE WITH WILD BERRIES AND MINT	6,00 €
BRÛLÉE DE CITRONELA LEMONGRASS CRÈME BRÛLÉE	6,00 €
CRUMBLE DE PÊRA COZIDA EM MOSCATEL MUSCATEL COOKED PEAR CRUMBLE	6,00 €
MOUSSE DE CHOCOLATE À COLHER CHOCOLATE MOUSSE	6,00 €
GELADO RESERVA RESERVA'S ICE CREAM	8,00 €

FRUTA FRUIT	6,00 €
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HORÁRIO TIMETABLE

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