



*Enjoy!*



There is a complaints book in this establishment | VAT included.  
No dish, food product or drink including couvert, may be charged if it is not requested  
by the customer or is not used by him.



## STARTERS

### ALGARVIAN COUVERT

Selection of homemade pâtés, marinated olives and artisanal butters, accompanied by a variety of rustic breads

5,90

### PEA CREAM WITH CREAM CHEESE

Smooth pea cream with a fresh touch of mint, served with a delicious, light creamy cheese

5,90

### MEDITERRANEAN BURRATA

Creamy burrata served with red pesto, marinated tomatoes, olives and fresh rocket finalized with balsamic pearls and crunchy almonds

12,00

### MELON WITH CURED IBERIAN HAM

A refreshing combination of juicy slices of fresh melon harmonised with cured Iberian ham

12,00

### FRIED PRAWNS ALGARVIAN STYLE

Prawns sautéed in flavoured olive oil with fresh herbs, wrapped in a delicate creamy seafood sauce

13,00

### PRAWN COCKTAIL

Succulent prawns served on a bed of lettuce with a creamy rosé sauce

12,00

### GOAT'S CHEESE GRATIN WITH HONEY

Medallions of goat's cheese au gratin with honey

12,00

### TROPICAL SALMON TARTAR

Fresh salmon mixed with avocado and juicy mango. Served with capers, red onion, a touch of toasted sesame, crunchy rice and seaweed

14,00





## MAIN DISHES

### FISH

#### SEA BASS ALGARVE STYLE

Sea bass grilled to perfection, served with rosemary roast potatoes and seasonal vegetables

23,90

#### OCTOPUS AND RED CABBAGE RISOTTO

A surprising fusion of sea flavours with the intensity of red cabbage, accompanied by fresh seaweed and a delicate pepper cream

23,00

#### ATLANTIC SALMON

Grilled salmon fillet, served with fresh mussels and a velvety prawn bisque enhancing the ocean flavours

22,00

#### CODFISH CONFIT

Cod confit with cauliflower purée, vegetables and chickpeas

23,00

### SIDES

Garlic rice 2,90	Potato purée 2,90
Mashed potatoes 2,90	Creamed spinach 3,50
Asparagus 3,90	Mixed salad 3,00
Tomato salad 4,00	French fries 4,00



## MEAT

### DUCK BREAST FROM THE ALGARVE MOUNTAINS

Succulent duck breast served with carrot purée, crunchy gyoza and intense red fruit sauce

21,00

### THE CHEF'S SIRLOIN

Succulent grilled South American sirloin steak, served with roasted potatoes, three mustard sauce, padrón peppers and cherry tomatoes confit

25,00

### PORK TENDERLOIN WITH A SWEET TOUCH

Grilled pork tenderloin, served with sweet potato purée and homemade strawberry syrup

21,00

### TROPICAL CHICKEN CURRY

Juicy chicken breast cooked in an aromatic curry sauce with coconut milk, caramelised pineapple and a touch of lime with crunchy cashew nuts

18,90

### GRILLED VEAL CHOP

A marbled, succulent grilled cut, served with a mix of mushrooms, red wine butter and shallots

27,50

## SIDES

Garlic rice 2,90	Potato purée 2,90
Mashed potatoes 2,90	Creamed spinach 3,50
Asparagus 3,90	Mixed salad 3,00
Tomato salad 4,00	French fries 4,00





## VEGETARIAN

### ASPARGUS AND LEMON RISOTTO

Creamy arborio risotto rice wrapped in a delicate asparagus cream and finished with fresh lemon zest

17,00

### MEDITERRANEAN QUINOA

A mixture of quinoa and sautéed vegetables, served over a smooth carrot purée and accompanied by grilled tofu

17,00

### TAGLIATELLE WITH RED PESTO

Fresh pasta sautéed with sundried tomato pesto, cherry tomatoes and basil oil, finished with crunchy Parmesan

17,00

### GLUTEN FREE PASTA

Gluten free pasta with tomato and basil sauce

17,00

## DESSERTS

### APPLE PIE WITH CUSTARD AND VANILLA ICE CREAM

7,50

### CHEESE BOARD

11,90

### PETIT GÂTEAU WITH ICE CREAM

7,90

### BROWNIE WITH ICE CREAM

7,90

### PANNA COTTA WITH RED FRUIT COULIS

6,00

### CHEF'S DESSERT

6,00

### SEASONAL FRUIT

4,90

