



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

Homemade pâté, marinated olives and artisanal butters, accompanied by a variety of rustic breads

7,50

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

13,00

MELON WITH CURED IBERIAN HAM

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

12,90

GOAT'S CHEESE GRATIN WITH HONEY

Medallions of goat's cheese au gratin with honey

12,90

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

14,90

FRIED SHRIMP ALGARVE STYLE

Shrimp sautéed in olive oil infused with fresh herbs, coated in a delicious seafood sauce

12,50





MAIN DISHES

FISH

SEA BASS ALGARVE STYLE

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

24,90

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

25,00

ATLANTIC SALMON

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

23,90

PASTA

BLACK LINGUINI

Black Linguini, spicy shrimp, and creamy bisque

23,00

SIDES

Garlic rice 3,00	Potato purée 3,00
Mashed potatoes 3,00	Creamed spinach 3,90
Asparagus 3,90	Mixed salad 3,50
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

23,00

THE CHEF'S SIRLOIN

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

26,50

PORK TENDERLOIN WITH A SWEET TOUCH

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

22,90

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

20,90

PUFFY CHEEKS

Pork cheeks with mashed potatoes, red wine and caramelized carrots

21,00

SIDES

Garlic rice 3,00	Potato purée 3,00
Mashed potatoes 3,00	Creamed spinach 3,90
Asparagus 3,90	Mixed salad 3,50
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

18,90

MEDITERRANEAN QUINOA

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

19,00

TAGLIATELLE WITH RED PESTO

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

18,50

GLUTEN FREE PASTA

Gluten free pasta with tomato and basil sauce

17,00

DESSERTS

APPLE PIE WITH CUSTARD AND VANILLA ICE CREAM

7,90

CHEESE BOARD

11,90

PETIT GÂTEAU WITH ICE CREAM

7,90

BROWNIE WITH ICE CREAM

7,90

PANNA COTTA WITH RED FRUIT COULIS

6,90

CHEF'S DESSERT

6,90

SEASONAL FRUIT

4,90

