



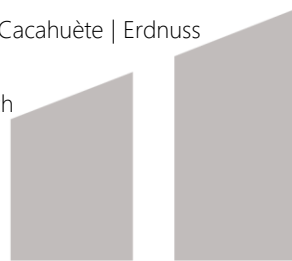
MENU

Lunch 12H30 to 15H00 || Dinner 19H30 to 22H30

SOUPS		SALADS	
Soup of the day	450 cve	Chicken Caesar Salad 🍗	1 000 cve
Vegetable soup, croutons, olive oil		Lettuce, chicken breast, grilled bacon, carrots julienne, poached egg, parmesan cheese, croutons and caesar sauce	
Fish Soup	650 cve	Niçoise Salad 🐟	1 000 cve
Fish soup, croutons, coriander emulsion		Lettuce, grilled tuna, sweet potatoes, boiled egg, tomato, onion, olives and mustard and cane honey vinaigrette	
Seafood cream soup	900 cve	Thai Shrimp Salad 🍤	1 350 cve
Seafood cream soup, croutons, coriander emulsion		Lettuce, shrimp, pineapple, Thai mix (green papaya, cucumber, mint and basil), crispy rice cracker, sweet chilli sauce	
STARTERS		Chef's Salad 🍷	1 600 cve
Couvert	400 cve	Lettuce, arugula, lobster, cocktail sauce, mint and orange	
Bread, olive oil, herbs butter, tuna pate, olives		OMELETS	
Veal Carpaccio	900 cve	Simple omelet	700 cve
Thin slices of raw beef seasoned with black pepper, olive oil, salt, lemon, toasted bread		Egg, tomato slices, french fries	
Local cheese with olives	950 cve	Mixed omelet	900 cve
Goat cheese, olives marinated in olive oil, garlic and orégano. Served with break		Egg, cheese and ham, french fries	
Shrimp à Ajillo	1 300 cve	Shrimp omelet 🍤	1 300 cve
Shrimp pan fried in olive oil and garlic, olives and bread		Egg, shrimp, mixed salad	
Chicken Quesadilla 🍌	900 cve	ALLERGENS	
Corn tortilla, chicken, cheese, <i>pico de gallo</i> (tomato, pepper and onion) and spicy mayonnaise		Ovos Eggs Oeufs Eier	
Huevos rotos with sausage	700 cve	Crustáceos Crustaceans Crustacés Krebstiere	
French fries, fried eggs, onion, traditional smoked sausages		Moluscos Molluscs Mollusques Weichtiere	
Veal Pica-pau	1 350 cve	Peixe Fish Poisson Fisch	
Fried veal cubes, pickles, olives, bread, french fries		Sésamo Sesame Sésame Sesam	
Tuna Pica-pau	950 cve	Soja Soy Soya Soja	
Fried tuna cubes, pineapple, olives, bread, french fries		Frutos de casca rija Nuts Noisettes Nüsse	
Octopus Salad 🐙	1 100 cve	Cereais com glúten With gluten Avec du gluten Mit Gluten	
Octopus salad, Algarve style minced vegetables, olives and bread		Amendoim Peanut Cacahuète Erdnuss	
Chicken wings	800 cve	Leite Milk Lait Milch	
Fried chicken wings with Korean spicy sauce			
Trio of snack	650 cve		
Suckling pig patties, cod croquettes, fish patties, mushroom risotto			
Cheese and charcuterie board 🍷	1 100 cve		
Fogo cheese, curad cheese, Brie cheese, cured ham, traditional smoked sausage, marinated olives, papaya or daily compote, nuts, grapes			

THE TIME OF YOUR LIFE

The indicated prices are in **Escudos (cve)**
VAT included at the current legal rate







MENU

Almoço 12H30 às 15H00 || Jantar 19H30 às 22H30



FISH AND SEAFOOD

- Fish of the day** 1 400 cve
Grilled fish of the day, lemon and sauce of your choice: tamarind, tomato, olive oil, garlic and onion
- Codfish à Brás**  1 550 cve
Cod sautéed in olive oil, garlic and onion, wrapped in fried potatoes julienne and egg
- Codfish à lagareiro** 1 850 cve
Grilled cod, onion, garlic and olive oil, roasted potatoes
- Trópico prawns**  2 600 cve
Cooked, grilled or fried prawns with garlic and citrus butter
- Grilled shrimp** 1 950 cve
Grilled Shrimps, butter sauce, french fries, mixed salad
- Seafood rice (2 persons)** 3 500 cve
Octopus, lobster, shrimp, prawns, rice, coriander, tomato sauce
- Shrimp risotto** 1 400 cve
Risotto rice, seafood sauce, shrimp and prawns




MEAT

- Crioulo steak** 1 950 cve
Grilled veal steak, *chimichurri* sauce, fried egg, grilled banana, creole salsa (onion, chilli Pepper, coriander and lime juice)
- Beef sirloin** 1 950 cve
Grilled beef sirloin steak and sauce of your choice: *chimichurri*, pepper, mushrooms, mustard)
- Crioulo Chicken**  1 650 cve
Sautéed chicken in palm oil, onion, pepper, sausage, okra, eggplant and peanut butter
- Cordon Bleu**   1 950 cve
Veal escalope stuffed with cheese and ham, breaded in breadcrumbs and egg
- Piglet belly** 1 400 cve
Piglet belly marinated in sugar and salt, fried, golden potatoes in onion and bacon
- Grilled Brazilian Picanha** 2 000 cve
Grilled picanha, black beans stew and *farofa*
- Bitoque** 1 500 cve
Sirloin steak fried in olive oil and garlic, fried egg, french fries, rice and mixed salad

VEGETARIAN

- Mushrooms Risotto** 1 100 cve
Risotto rice, mushrooms, pumpkin cream
- Tofu Stew** 1 400 cve
Tofu, palm oil, coconut milk, thai rice
- Linguini with seitan and vegetable**   1 400 cve
Sautéed linguini and seitan, carrots, courgette, soy sauce, sesame seeds


PASTAS

- Green Pasta**  900 cve
Fusilli, courgette in julienne, arugula, pesto sauce, toasted seeds
- Bolognese Linguinni** 1 000 cve
Linguini, ground beef, tomato sauce and parmesan cheese
- Seadfood Pasta**   1 600 cve
Linguinni, shrimp, mussels, clams, octopus, tomato sauce and coriander

SIDE DISHES

- Thai rice** 200 cve
- Vegetables** 400 cve
Seasonal vegetables sautéed in olive oil, garlic and onion
- French fries** 250 cve
- Mixed salad** 300 cve
Lettuce, tomato, cucumber and onion
- Mashed potato mix** 300 cve
Sweet and white potato puree with ginger

DESSERTS

- Sliced fruit** 400 cve
1 variety of fruit to choose from (see available fruits)
- Ice cream Trio** 600 cve
Three options of ice cream to choose (see available flavors)
- Chocolate Brownie with ice cream** 700 cve
Chocolate Brownie with salted caramel sauce and peanut ice cream
- Local cheese with papaya jam** 850 cve
Goat cheese, papaya jam
- Crioulo banana crepe** 600 cve
Banana Crepe, ice cream and chocolate
- Peanut cheesecake**  600 cve
Whipped cream, peanut butter, boiled condensed milk, biscuit
- Mini milk and cheese pudding** 500 cve
Egg, milk, condensed milk, cheese

BY ORDER (48H BEFORE)

- Roasted piglet (per KG)** 2 000 cve
Roaster piglet, chips, pepper sauce
- Sweaty Lobster in Beer (2 persons)** 3 800 cve
Sweaty lobster in tomato, pepper, garlic, onion, beer, fried bread
- Seafood stew (2 persons)** 4 000 cve
Octopus, lobster, shrimp, shellfish crumbs, white beans, carrots, cabbage

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