




ME Restaurant NU

Or soup or soup

-  Soup chef's selection _____ 5€

Who says the Man does not live by bread alone? Our starters...

-  **Garlic Bread** _____ 8€
Long fermentation dough, candied garlic, chives, butter and mozzarella

- Garlic Bread with "Muxama"** _____ 12€
Long fermentation dough, muxama (salted dried tuna candied garlic, chives, butter and mozzarella)

- Garlic Bread with Regional Chorizo** _____ 12€
Long fermentation dough, regional chorizo, confit garlic, chives, butter and mozzarella

- "Estupeta de Atum"** _____ 12€
With onion, peppers and regional bread

- Chef's Tapas** _____ 12€
"Sardela" paté with peppers and sardine
Eggplant "Caponata" with almonds
Tomato confit and fresh goat cheese cream from São Brás de Alportel

- Codfish Toast** _____ 12€
Regional toast, hummus, codfish with olive oil, garlic, onion, olives and coriander sprouts

Tapas do Arade

Petiscadas with preserves from the Arade, Algarve

- Horse mackerel with carrot and coriander _____ 14€
Sardines with tomato _____ 14€
Mackerel with olives and almonds _____ 14€

It's White? It's Black? No! It's Green

-  **Pesto Fusilli** _____ 17€
Fusilli with pesto sauce, cherry tomato and fresh mozzarella

-  **Spicy Sardine Fusilli** _____ 17€
Fusilli with tomato sauce, spicy sardine preserve, olives and coriander



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Pizzas

Our dough is prepared with high hydration and a minimum 24 hours long fermentation. This way we achieve a lighter and crispy dough, right on point!

"Algarvian Ones"

Pizza by Yuri Souza Chef _____ **20€**

Tomato sauce, mozzarella, "muxama" salted dried tuna, arugula with orange and coriander sauce

 **Al Pesto** _____ **20€**

Tomato sauce, mozzarella, fresh goat cheese from São Brás de Alportel, tomato, pesto and basil

Paiola from Algarve _____ **20€**

Tomato sauce, mozzarella, olives, oregano, "paiola" typical sausage and regional chorizo

"The Portuguese Ones"

 **From Island** _____ **18€**

Tomato sauce, mozzarella, marinated tomato in balsamic and honey, arugula, Island cheese

Codfish _____ **21€**

Tomato sauce, mozzarella, codfish, onion and olives

Sardine _____ **16€**

Tomato sauce, mozzarella, sardine preserve and olives



 - Vegetarian

If you have any food intolerance or if you wish additional information, please ask a member of our team

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"The Portuguese Ones"

Ham with Truffle Olive Oil ————— 22€

Tomato sauce, mozzarella, dried tomato, arugula, ham and truffle oil

 Marinated Courgettes ————— 14€

Tomato sauce, mozzarella, courgette marinated in olive oil, garlic, oregano, tomato and artichoke

 Al Funghi ————— 20€

Mushroom sauce, mozzarella, mushrooms and parsley

"The Classics"

 Marguerita ————— 12€

Tomato sauce, mozzarella, tomato and basil

Ham ————— 14€

Tomato sauce, mozzarella, ham

Salads

 Salad ————— 6€

Selection of lettuces, tomato and onion

 Fresh Algarvian Goat Cheese Salad ————— 15€

Tomato, fresh goat cheese from São Brás de Alportel and arugula

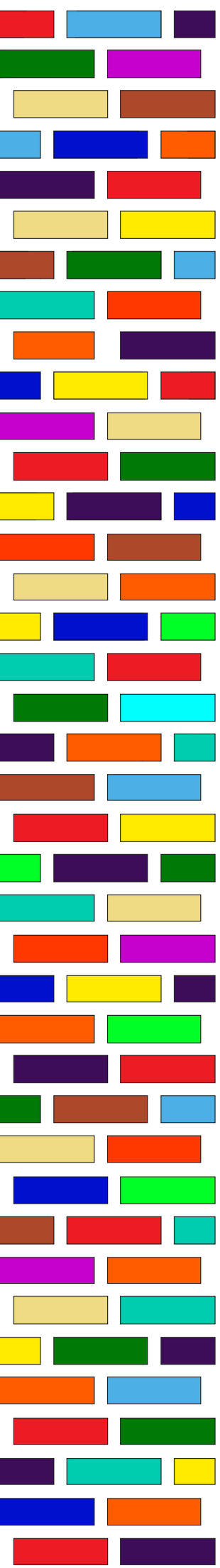
 Burrata Salad ————— 16€

Selection of lettuce, carrots, seasonal fruit, tomato, burrata, nuts and vinaigrette dressing

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Sweet is always Sweet

 **Cheesecake** _____ **7€**

Our Chef recreated the recipe from the famous oven-baked cheesecake adding an "Algarve" touch to its confection, we added fresh goat cheese from São Brás de Alportel.

 **Bolo Real**  _____ **6€**

This traditional recipe which dates back to the 17th century is the result of the mastery of the nuns, who used the egg whites of their poultry houses to iron their habits, using the yolks to make sweets made from almonds, fig leaf squash and sugar, which they sold to raise money for their religious order. The accentuated flavour of almonds and fig leaf squash make this cake a true delight.

Panacota with Red Fruits _____ **6€**

Panacota made with yogurt produced in São Brás de Alportel and red fruit sauce

 **Dom Rodrigo** _____ **5€**

18th Century recipe

The story goes back to 1755, the year in which the great earthquake destroyed Lagos downtown.

At that time, the Governor was a nobleman named D. Rodrigo de Menezes, who carried out the important task of helping those in need as a result of the earthquake, in particular the Carmelite nuns of the "Convento de Nossa Senhora do Carmo", helping in the reconstruction of the convent's facilities.

It is one of the best known sweets from the Algarve, using regional products, specially the almonds and the egg threads, "ovos-moles", water, sugar and cinnamon.

Artisan Ice Cream _____ **10€**

Salted Caramel Pie or

 **Raspberry Sorbet**

 **Fruit Salad** _____ **5€**

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