



ME RESTAURANTE NU

Yes or soups

Soup chef's selection — 4€

Who says that man does not live by bread alone? Our starters...

Garlic bread — 4€

Gralic bread with caramelized onion — 5€

Fresh goat cheese from "São Brás de Alportel" — 10€

With almonds, pesto and regional bread

"Estupeta de atum" — 12€

Raw tuna pickled in brine and served as salad with onions, peppers and regional bread

Smoked sausages board — 12€

"Paiola" typical sausage, chourizo and ham with 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

Algarve trilogy — 15€

Small tastings with preserves from Arade, Algarve

Tuna with sweet potato and coriander

Sardine and tomato

Mackerel with olives and almonds

Salads

Salad — 4,50€

Selection of lettuces, tomato and onion

Regional Fresh goat cheese salad — 10€

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

Burrata salad — 12€

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

It's white? It's Black? No! it's Green

Hummus — 11€

Hummus with vegetables, curry sauce and seeds

Pizzas

Our dough is prepared with high levels of hydration and long fermentation that exceeds 36 hours.

This way we achieve a lighter and crispier dough, on point!

"The Algarvian Ones" Ind. Fam

Chef's pizza by Yuri Souza — 15€ 19€

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

Al Pesto — 12€ 16€

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

Paiola from Algarve — 12€ 16€

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

"The Portuguese Ones"

Pork shoulder in red wine — 12€ 16€

Tomato sauce, mozzarella, pork shoulder stewed in red wine, peppers and onions

Codfish — 15€ 19€

Tomato sauce, mozzarella, codfish, onion and olives

Da Foz — 12€ 16€

Tomato sauce, mozzarella, sardine preserve and olives

"The Classics"

Marguerita — 10€ 14€

Tomato sauce, mozzarella, tomato and basil

Ham — 10€ 14€

Tomato sauce, mozzarella, ham

Hawaiian — 12€ 16€

Tomato sauce, mozzarella, shrimp and pineapple

Always Sweet, Never Sour

Cheesecake _____ 6€

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

Royal Cake _____ 6€

XVII century recipe

This traditional recipe, which dates back to the 17th century and is the result of the mastery of 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.

Ernesto's Gelato _____ 6€

Artesanal Italian ice cream made in Vila Real de Santo António.

Fig and Almond pie _____ 6€

With two delicious fruits from Algarve, the fig and almond tart perfectly combines the best organic figs from Quinta da Fornalha with the tasty Algarvian almonds.

Chef's suggestion accompanied by 1 scoop of gelato 3€

Dom Rodrigo _____ 5 €

18th Century recipe

The story goes that it dates back to 1755, the year in which the great earthquake destroyed the downtown area of Lagos.

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 said that the nuns, grateful for the help, prepared some sweets and dedicated them the governor, calling them "Dom Rodrigo".

It is one of the best known sweets from Algarve, being an example of cuisine with traditional products from the region, specially almonds, the other ingredients are egg threads, "ovos-moles" (traditional sweet with eggs), water, sugar and cinnamon.

Fruit salad _____ 4€