

PEIXE DO DIA (perguntar ao funcionário) / CATCH OF THE DAY (ask the waitress/waiter) €

Preço do kg sob consulta / Kg price on request

Disponível todo dia / Available all day

COUVERT (2pax)

Pão, manteiga, azeite virgem, azeitonas marinadas
Bread, butter, olive oil, marinated olives

PARA COMEÇAR / TO START

PEIXE REI COM MAIONESE DE LIMA 10€
Fried fish with lime mayonnaise

CAMARÃO À LA GUILHO 15€
Shrimp, olive oil, garlic, coriander

AMEIJOAS À BULHÃO PATO 200GR 18€
Clams, white wine, garlic, coriander

CHOCO FRITO 15€
Fried cuttlefish

SALADA DE POLVO 14€
Octopus salad

CEVICHE DE PEIXE 14€
Fish ceviche

A NOSSA SOPA DE PEIXE 7€
Our fish soup

CREME DE LEGUMES 4€
Vegetable cream

BATATA FRITA AIOLI 4€
French fries

CALAMARES ESTALADIÇOS E MOLHO TÁRTARO 8€
Crispy squid with tartar sauce

ASAS DE FRANGO E MOLHO BARBECUE 8€
Chicken wings with barbecue sauce

PASTEIS DE BACALHAU (6 UNI) 8€
Codfish pasty

MENU KIDS

MASSA BOLONHESA / Spaghetti bolognese 9€

DOURADINHOS DE PEIXE / Fish fingers 8€

FILET DE FRANGO / Fried chicken breast 9€

PARA ADOÇAR / DESSERTS

CHURROS (3 UNI)

Com canela, açúcar e molho de chocolate
Cinnamon, sugar and chocolate sauce

MOUSSE DE CHOCOLATE COM FLOR DE SAL 6€
Chocolate mousse with salt flower

TARTE DE ALFARROBA 6€
*Alfarroba, amêndoa
Carob, almond*

BOLA DE GELADO (1 UNI) 4€
Ice cream (1 uni)

FRUTA DA ÉPOCA 5€
Seasonal fruit

5€ SANDUICHES E SALADAS SANDWICHES AND SALADS

*Acompanha batatas fritas / Served with french fries**

BRUCHETTA DE SARDINHA 12€
Pão torrado, rúcula, tomate, sardinha em conserva, pimento vermelho grelhado, cebola rocha, orégãos, azeite
Toasted bread, arugula, tomato, canned sardines, grilled red pepper, onion, oregano, olive oil

TOSTA DE ABACATE E SALMÃO FUMADO 14€
Pasta abacate, rúcula, tomate, ovo escalfado e salmão fumado
Avocado, arugula, tomato, poached egg and smoked salmon

PANINI DE LOMBO DE PORCO ASSADO* 12€
Rúcula, tomate, pimento vermelho grelhado, queijo Edam, maionese
Arugula, tomato, grilled red pepper, Edam cheese, mayonnaise

PANINI DE VEGETAIS* 11€
Rúcula, vegetais grelhados, queijo cabra e Pesto Arugula,
Grilled Vegetables, Goat Cheese and Pesto

PREGO EM BOLO DE CACO* 15€
Rúcula, bife do lombo, ragoût cogumelos, aioli
Arugula, sirloin steak, mushroom, aioli

WRAP DE SALMÃO* 13€
Rúcula, salmão fumado, vegetais chineses, molho tártaro e molho de laranja
Arugula, smoked salmon, chinese vegetables, tartar sauce and orange dressing

CLUB* 12€
Pão de forma, alface romana, tomate, bacon, frango, queijo edam, ovo estrelado, maionese
Bread, romaine lettuce, tomato, bacon, chicken, edam cheese, fried egg, mayonnaise

TOSTA MISTA* 9€
Pão, queijo e fiambre
Bread, cheese, ham

SOUTH BEACH BURGER* 15€
Alface, tomate, hambúrguer novilho, cebola caramelizada, bacon, queijo cheddar e ovo
Lettuce, tomato, beef patty, caramelized onion, bacon, cheddar cheese and egg

HAMBURGUER DE FRANGO* 12€
Rúcula, ananas, pepino, peito frango, molho teriaki
Arugula, pineapple, cucumber, chicken breast, teriyaki sauce

SALADA CESAR FRANGO / CAMARÃO 14€
Alface romana, tomate cereja, bacon, frango / camarão, ovo codorniz, queijo parmesão, croutons, molho Cesar
Lettuce, cherry tomatoes, bacon, chicken / prawn, quail egg, parmesan cheese, croutons, Cesar dressing

SALADA GREGA 11€
Tomate cereja, pepino, pimentos, cebola rocha, azeitona preta, queijo feta, orégãos, vinagrete
Cherry tomatoes, cucumber, peppers, rock onion, black olives, feta cheese, oregano, vinaigrette

OS PRINCIPAIS / MAIN COURSES

Acompanha batata cozida e salada Algarvia
Served with boiled potatoes and "Algarvia" salad**

ROBALO* 19€
Sea bass

DOURADA* 19€
Golden bream

SARDINHA* 16€
Sardine

TENTACULO DE POLVO € 24€
Octopus tentacle, vegetales, boiled potato

ARROZ DE PEIXE E MARISCO (2pax) 50€
Fish and seafood rice

FRANGO GRELHADO 16€
Grilled chicken, french fries and salad

PREGO NO PRATO 20€
Steak, french fries, fried egg

LOMBO DE BOI Á SEA DECK € 26€
Ox loin, prosciutto, portuguese sauce, french fries

CARNE DE PORCO A ALENTEJANA 19€
Pork, french fries, clams, pickles

SECRETOS DE PORCO PRETO 17€
Black pork strips with french fries

TAGLIATELLE DE CAMARÃO 16€
Tagliatelle, garlic, cherry tomatoes, coriander, chili, bisque and cream

CARIL DE LEGUMES 20€
Vegetable curry

RISOTTO DE ESPARGOS 20€
Asparagus risotto

ACOMPANHAMENTOS / SIDES

SALADA ALGARVIA 5€
Tomato, cucumber, red pepper, parsley, onion

BATATA FRITA 4€
French fries

BATATA COZIDA 4€
Boiled potato

LEGUMES SALTEADOS 4€
Stir-fried vegetables

ARROZ BRANCO 4€
White rice

Vegetariano / Vegetarian

€ Não incluído na meia pensão / Not included for halfboard

Disponível todo dia / Available all day

Disponível 12h-18h / Available 12pm-6pm

Disponível 19h-22h / Available 7pm-10pm

VINHOS WINES

VINHO VERDE

Quinta De Azevedo	22,00€
Aveleda Alvarinho	25,00€

VINHO ROSÉ ROSÉ WINE

Mateus Rose	19,50€
Vinho das nossas caves	4,50€ 18,00€

VINHO BRANCO WHITE WINE

Planalto	26,50€
Duque De Viseu	24,00€
Fiuza Chardonnay	26,00€
Dona Ermelinda	20,00€
Sossego	23,50€
Vinha do Monte	25,00€
Villa Alvor	22,00€
Vinho das nossas caves	4,50€ 18,00€

VINHO TINTO RED WINE

Esteva	22,50€
Papa Figos	34,00€
Grão Vasco Dão	17,00€
Quinta Valdoeiro	22,00€
Fiuza 3 Castas	19,00€
Fiuza Cabernet Sauvignon	29,00€
Dona Ermelinda	21,00€
Dona Ermelinda Syrah	49,00€
Vinha Do Monte	24,00€
Trinca Bolotas	31,00€
Villa Alvor	23,00€
Vinho das nossas caves	4,50€ 18,00€

ESPUMANTE E CHAMPAGNE SPARKLING WINE & CHAMPAGNE

Ermelinda Freitas	25,00€
Espumante Seleção Pestana	15,00€
Nicola Feuil Blanc Brut	80,00€

VINHO DO PORTO PORTO WINE

Porto Offley Rose	6,00€
Porto Messias Extra Dry White	6,00€
Porto Messias Tawny	6,00€
Porto Offley Ruby	6,00€
Porto Messias LBV	9,00€

VINHO DA MADEIRA MADEIRA WINE

Madeira Sercial Blandys 5 anos / years	7,00€
Madeira Malvasia Blandys 5 anos / years	7,00€

CAFETARIA COFFEE

Expresso Espresso	2,50€
Descafeinado Decaff	2,50€
Café com leite Coffee Latte	3,00€
Duplo Double	3,00€
Capuccino Cappuccino	3,50€
Irish Coffee	8,50€
Chocolate quente Hot Chocolate	3,50€
Chá e Infusões Teas & Infusions	3,00€

ÁGUA WATER

Vitalis 33cl (still water)	2,50€
Pedras Salgadas 33cl (sparkling water)	2,50€
Vitalis 1,5L (still water)	4,00€
Pedras Salgadas 1L (sparkling water)	4,00€
Água Castello (sparkling water)	2,50€

REFRIGERANTES E SUMOS SOFT DRINKS & JUICES

Brisa Maracujá / Passion fruit	3,50€
30cl	
Coca-Cola Fanta Sprite	3,50€
Tónica Tonic Nordic	3,50€
Ginger Ale Nordic	3,50€

33cl	
Coca-Cola Zero Nectar Compal	3,50€
Nestea (Limão/Lemon Pêssego/Peach)	3,50€
Sumo Laranja Natural	5,50€
Natural Orange Juice	

CERVEJAS BEER

Super Bock Pressão / draft beer 30cl	4,00€
Super Bock Pressão / draft beer 40cl	5,00€
Super Bock 33cl (sem álcool / no alcohol)	4,50€
Super Bock Stout 33cl	4,50€
Carlsberg 25cl	4,50€

SIDRA

Somersby Maçã 33cl / Apple Cider 33cl	4,50€
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COCKTAILS 8,50€

Bloody Mary	
Daiquiri	
Marguerita	
Dry Martini	
Caipirinha	
Mojito	
Mai Tai	
Fruit Punch	
Long Island Ice Tea	
Sangria	8,50€ 21,00€
Sem álcool / No alcohol	6,50€
São Francisco	
Pina Colada	
Batido de fruta / Fruit shake	

BEBIDAS APERITIVAS APERITIFS DRINKS

Campari	8,00€
Martini Bianco	6,50€
Martini Rosso	6,50€
Moscatel Setúbal Ermelinda Freitas	6,50€
Aperol	8,00€

AGUARDENTE, BRANDIES E CONHAQUES

BRANDIES & COGNACS

Aguardente Medronho Silves	7,50€
Aguardente Chancela Velha	9,50€
Aguardente Ferreirinha	15,00€
Brandy Constantino	7,00€
Cognac Courvoisier VS	15,00€
Cognac Remy Martin VSOP	21,00€

WHISKIES WHISKEYS

Grants	7,50€
Cutty Sark	8,00€
John Jameson	8,50€
Jack Daniels Tennessee	9,00€
Famous Grouse 12 anos / years	9,50€
Glenfiddich 12 anos / years Malte	11,00€
JB 15 anos / years	11,00€
Johnnie Walker Gold Label 12 anos / years	18,00€

RUM

Havana Club 3 anos / years	7,50€
Anejo Brugal	8,00€
Havana Reserva	12,00€

GIN

Gordon's	7,50€
Beefeater	8,00€
Hendricks	12,00€

VODKA

Vodka Moskovskaya	7,50€
Vodka Stolichnaya	8,00€

TEQUILLA

Sierra Silver	7,50€
Sierra Gold	8,00€

LICORES LIQUORS

Beirão	6,50€
Amendoa Amarga	6,50€
Licor Ginja Óbidos	6,50€
Carolans	6,50€
Malibu	7,50€
Tia Maria	7,50€
Drambuie	7,50€
Cointreau	7,50€