

Para começar

Tábua da nossa seleção

€8.00

Pão, manteiga artesanal, azeite extra virgem, paté da nossa seleção e azeitonas

Sopa de hoje

€5.00

Estaladiço

€11.00

De queijo de cabra com tomilho e compota sazonal caseira

Salada de Tomate

€6.00

Textura de balsâmico e pickle de chalota

Salada Verde

€7.00

Mescla de alfaces, pepino fresco, kiwi, nozes e pickles de cebola roxa



Bacalhau à Infante Sagres

€22.00

Acompanhado com batata à murro, cebolada e alho confitado

Filete de Robalo

€20.00

Com puré de batata-doce regional e legumes salteados

Ensopado de Camarão

€10.50

Com aguardente envelhecida, malagueta doce e coentros

Mexilhões da Costa

€12.00

Com coentros e citrinos Algarvios

Cogumelos

€8.00

À bulhão pato

Caril de Camarão

€22.00

Cheio de sabores do oriente acompanhado de vieiras, arroz aromático e chutney de ananás



Bife de Lombo

€25.00

Batata à murro, presunto 9M de cura, alho, louro e vinagre

Chateaubriand

€23.00

De porco Ibérico em marinada caseira, crosta de frutos secos, puré de batata perfumado com azeite de trufa negra e legumes da estação



Tagliatelle

€17.50

Com fusão de legumes salteados, aromas orientais, amêndoa laminada e sementes de sêsamo



Mousse de Chocolate

€7.00

Com praliné de avelã caseiro e avelã torrada

Panna cotta

€7.00

De caramelo e amêndoa laminada

Peito de Frango

€19.00

Recheado com queijo de cabra e figo, puré de batata doce Algarvia e legumes do mercado

Caril de Legumes

€18.00

Com arroz aromático e chutney de ananás

Seleção de gelados

€4.50

2 bolas de gelado à sua escolha: chocolate, morango, baunilha ou limão

Salada de Frutas

€6.00

Variedade de frutas cortadas para si

To Start

Our selection board

€8.00

Bread, artisanal butter, extra virgin olive oil, pâté from our selection and olives

Today's soup

€5.00

Crispy Goat Cheese

€11.00

With thyme and homemade seasonal jam

Tomato salad

€6.00

Texture of balsamic and shallot pickle

Green salad

€7.00

Mix of lettuce, fresh cucumber, kiwi, walnuts and red onion pickles



Codfish Infante Sagres

€22.00

Served with creamy chickpeas, sautéed green beans, garlic and coriander

Sea bass fillet

€20.00

With regional sweet potato puree and sautéed vegetables

Shrimp

€10.50

With aged brandy, sweet chilli and coriander

Mussels

€12.00

With coriander and citrus fruits from the Algarve

Mushrooms

€8.00

Sautéed with white wine, butter, garlic and coriander

Shrimp Curry

€22.00

Full of oriental flavors served with scallops, aromatic rice and pineapple chutney



Loin Steak

€25.00

Homemade sliced french fries, 9M cured ham, garlic, bay leaves and vinegar

Chateaubriand

€23.00

Iberian pork in a homemade marinade, dried fruit crust, mashed potatoes scented with black truffle oil and seasonal vegetables



Tagliatelle

€17.50

With a fusion of sautéed vegetables, oriental aromas, sliced almonds and sesame seeds



Chocolate Mousse

€7.00

With homemade hazelnut praline and toasted hazelnuts

Panna cotta

€7.00

Caramel and sliced almond

Chicken breast

€19.00

Stuffed with goat cheese and fig, Algarvian sweet potato puree and vegetables

Vegetable Curry

€18.00

With aromatic rice and pineapple chutney

Ice cream selection

€4.50

2 scoops of ice cream of your choice: chocolate, strawberry, vanilla or lemon

Fruit salad

€6.00

Variety of fruits cut for you