

## Couvert

**Pão e manteiga (Pão sem glúten disponível a pedido)** 1.75€  
*Bread and butter (Gluten free bread available upon request)*

## Sopas | Soups

**Sopa do dia | Soup of the Day** 5.00€


**Creme de Tomate | Tomato Soup**  5.00€

**Gaspacho Verde | Green Gazpacho**  5.00€

**Sopa fria de pepino doce, abacate, espinafres, sementes de abóbora tostadas e burratina**  
*Cold soup with sweet cucumber, avocado, spinach, toasted pumpkin seeds and burratina*

## Entradas | Starters

**Presunto de Pato e Ovo Crocante | Duck Prosciutto and Crispy Egg** 9.00€  
**Servido com salada de chicória e brioche tostado**  
*Served with chicory salad and toasted brioche*

**Panna Cotta de Queijo de Cabra com Figo Fresco | Goats' Cheese Panna Cotta with Fresh Fig**  10.00€  
**Servido com pequena salada e vinagrette de framboesa**  
*Served with small salad and raspberry vinagrette*

**Camarão Piri-piri | Piri-Piri Prawns** 12.50€  
**Azeite extra virgem, alho, coentros, vinho branco e piri-piri**  
*Extra virgin olive oil, garlic, coriander, white wine and piri-piri*

**Amêijoas da Ria Formosa à Bulhão Pato | Ria Formosa Clams "Bulhão Pato"** 16.00€  
**Azeite extra virgem, alho, vinho branco e coentros, servido com tostas e manteiga de alho**  
*Extra virgin olive oil, garlic, white wine and coriander, served with toast and garlic butter*

**Salada de Salmão Fumado | Smoked Salmon Salad** 11.00€  
**Salmão fumado, pepino, maçã verde, alcaparras e cebola roxa**  
*Smoked salmon, cucumber, green apple, capers and red onion*

**Vegetariano | Vegetarian:** 

**IVA Incluído. Lista de Alergénios e Intolerâncias Alimentares disponível a pedido**  
*VAT Included. List of Allergens and Food Intolerances available upon request*

## Peixe | Fish

<b>Fish and Chips</b> Com puré de ervilha e molho tártaro   <i>With mushy peas and tartar sauce</i>	14.50€
<b>Bacalhau com Broa</b>   <i>Cod with Corn Bread Crust</i> Bacalhau confitado e gratinado com cebola, alho e broa, servido com esmagado de batata e molho de alho <i>Cod confit with onion gratin, corn bread and garlic, served with smashed potatoes and a garlic sauce</i>	18.00€
<b>Robalo Corado com Beurre Blanc de Laranja</b>   <i>Seared Sea Bass with Orange Beurre Blanc</i> Servido com legumes e batata confitada   <i>Served with vegetables and confit potato</i>	22.00€
<b>Corvina Corada</b>   <i>Seared Stone Bass</i> Servido com puré de ervilha, curgete e ervilha salteados com hortelã e molho de espumante <i>Served with pea purée, courgette and peas sautéed with mint and a sparkling wine sauce</i>	23.00€
<b>Caril Verde com Tamboril Crocante</b>   <i>Crispy Monk Fish Thai Green Curry</i> Caril verde, leite de côco, chalotas, pimentos, manjeriço, espinafres e arroz basmati <i>Green curry, coconut milk, shallots, peppers, basil, spinach and basmati rice</i>	22.00€
<b>Camarão Tigre Tempura</b>   <i>Tiger Prawn Tempura</i> Servido com arroz de sushi, legumes salteados e molho de camarão com gengibre <i>Served with sushi rice, sautéed vegetables and a prawn sauce with ginger</i>	24.50€

## Carnes | Meat

<b>Frango Piri-piri</b>   <i>Chicken Piri-Piri</i> Servido com batata frita e salada mista   <i>Served with French fries and a mixed salad</i>	11.50€
<b>Bife do Acém</b>   <i>Rib Eye Steak</i> Servido com batata gomo picante, molho bearnês e salada mista <i>Served with hot potato wedges, béarnaise sauce and a mixed salad</i>	23.00€
<b>Costeletas de Borrego Grelhadas</b>   <i>Grilled Lamb Chops</i> Servidas com legumes assados, batata fondant e molho de menta <i>Served with roasted vegetables, pomme fondant and a mint sauce</i>	22.00€
<b>Bife do Lombo Grelhado</b>   <i>Grilled Fillet Steak</i> Servido com puré de batata foie gras corado, cogumelos salteados e molho Madeira <i>Served with potato purée, seared foie gras, sautéed mushrooms and a Madeira sauce</i>	28.00€
<b>Duo de Frango</b>   <i>Chicken Duo</i> Servido com texturas de pastinaga, ovo cozido a baixa temperatura e molho de cidra <i>Served with parsnip textures, slow cooked egg and a cider sauce</i>	18.00€
<b>Lombo de Porco Teriaki</b>   <i>Teriaki Pork Loin</i> Lombo de porco teriaki grelhado, servido com arroz basmati, compota de pimentos e salada de cenoura <i>Grilled teriaki pork loin, served with basmati rice, pepper compote and a carrot salad</i>	18.00€
<b>Perna de Pato</b>   <i>Leg of Duck</i> Perna de pato sous vide com molho de ameixa, servido com puré de pastinaga, legumes salteados e molho de laranja <i>Sous vide leg of duck in plum sauce, served with parsnip purée, sautéed vegetables and an orange sauce</i>	19.00€

## Vegetariano | Vegetarian




- Gnocchi de Ricotta | Ricotta Gnocchi** 13.00€  
Servido com puré de abobora, cogumelos salteados e queijo São Miguel  
*Served with butternut purée, sautéed mushrooms and São Miguel cheese*
- Caril Verde de Couve-flor | Cauliflower Green Curry** 13.00€  
Caril verde, pimentos, chalotas, couve flor, leite de côco e arroz basmati  
*Green curry, peppers, shallots, cauliflower, coconut milk and basmati rice*


## Saladas | Salads

- César | Caesar** 11.00€  
Frango grelhado, bacon, anchovas, ovo cozido, parmesão, alface romana e croutons  
*Grilled chicken, bacon, anchovies, hard-boiled egg, croutons, romaine lettuce and parmesan shavings*
- Abacate com Camarão Tigre Grelhado | Avocado with Grilled Tiger Prawns** 16.00€  
Camarão tigre grelhado, abacate, cebola roxa, tomate cherry, alho, coentros, mistura de alfaces, azeite e sumo de limão  
*Grilled tiger prawns, avocado, red onion, cherry tomatoes, garlic, coriander, mixed leaves, olive oil and lemon juice*





## Hambúrgueres | Burgers

- Pão de hambúrguer brioche caseiro acompanhado com batata frita**  
*Homemade brioche bun served with French fries*
- Beterraba e Quinoa | Quinoa and Beetroot** 9.00€   
Cebola caramelizada, abacate, pickle e molho sriracha  
*Caramelised onion, avocado, pickles and a sriracha sauce*
- Frango com Chutney de Manga e Cebola Roxa** 10.00€  
*Chicken with Mango Chutney and Red Onion*
- Black Angus Queijo e Bacon | Black Angus with Cheese and Bacon** 12.50€

## Massas | Pasta

- Esparguete à Bolonhesa | Spaghetti Bolognese** 10.00€
- Pappardelle de Cogumelos com Azeite de Trufa** 13.50€   
*Mushroom Pappardelle with Truffle Olive Oil*
- Chalotas, cogumelos, vinho da Madeira e crème fraîche**  
*Shallots, mushrooms, Madeira wine and crème fraîche*
- Lasanha Bolonhesa | Bolognese Lasagne** 12.00€  
Bolonhesa, molho bechamel e queijo mozzarella  
*Bolognese, bechamel sauce and mozzarella cheese*

## Pizzas Caseiras | Home Made Pizzas

<b>Pão de Alho com Queijo</b>   <i>Garlic Bread with Cheese</i> 	<b>5.00€</b>
<i>Azeite virgem extra com alho e queijo mozzarella   Extra virgin olive oil with garlic and mozzarella cheese</i>	
<b>Margarita</b> 	<b>9.50€</b>
<i>Queijo mozzarella e molho de tomate   Mozzarella cheese and tomato sauce</i>	
<b>Frango</b>   <i>Chicken</i>	<b>12.00€</b>
<i>Molho de tomate, frango assado, cebola roxa, espinafres e queijo mozzarella Tomato sauce, roasted chicken, red onion, spinach and mozzarella cheese</i>	
<b>Carbonara</b>	<b>11.00€</b>
<i>Crème fraîche, bacon, cebola, cogumelos e queijo mozzarella Crème fraîche, bacon, onion, mushrooms and mozzarella cheese</i>	
<b>Parma</b>	<b>13.00€</b>
<i>Molho de tomate, queijo mozzarella, azeitonas, tomate soleado, presunto Parma, lascas parmesão e rúcula Tomato sauce, mozzarella cheese, olives, sun-dried tomatoes, Parma ham, parmesan and arugula</i>	
<b>Funghi</b> 	<b>12.50€</b>
<i>Crème fraîche, cebola caramelizada, provolone fumada, parmesão, alecrim, cogumelos e azeite de alho Crème fraîche, caramelised onion, smoked provolone, parmesan, rosemary, mushrooms and garlic olive oil</i>	
<b>Pepperoni</b>	<b>12.50€</b>
<i>Molho de tomate, pepperoni e queijo mozzarella   Tomato sauce, pepperoni and mozzarella cheese</i>	
<b>Curgete, Tomate Cherry e Pesto</b>   <i>Courgette, Cherry Tomato and Pesto</i> 	<b>11.00€</b>
<i>Molho de tomate, queijo mozzarella, tomate cherry e pesto Tomato sauce, mozzarella cheese, cherry tomatoes and pesto</i>	

## Menu de Criança | Kids Menu

<b>Hambúrguer</b>   <i>Hamburger</i> *	<b>6.50€</b>
<b>Douradinhos</b>   <i>Fish Fingers</i> *	<b>6.50€</b>
<b>Nuggets Frango</b>   <i>Chicken Nuggets</i> *	<b>6.50€</b>
<b>Pizza Criança</b>   <i>Kids Pizza</i>	<b>7.00€</b>
<b>Esparguete Criança</b>   <i>Kids Bolognese</i>	<b>7.00€</b>
<b>Peito de Frango Grelhado com Arroz Branco e Legumes</b>	<b>9.50€</b>
<i>Grilled Chicken Breast with White Rice and Vegetables</i>	

\* Servido com batatas fritas | Served with French fries