


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

Tartelete de Queijo de Cabra | Goats' Cheese Tartlet  11.00€

Compota de beterraba, cebola caramelizada, framboesas e redução de balsâmico
Beetroot compote, caramelised onion, raspberries and a balsamic reduction

Presunto de Pato e Ovo Crocante | Duck Prosciutto and Crispy Egg 10.00€

Servido com salada de chicória e brioche tostado
Served with chicory salad and toasted brioche

Tártaro de Atum servido com Abacate | Tuna Tartar served with Avocado 12.00€

Creme de gema de ovo, tomate cherry, alface, ovo de codorniz, sementes de sésamo e ponzu
Egg yolk cream, cherry tomato, lettuce, quail egg, sesame seeds and ponzu

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" 19.00€

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 13.00€

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

Corvina Corada <i>Seared Meagre</i>	23.00€
Courgette, couve-flor, alho francês e beurre blanc de tomate <i>Courgette, cauliflower, leek and a tomato beurre blanc</i>	
Filete de Pargo Corado <i>Seared Red Snapper Fillet</i>	24.50€
Pêra cozida, pastinaga, crumble de batata e molho de lingueirão <i>Boiled pear, parsnip, potato crumble and razor clam sauce</i>	
Lombo de Bacalhau Confitado <i>Confit Cod Loin</i>	21.00€
Servido com esmagada de batata, ovo a baixa temperatura, molho vierge, bimis salteados e molho holandês <i>Served with smashed potato, slow-cooked egg, sauce vierge, sautéed bimis and a hollandaise sauce</i>	
Fish and Chips	15.00€
Com puré de ervilha e molho tártaro <i>With mushy peas and tartar sauce</i>	
Robalo Corado com Beurre Blanc de Laranja <i>Seared Sea Bass with Orange Beurre Blanc</i>	24.00€
Servido com legumes e batata confitada <i>Served with vegetables and confit potato</i>	
Caril Verde com Tamboril Crocante <i>Crispy Monk Fish Thai Green Curry</i>	23.00€
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>	
Camarão Tigre Tempura <i>Tiger Prawn Tempura</i>	26.50€
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>	

Carnes | Meat

Frango Piri-piri <i>Chicken Piri-Piri</i>	12.00€
Servido com batata frita e salada mista <i>Served with French fries and a mixed salad</i>	
Bife do Acém <i>Rib Eye Steak</i>	27.00€
Servido com batata gomo picante, molho bearnês e salada mista <i>Served with hot potato wedges, béarnaise sauce and a mixed salad</i>	
Bife do Lombo Grelhado <i>Grilled Fillet Steak</i>	34.00€
Alface coração, batata rosti, cogumelos ostra e molho de vinho do Porto <i>Romaine heart lettuce, potato rosti, oyster mushrooms and a Port wine sauce</i>	
Costeletas de Borrego Grelhadas <i>Grilled Lamb Chops</i>	31.00€
Servidas com legumes assados, batata fondant e molho de menta <i>Served with roasted vegetables, pomme fondant and a mint sauce</i>	
Lombo de Porco Teriaki <i>Teriaki Pork Loin</i>	21.00€
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>	
Perna de Pato <i>Leg of Duck</i>	22.00€
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>	

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** 14.00€
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** 21.00€
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**  9.50€
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** 13.00€

Massas | Pasta

- Esparguete à Bolonhesa | Spaghetti Bolognese** 11.00€
- Pappardelle de Cogumelos com Azeite de Trufa**  16.00€
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** 14.00€
Bolonhesa, molho bechamel e queijo mozzarella
Bolognese, bechamel sauce and mozzarella cheese

Pizzas Caseiras | Home Made Pizzas

Pão de Alho com Queijo <i>Garlic Bread with Cheese</i> 	6.00€
<i>Azeite virgem extra com alho e queijo mozzarella Extra virgin olive oil with garlic and mozzarella cheese</i>	
Margarita 	9.50€
<i>Queijo mozzarella e molho de tomate Mozzarella cheese and tomato sauce</i>	
Frango <i>Chicken</i>	12.00€
<i>Molho de tomate, frango assado, cebola roxa, espinafres e queijo mozzarella Tomato sauce, roasted chicken, red onion, spinach and mozzarella cheese</i>	
Carbonara	12.00€
<i>Crème fraîche, bacon, cebola, cogumelos e queijo mozzarella Crème fraîche, bacon, onion, mushrooms and mozzarella cheese</i>	
Parma	14.00€
<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>	
Funghi 	13.50€
<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>	
Pepperoni	13.00€
<i>Molho de tomate, pepperoni e queijo mozzarella Tomato sauce, pepperoni and mozzarella cheese</i>	
Curgete, Tomate Cherry e Pesto <i>Courgette, Cherry Tomato and Pesto</i> 	12.00€
<i>Molho de tomate, queijo mozzarella, tomate cherry e pesto Tomato sauce, mozzarella cheese, cherry tomatoes and pesto</i>	

Menu de Criança | Kids Menu

Goujons de Peixe, servido com Puré de Batata, Ervilhas e Agrião	9.00€
<i>Fish Goujons, served with Mashed Potato, Peas and Watercress</i>	
Hambúrguer <i>Hamburger</i> *	7.00€
Nuggets Frango <i>Chicken Nuggets</i> *	7.00€
Pizza Criança <i>Kids Pizza</i>	7.50€
Esparguete Criança <i>Kids Bolognese</i>	7.50€
Peito de Frango Grelhado com Arroz Branco e Legumes	10.00€
<i>Grilled Chicken Breast with White Rice and Vegetables</i>	

* Servido com batatas fritas | Served with French fries