



Take Away Menu

Os pedidos deverão ser feitos com pelo menos 1h de antecedência.
All orders must be made at least one hour in advance.

Ligue da sua villa para a extensão 337 e faça o seu pedido!
Call from your villa to extension 337 and place your order

Sumos Naturais | Freshly Squeezed Juices

Opções: Laranja, Fruta da Época, Maçã Granny Smith e Cenoura ou Laranja e Papaia	
<i>Options: Orange, Seasonal Fruit, Granny Smith Apple and Carrot or Orange and Papaya</i>	4.50€
Detox	5.00€
Maçã Granny Smith, pepino doce, kiwi e hortelã Granny Smith apple, sweet cucumber, kiwi and mint	

Batidos | Shakes

Banana	3.50€
Banana, gelado de baunilha, leite e bolacha de canela Banana, vanilla ice cream, milk and cinnamon cookie	
Morango & Cheesecake <i>Strawberry & Cheesecake</i>	4.00€
Bolacha digestiva, morangos, queijo creme, leite, iogurte grego e natas batidas Digestive biscuit, strawberries, cream cheese, milk, Greek yogurt and whipped cream	
Snickers	5.00€
Snickers, gelado de baunilha, chocolate, caramelo, xarope de amendoim, natas batidas Snickers, vanilla ice cream, chocolate, caramel, peanut syrup and whipped cream	

Smoothies

Manga & Maracujá <i>Mango & Passion Fruit</i>	5.00€
Manga, Maracujá, Banana e Leite de Amêndoa Mango, Passion Fruit, Banana and Almond Milk	
Banana & Morango <i>Banana & Strawberry</i>	4.50€
Banana, Morangos e Leite de Amêndoa Digestive biscuit, Strawberries, Cream Cheese, Cilk, Greek Yogurt and Whipped Cream	
Melão e Menta <i>Melon & Mint</i>	4.50€
Xarope de melão, leite, melão, hortelã Melon syrup, milk, melon and mint	

Bebidas Quentes | Hot Drinks

Expresso <i>Espresso</i>	1,50€
Expresso Descafeinado <i>Decaf Espresso</i>	1,60€
Expresso Duplo <i>Double Espresso</i>	2,25€
Café com Leite <i>White Coffee</i>	2,50€
Cappucino <i>Cappuccino</i>	3,00€
Chocolate Quente <i>Hot chocolate</i>	3,00€
Galão Latte <i>"Galão"</i>	3,00€
Abatanado <i>Americano</i>	2,50€
Chá preto <i>Tea</i>	2,00€

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€

Entradas | Starters

Camarão Piri-piri | *Piri-Piri Prawns* 12.00€
 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

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

Poke de Atum | *Tuna Poke* 13.50€
 Atum corado, sementes de sésamo, pepino doce, abacate, manga, tomate cherry, arroz de sushi e molho de ponzu
Seared tuna, sesame seeds, sweet cucumber, avocado, mango, cherry tomatoes, sushi rice and a ponzu sauce

Sandes | Sandwiches

Club Fairways 12.00€
 Tosta tripla com ovo, bacon, pasta de frango com maionese, alface e tomate
Toasted triple sandwich with egg, bacon, chicken mayo, lettuce and tomato


Vegetariano | *Vegetarian:*




IVA Incluído. Lista de Alergénios e Intolerâncias Alimentares disponível a pedido

VAT Included. List of Allergens and Food Intolerances available upon request

Principais | *Mains*


Fish and Chips Com puré de ervilha e molho tártaro <i>With mushy peas and tartar sauce</i>	14.50€
Bolinhos de Caranguejo <i>Crab Cakes</i> Servido com salada mista e molho tártaro <i>Served with a mixed salad and tartar sauce</i>	15.00€
Peixe do dia Grelhado <i>Grilled Fish of the Day</i> Servido com batata nova cozida e legumes <i>Served with new boiled potatoes and vegetables</i>	18.50€
Camarão Tigre Frito com Alho e Chilli <i>Fried Tiger Prawns with Garlic and Chilli</i> Servido com arroz de soja, passas de uva, pinhões e salada mista <i>Served with soy rice, raisins, pine nuts and a mixed salad</i>	24.00€
Caril Verde com Tamboril Crocante <i>Crispy Monk Fish Thai Green Curry</i> Caril verde, leite de côco, chalotas, pimentos, manjeriçao, espinafres e arroz basmati <i>Green curry, coconut milk, shallots, peppers, basil, spinach and basmati rice</i>	22.00€
Caril Verde de Legumes <i>Vegetable Green Curry</i>  Caril verde, pimentos, chalotas, couve flor, brócolos, cenoura, leite de côco e arroz basmati <i>Green curry, peppers, shallots, cauliflower, broccoli, carrots, coconut milk and basmati rice</i>	12.00€
Frango Piri-piri <i>Chicken Piri-Piri</i> Servido com batata frita e salada mista <i>Served with French fries and a mixed salad</i>	11.50€
Bife do Acém <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€
Bife do Lombo Grelhado <i>Grilled Fillet Steak</i> Bife do lombo, espinafres salteados, batata pavê, foie gras corado, espargos e molho Madeira <i>Fillet steak, sautéed spinach, potato pavé, seared foie gras, asparagus and a Madeira sauce</i>	27.00€
Perna de Pato <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€

Massas | *Pasta*

Lasanha Bolonhesa <i>Bolognese Lasagne</i> Bolonhesa, molho bechamel e queijo mozzarella <i>Bolognese, bechamel sauce and mozzarella cheese</i>	12.00€
Pappardelle de Cogumelos com Azeite de Trufa  <i>Mushroom Pappardelle with Truffle Olive Oil</i> Chalotas, cogumelos, vinho da Madeira e crème fraîche <i>Shallots, mushrooms, Madeira wine and crème fraîche</i>	13.50€

Hambúrgueres | *Burgers*


Pão de hambúrguer brioche caseiro acompanhado com batata frita | *Homemade brioche bun served with French fries*

Beterraba e Quinoa <i>Quinoa and Beetroot</i> 	9.00€
Cebola caramelizada, abacate, pickle e molho sriracha <i>Caramelised onion, avocado, pickles and a sriracha sauce</i>	
Frango com Chutney de Manga e Cebola Roxa <i>Chicken with Mango Chutney and Red Onion</i>	10.00€
Black Angus Simples <i>Simple Black Angus</i>	10.50€
Black Angus com Queijo <i>Black Angus with Cheese</i>	11.00€
Black Angus Queijo e Bacon <i>Black Angus with Cheese and Bacon</i>	12.00€

Pizzas Caseiras | *Home Made Pizzas*

Pão de Alho com Queijo <i>Garlic Bread with Cheese</i> 	4.00€
Azeite virgem extra com alho e queijo mozzarella <i>Extra virgin olive oil with garlic and mozzarella cheese</i>	
Margarita 	9.50€
Queijo mozzarella e molho de tomate <i>Mozzarella cheese and tomato sauce</i>	
Frango <i>Chicken</i>	12.00€
Molho de tomate, frango assado, cebola roxa, espinafres e queijo mozzarella <i>Tomato sauce, roasted chicken, red onion, spinach and mozzarella cheese</i>	
Carbonara	11.00€
Crème fraîche, bacon, cebola, cogumelos e queijo mozzarella <i>Crème fraîche, bacon, onion, mushrooms and mozzarella cheese</i>	
Pepperoni	12.50€
Molho de tomate, pepperoni e queijo mozzarella <i>Tomato sauce, pepperoni and mozzarella cheese</i>	
Curgete, Tomate Cherry e Pesto <i>Courgette, Cherry Tomato and Pesto</i> 	11.00€
Molho de tomate, queijo mozzarella, tomate cherry e pesto <i>Tomato sauce, mozzarella cheese, cherry tomatoes and pesto</i>	

Menu de Criança | *Kids Menu*

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

* Servido com batatas fritas | *Served with French fries*

Sobremesas | Desserts

Crème Brûlée de Gengibre e Limão com Frutos Vermelhos <i>Ginger and Lemon Crème Brûlée with Red Berries</i>	6.50€
Tarte de Yuzo Merengada <i>Yuzo Meringue Pie</i>	7.00€
Trilogia de Avelã <i>Hazelnut Trio</i> Gelado de avelã, mousse de avelã e avelã crocante <i>Hazelnut ice cream, hazelnut mousse and crunchy hazelnut</i>	6.00€
Hot Chocolate Brownie	6.50€
Salada de Fruta <i>Fruit Salad</i>	5.50€
Gelado 3 Bolas - Baunilha, Chocolate & Morango <i>3 Scoop Ice Cream - Vanilla, Chocolate & Strawberry</i>	5.00€

Seleção de vinhos e cocktails disponíveis mediante pedido. Consulte a nossa carta de bebidas e de vinhos

Wine and cocktail selection available on request. Consult our drinks and wine list



Faça o scan ou clique aqui para a carta de vinhos

Scan or Click here for wine list



Faça o scan ou clique aqui para a carta de bebidas

Scan or Click here for drinks menu

Take Away Menu

PACK BARBECUE | BARBECUE PACK

Faça o seu próprio BBQ | *Make your own BBQ*

Salsichas (2 unidades) <i>Sausages (2 units)</i>	2.50€
100% Hamburguer de Vaca (2 unidades) <i>100% Beef Burger (2 units)</i>	4.50€
Peixe (Dourada Robalo Salmão) – 1 unidade	
<i>Fish (Golden Bream Sea Bass Salmon)</i>	6.00€
Bife da Vazia Black Angus (200gr) <i>Black Angus Sirloin Steak (200 gr)</i>	9.00€
Bife do Acém <i>Rib Eye Steak (200 gr)</i>	6.50€
Costeletas de Borrego (4 unidades) <i>Lamb Chops (4 units)</i>	6.00€
Espetada de Porco (200gr) <i>Pork Kebab (200gr)</i>	4.50€
Frango $\frac{1}{2}$ <i>Chicken</i>	3.00€
Salada Mista <i>Mixed Salad</i>	3.50€

Oferta de 1 garrafa de vinho da casa para pedidos de BBQ iguais ou superiores a 40€
Free bottle of house wine for every BBQ request of 40€ or more