

GOOD MOOD FOOD

Bistro & Cocktail Lounge

**VIVO**

## COUVERT

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Pão e manteiga (Pão sem glúten disponível a pedido) 2.30€  
*Bread and butter (Gluten free bread available upon request)*

## SOPAS | SOUPS

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Sopa do dia | *Soup of the Day* 6.00€


Creme de Tomate | *Tomato Soup*   6.00€

Gaspacho Verde | *Green Gazpacho*   6.00€

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

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Mousse de Queijo de Cabra | *Goats' Cheese Mousse*  10.50€  
Queijo chèvre, puré de beterraba, tomate cherry, tapenade, servido com brioche  
*Chèvre cheese, beet purée, cherry tomatoes, tapenade, served with brioche*

Croquetes de Frango com Salada César | *Chicken Croquettes with Caesar Salad* 11.00€

Salada de Sapateira | *Crab Salad* 16.00€  
Sapateira, abacate, salada de citrinos e chicória  
*Crab, avocado, citrus salad and chicory*

Camarão Piri-piri | *Piri-Piri Prawns* 14.50€  
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"* 22.50€  
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*

Camarão em Massa Brik | *Prawn in Brik Pastry* 13.50€  
Camarão, massa brik, manjeriço, mistura de alfaces e sweet chili  
*Prawn, brik pastry, basil, mixed leaves and sweet chili*




Vegetariano | *Vegetarian:*  Sem Glúten | *Gluten Free:*  Vegan | *Vegan:* 

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

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

## PEIXE | FISH

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<b>Tamboril Corado com Molho de Mexilhão</b>   <i>Seared Monkfish with Mussel Sauce</i> Tamboril, molho de mexilhão, batata confitada e bimis   <i>Monkfish, mussel sauce, potato confit and bimis</i>	<b>23.50€</b>
<b>Garoupa Crocante</b>   <i>Crispy Grouper</i> Servida com risoto de açafrão, ervilhas e espargos   <i>Served with saffron risotto, peas and asparagus</i>	<b>28.00€</b>
<b>Camarão Tigre Frito com Alho e Chilli</b>   <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>	<b>30.50€</b>
<b>Fish and Chips</b> Com puré de ervilha e molho tártaro   <i>With mushy peas and tartar sauce</i>	<b>17.50€</b>
<b>Corvina Corada com Molho Dashi</b>   <i>Seared Corvina with Dashi Sauce</i>  Com legumes e batata   <i>With vegetables and potato</i>	<b>24.00€</b>
<b>Caril Vermelho Tailandês de Camarão</b>   <i>Prawn Thai Red Curry</i>  Camarão, caril vermelho, rebentos de bambu e soja, milho, chalota, pimentos, leite de coco, servido com arroz <i>Prawns, red curry, bamboo and soybean sprouts, corn, shallots, peppers, coconut milk, served with rice</i>	<b>26.50€</b>
<b>Tornedó de Salmão</b>   <i>Salmon Tornedó</i>  Salmão, puré de batata, legumes e beurre blanc de laranja <i>Salmon, mashed potatoes, vegetables and orange beurre blanc</i>	<b>23.00€</b>

## CARNES | MEAT

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<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>	<b>13.80€</b>
<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>	<b>30.50€</b>
<b>Lombo de Vaca Grelhado com Foie Gras</b>   <i>Grilled Beef Tenderloin with Foie Gras</i> Servido com legumes, puré de batata e molho madeira <i>Served with vegetables, mashed potatoes and a madeira sauce</i>	<b>36.50€</b>
<b>Carré de Borrego Corado com Crosta de Ervas</b>   <i>Herb-Crusted Rack of Lamb</i> Carré de borrego, ratatouille, gratinado de batata e legumes, espargos e molho de borrego <i>Rack of lamb, ratatouille, potato and vegetable gratin, asparagus and a lamb sauce</i>	<b>36.00€</b>
<b>Lombinho de Porco Recheado</b>   <i>Stuffed Pork Tenderloin</i> Lombinho de porco recheado com grelos de couve e alheira servido com cogumelos, acelgas e molho de alho <i>Pork tenderloin stuffed with cabbage sprouts and alheira served with mushrooms, chard and a garlic sauce</i>	<b>22.50€</b>
<b>Peito de Pato</b>   <i>Duck Breast</i> Peito de pato corado com puré de batata, couve roxa estufada, legumes e molho de figos <i>Braised duck breast with mashed potatoes, stewed red cabbage, vegetables and a fig sauce</i>	<b>26.50€</b>

## VEGETARIANO | VEGETARIAN

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**Espetadas de Tofu Grelhadas** | *Grilled Tofu Skewers*  **17.00€**  
Servidas com molho satay, arroz branco e ratatouille  
*Served with satay sauce, white rice and ratatouille*

**Risoto de Abóbora** | *Pumpkin Risotto* **16.00€**  
Risoto de abóbora com cogumelos salteados e crocante de parmesão  
*Pumpkin risotto with sautéed mushrooms and parmesan crumble*

## SALADAS | SALADS

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**César** | *Caesar* **15.80€**  
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* **23.50€**  
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

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Pão de hambúrguer brioche caseiro acompanhado com batata frita (Pão sem glúten disponível a pedido)  
*Homemade brioche bun served with French fries (Gluten-free bread available on request)*

**Borrego com Molho de Iogurte** | *Lamb with Yogurt Sauce* **14.80€**  
Carne de borrego, alface, tomate, cebola roxa e molho de iogurte  
*Lamb meat, lettuce, tomato, red onion and a yogurt sauce*

**Beterraba e Quinoa** | *Quinoa and Beetroot*   **11.50€**  
Cebola caramelizada, abacate, pickle e molho sriracha | *Caramelised onion, avocado, pickles and a sriracha sauce*


**Frango com Chutney de Manga e Cebola Roxa** **12.00€**  
*Chicken with mango chutney and red onion*

**Black Angus Queijo e Bacon** | *Black Angus with Cheese and Bacon* **15.00€**

## MASSAS | PASTA

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**Esparguete à Bolonhesa** | *Spaghetti Bolognese* **12.50€**

**Ravioli de Abóbora** | *Pumpkin Ravioli*  **14.20€**  
Ravioli de abóbora e cebola caramelizada, butternut assada, sementes de abóbora assadas e molho de nata com pesto  
*Pumpkin and caramelised onion ravioli, roasted butternut, roasted pumpkin seeds and a creamy pesto sauce*

**Lasanha Bolonhesa** | *Bolognese Lasagne* **15.50€**  
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>8.00€</b>
Azeite virgem extra com alho e queijo mozzarella   <i>Extra virgin olive oil with garlic and mozzarella cheese</i>	
<b>Margarita</b> 	<b>11.60€</b>
Queijo mozzarella e molho de tomate   <i>Mozzarella cheese and tomato sauce</i>	
<b>Pizza de Hambúrguer</b>   <i>Burger Pizza</i>	<b>16.00€</b>
Molho de tomate, queijo mozzarella, hambúrguer grelhado, pimentos vermelhos, tomate cherry, cebolada, bacon, molho de hambúrguer, orégãos <i>Tomato sauce, mozzarella cheese, grilled burger, red peppers, cherry tomato, caramelised onions, bacon, burger sauce, oregano</i>	
<b>Fungi</b> 	<b>14.50€</b>
Molho de tomate, queijo mozzarella, gorgonzola, parmesão, azeite de alho, cogumelos portobello salteados, orégãos <i>Tomato sauce, mozzarella cheese, gorgonzola, parmesan, garlic olive oil, sautéed portobello mushrooms, oregano</i>	
<b>Frango Cajun</b>   <i>Cajun Chicken</i>	<b>14.00€</b>
Molho de tomate, queijo mozzarella, panceta, milho doce, frango cajun, orégãos <i>Tomato sauce, mozzarella cheese, pancetta, sweet corn, cajun chicken, oregano</i>	
<b>Pepperoni</b>	<b>15.50€</b>
Molho de tomate, pepperoni e queijo mozzarella   <i>Tomato sauce, pepperoni and mozzarella cheese</i>	
<b>Burrata</b> 	<b>15.00€</b>
Molho de tomate, burrata, azeitonas pretas, tomate cherry, cebola roxa, pesto, rúcula <i>Tomato sauce, burrata, black olives, cherry tomatoes, red onion, pesto, arugula</i>	

## MENU DE CRIANÇA | KIDS MENU

<b>Goujons de Peixe, servido com Puré de Batata, Ervilhas e Agrião</b>	<b>12.00€</b>
<i>Fish Goujons, served with Mashed Potato, Peas and Watercress</i>	
<b>Hambúrguer</b>   <i>Hamburger</i> *	<b>8.50€</b>
<b>Nuggets Frango</b>   <i>Chicken Nuggets</i> *	<b>8.50€</b>
<b>Pizza Criança</b>   <i>Kids Pizza</i>	<b>9.00€</b>
<b>Esparguete Criança</b>   <i>Kids Bolognese</i>	<b>9.00€</b>
<b>Peito de Frango Grelhado com Arroz Branco e Legumes</b>	<b>11.00€</b>
<i>Grilled Chicken Breast with White Rice and Vegetables</i>	

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