



Couvert	4,00€
“STARTERS”	
Salmon tataki, sesame seeds, romaine lettuce and sweet and sour vegetables	18.00€
Coastal shrimp Aquachile, avocado, cucumber and pineapple	17.50€
Tuna ceviche “rabilho” with avocado, green apple, purple onion and passion fruit	19,00€
Yellowtail poke on quinoa, avocado, ginger, sesame seeds and Yuzu sauce	18,00€
Mackerel fillet on potato salad with celery and apple, cockle and phycocyanin sauce	16,00€
Sautéed scallops on Algarve’s xarém with clams	19,50€
Foie gras sauté, quince compote and shimeji mushrooms	21,00€
“FISH AND SEAFOOD”	
Codfish fillet on chickpeas puree, courgettes with garlic and coriander sauce	23.00€
Sautéed turbot fillet, crushed potatoes with spinach, carrot cream and lemon sauce	26.50€
Pan fried sea bream fillet, plankton xarém, green asparagus and red prawn sauce	25,00€
Squid and lemon dark risotto	45,00€
Blue lobster risotto with plankton soufflé	65,00€
“MEAT”	
“Ibérico” pork, sweet potato puree, stewed red cabbage and pepper sauce	€23.00
Glazed duck breast with ginger and honey, caramelized vegetables, gratin dauphinois and red currant sauce	€24.00
Roasted lamb rack with rosemary, ratatouille and truffle potatoes	31.00€
Suckling pig (Cooked in Low Temperature 18h), with red cabbage sauerkraut, potatoes and orange textured	28,00€
Sirloin steak “Black Angus” grain fed + 200 days with mashed potatoes and salad	27,00€
Cep mushrooms risotto with foie gras and regiano parmesan 30 months	41,00€
“TRADITIONAL”	
Codfish à Brás with egg and sticks potatoes	19,50€
Prawns (açorda) with bread and egg cooked in low temperature	24,50€
Prawns and clams rice	27,00€
“Cataplana” fish of the day on onions, new potato, prawns and clams	27,00€
“DESSERT”	
Lemon tart, rice pudding cream, rose merengues and raspberries	13.00€
Hazelnut mousse with salted caramel ice cream and dark chocolate sauce	12.00€
Warm chocolate cake (90% cocoa) bitter almond cream and violet ice cream	14.00€
Grilled pineapple from azores in two textures (hot and cold)	13.00€
Cheesecake with strawberries, lime, merengues and mandarin orange peel ice cream	12,00€
Selection of two half-cured cheeses (sheep and goat), pumpkin jam and pineapple chutney	10,50€