



CONCEPT

This menu is based on the respect for the ingredients.

As such, we strive to preserve the individual flavor of each ingrediente as much possible.

For which we use the most current and advanced cooking techniques!

On the other hand, we cooked with minimal fat, sugar and salt.

CHECK-IN

Salmon and beetroot tartar with orange, chili pepper and green apple and wasabi sauce	15,50€
Yellowtail poke on quinoa, avocado, ginger, sesame seeds and Yuzu sauce	17,00€
Tuna ceviche "rabilho" with avocado, green apple, purple onion and passion fruit	18,00€
Mackerel filet on potato and celery salad, gazpacho and herbs sauce	14,50€
Squids tempura on potato salad, celery and Granny Smith apple	16,50€
Foie gras sauté, quince compote and shimeji mushrooms	19,50€
Sautéed fresh scallops, black "xarém" with tomato, and saphire	16,00€
Octopus cooked in low temperature 15h, sweet potato puree, tomato petals and courgette	18,00€

COOKED IN POT

Tuna belly "portuguese style" with potato, onion, olives and pickles	15,50€
Sautéed prawns in olive oil and garlic (al ajillo type) with roasted peppers	16,00€
"Cataplana" fish of the day on onions, new potato and clams	21,50€
"Secretos" of iberian pork with prawns, clams and padrôn peppers	16,50€
"black angus" with shitake mushrooms, pearl onions and barbecue sauce	19,00€

SPECIAL MOMENTS

Codfish confit in extra virgin olive oil, plankton "xarém" and mild garlic sauce	17,50€
"Traditional" prawns (açorda) with bread and egg cooked in low temperature	16,50€
Pan fried sea bream fillet, cream vegetables with plankton and lobster sauce	21,50€
Suckling pig (Cooked in Low Temperature 18h), with red cabbage, potatoes and orange textured	19,50€
Glazed duck Leg with carrot puree and gratin dauphinoise	17,00€
Bisaro"pork cheeks stuffed in red wine and spices, lightly red cabbage sauerkraut and truffle potato	15,50€
Sirloin steak "Black Angus" grain fed + 200 days with mashed potatoes and spinach	26,00€
Cep mushrooms risotto with foie gras and regiano parmesan	41,00€
Squid and lemon dark risotto	45,00€
Blue Lobster Rissoto with Plankton	65,00€
Scarlet prawns rissoto with plankton	90,00€

CHECK-OUT "SNACKS" (SWEET MOMENTS TO FINISH YOUR MEAL)

Grilled pineapple from azores in two textures (hot and cold)	11,00€
Cheesecake with strawberries, lime, meringues and mandarin orange peel ice cream	10,00€
"Our interpretation apple tart" with tonka beans ice cream	11,50€
Warm chocolate cake, almond mousse and salted caramel sauce	12,50€
Sheep cheese (Évora), pumpkin compote and mango chutney	9,50€

COUVERT

3,50€