

ALL DAY MENU

EN | 2020

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Starter

SOUP OF THE DAY (V) Seasonal soup with veggies from Quinta Farm and artisan Bread	3.5
GAZPACHO SOUP (V) Chilled tomato, pepper, cucumber soup, oregano & garlic crostini	5.5
TORN BUFFALO MOZZARELLA (V) Prosciutto, garden tomatoes, pesto	7.5
PORTOBELLO MUSHROOM (V) Mediterranean vegetables, cheese, rocket	7

BURGERS & SANDWICHES

Our burgers are served with lettuce, tomato and french fries

DANO'S GRILLED CHEESE BURGER Maple cured bacon, Emmental cheese, signature burger sauce	15
GRILLED HALLOUMI BURGER (V) Field mushroom, halloumi, red pepper, rocket, beetroot ketchup	14
CAJUN CHICKEN BURGER Butterfly chicken breast, cajun spices, bacon, guacamole	15.5
PREGO Steak sandwich, Dijon mustard, argula, parmesan	10

BITES

WARM MINI SAUSAGE ROLLS Red onion marmalade	5
FLATBREAD & HUMMUS (V) Red pepper, hummus, mozzarella, marinated black olives	5
CHICKEN GOUJONS Roasted jalapeño salsa	6
BOLO DO CACO Warm Madeira bread with garlic butter	4





SHARING PLATES

CHILLI BEEF NACHOS	9
Crispy nachos, smoked chilli beef, guacamole sour cream & melted cheese	
VEGGIE NACHOS (V)(GF)	8
Crispy nachos, smoked Vegetables, guacamole, sour cream & melted cheese	
SZECHUAN CALAMARI	13
Crispy deep-fried calamari, chilli pepper mayo	
CHICKEN WINGS	12
Fried spicy chicken wings, creamy Roquefort cheese dip	



BAKED GOATS CHEESE (V)	14
Goats cheese, Algarve honey & thyme, roast red pepper, Quinta do Lago leaves, toasted hazelnuts	
CHICKEN FREGOLA	14.5
Beetroot leaves, fregola, tomato concasse, coriander, red onion aioli, sweet potato crisps	
JALAPEÑO BEEF	13.5
Peppers, sweet potato crisps, spinach, mixed leaves, chilli & aioli	
PENNE PASTA & CHAR-GRILLED CHICKEN	14.5
Leaves, cherry tomatoes, mozzarella pearls, pine nuts & pesto dressing	
CHARRED ASPARAGUS & LEMON COUS COUS (V)(VG)	13.5
Asparagus with herbed couscous, baby spinach, peas, toasted pumpkin seeds, cherry tomatoes, radishes and spring onions with citrus dressing	



MAIN COURSE

GRILLED FILLET STEAK	26
Portobello mushroom, grilled plum tomato, fries	
Cognac & peppercorn sauce or parsley butter	
SLOW BRAISED BEEF CHEEK	22
Guinness gravy, champ potato, peppered greens	
VEGETABLE LASAGNE MILANESE (V)	18
San Marzano sauce	
SEABASS & BLACK TIGER PRAWNS (GF)	25
Samphire & leeks, lemon, butter, garden herbs, cherry tomatoes	
SHARING PLATTER (GF)	40
Charred chicken, garlic, lemon, chilli, szechwan & BBQ ribs,	
roast sea salted new potatoes, garden vegetables	

Sides

ALL SIDES ARE (V)

LOCAL BAKED PORTUGUESE BREAD & BUTTER	3
QUINTA FARM GREEN LEAF, HERB & PUMPKIN SEED SALAD (VG)	3
HERITAGE TOMATO & RED ONION SALAD (VG)	4
CHIPPED POTATOES	4.5
BEER BATTER ONION RINGS	4.5
PANACHE OF VEGETABLES	4
CHAMP POTATO	4.5



VEGETABLES, HERBS AND SALADS ARE WHENEVER
POSSIBLE SOURCED FROM OUR QUINTA DO LAGO FARM



V - VEGETARIAN | GF - GLUTEN FREE | VG - VEGAN

Should you have any known food allergy issues please ask our staff for information on ingredients.
No dish, food or drink, including couvert, can be charged if not requested or consumed by the customer.
We have complaints book. All prices are in euro (€). VAT included at legal rates.



DESSERT

STICKY TOFFEE & DATE PUDDING (V) Custard & toffee sauce	7
NEW YORK BAKED CHEESECAKE (V) Forest fruits	7
PROFITEROLES (V) Crème pâtissière & chocolate sauce	6
RICE & ALMOND CAKE (V) Coconut yoghurt	5.5
APPLE & CINNAMON STRUDEL (V) Vanilla ice cream or custard	6
ICE CREAM (V) & SORBETS (GF) Please ask for today's selection	4
FRESH FRUIT PLATE (V, GF, VG)	5
DANO'S CHEESE PLATE (V)	9

DESSERT
SOLVES
everything

