

PETISCOS

Perfect for sharing

COUVERT

Fresh bread, dips
and butter from Azores

4.00

BLACK TRUFFLE BURRATA.D.O.P.

Rosemary bruschetta,
roast peppers and cured coppa ham

18.00

OYSTERS (3 per serving)

Red chilli and lime dressing, crispy
shallots and coriander

14.00

LOCAL CLAMS (GF)

Steamed with white wine, garlic,
olive oil and coriander

28.00

PRAWNS À LA GUILHO

Local prawns, chilli, smoked paprika,
brandy and coriander

19.50

CHARCUTERIE

Selection of artisanal charcuterie

15.00

TUNA CRUDO

Sliced raw yellow fin tuna, avocado,
shaved fennel, tomato and lime

21.00

TEMPURA TIGER PRAWN

Tempura tiger prawn, slaw salad,
mango and sweet chilli sauce

19.50

FRIED CRUMBED MARINATED MACKEREL

Chilli and coriander aioli,
parsley and capers salad

14.00

SALADS

CHICKEN CAESER SALAD

Chicken breast, romaine lettuce, caesar dressing,
aged parmesan and croutons
18.00/23.00

PRAWN & SMOKED SALMON SALAD

Chilled prawns, smoked salmon, avocado,
mango, mixed leaves, heirloom tomatoes and
salsa verde mayonnaise
21.00/26.00

BEETROOT, FENNEL & ORANGE SALAD

Textures of beetroot, fennel, algarve oranges,
watercress, cherry tomatoes, soy
and lime dressing
15.00/20.00

FRESH FISH SELECTION

Fish delivered daily

Whole sea bass
Market price per kg

Squid
Market price per kg

Sea bream
Market price per kg

Turbot
Market price per kg

Sole
Market price per kg

All fresh fish are served with cherry tomatoes and lemon butter sauce



We can provide a Gluten Free option if requested.

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book.

SIDES

TOMATO SALAD

Basil, dried oregano, red onion
and balsamic dressing
5.00

STEAMED VEGETABLES

Selection of buttered vegetables
from our Q Farm
5.50

FRENCH FRIES

Herb sea salt
4.50

BASMATI CARDAMON RICE

4.50

NEW SEASON POTATOES

Butter and dill
5.00

MIXED LEAF SALAD

Red onion and balsamic dressing
4.50

POTATO PURÉE

Spring onion, butter and cream
5.00

MAINS

GRILLED SHELLFISH (GF)

Jumbo prawns
Market price per kg
Lobster
Market price per kg
Crayfish
Market price per kg

Shellfish is served with lemon and piri piri sauce

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Recommended wine:
Soalheiro Alvarinho
Glass 10.00 Bottle 39.00

FILLET SEA BASS / SEA BREAM (1 pax.)

Roast cherry tomatoes with lemon butter
34.00

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Recommended wine:
Espírito da Lagoalva - Chardonnay
Glass 8.50 Bottle 36.00

FILLET OF TURBOT

Roast cherry tomatoes and lemon butter sauce
43.00

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Recommended wine:
Monólogo Avesso
Glass 8.00 Bottle 32.00

LINGUINE PASTA FRUTTI DI MARE

With clams, prawns, garlic, chilli,
parsley and white wine
31.00

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Recommended wine:
Prelada Sauvignon Blanc
Glass 8.50 Bottle 35.00

FILLET OF BEEF

Aged beef fillet, spinach, crispy onions,
cognac and green peppercorn sauce
37.00

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Recommended wine:
Qta. da Prelada Reserva
Glass 12.00 Bottle 48.00

CALVES' LIVER

Grilled calves liver, bacon, onion gravy
and watercress salad
25.50

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Recommended wine:
Espírito Lagoalva Cabernet Sauvignon
Glass 8.50 Bottle 36.00

ROAST CHICKEN BREAST

Red wine sauce with button mushrooms,
bacon and shallots
23.50

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Recommended wine:
Flor do Tua Reserva
Glass 6.50 Bottle 26.00

SPICY VODKA RIGATONI (V)

Onion soubise, vodka, San Marzano tomatoes,
crème fraîche, basil and aged parmesan
23.50

DESSERTS

CHOCOLATE FONDANT

Callebaut chocolate fondant
served with Bailey's ice cream

(There is a 15 minute wait for this dessert)

9.50

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Recommended wine:

Porto Vieira de Sousa 30 Years Tawny

19.00

SEMIFREDDO

Grand Marnier, almond praline,
orange and dark chocolate sauce

9.50

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Recommended wine:

Porto Qta. Romaneira 10 Years Tawny

10.50

CHEESE SELECTION

Selection of cheese and
homemade pumpkin jam

14.00

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Recommended wine:

Porto Pintas Vintage 2014

19.00

HOMEMADE ICE CREAM

Homemade ice cream, by the scoop.

Served with spice crumble

3.50

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Recommended wine:

Chateau Les Justices Sauternes

8.50

CREME CAMEL WITH BRANDY PRUNES

Cinnamon shortbread

9.50

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Recommended wine:

Ribeiro Santo Sono de Vindima

8.50

CHOCOLATE CUP

Served with raspberry ice cream

9.00

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Recommended wine:

Qta. da Prelada Late Harvest

9.00

VANILLA CHEESECAKE

Passion fruit and mango

9.00

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Recommended wine:

Opta Late Harvest

9.00