

PETISCOS

Perfect for sharing

- 3.50 **COUVERT**
Fresh bread, dips and butter from Azores
- 17.00 **SALT AND PEPPER CALAMARI**
Chilli and coriander mayonnaise
- 15.50 **TUNA**
Fresh yellowfin tuna crudo, citrus, soy and grain mustard
- 15.00 **PRAWNS À LA GUILHO**
Prawns, chilli, garlic, smoked paprika and cognac
- 18.50 **CLAMS "À BULHÃO PATO"**
Steamed clams, white wine, garlic and coriander
- 13.50 **FRESH CRAB**
Fresh algarvian brown paté crab with melba toast
- 11.00 **BURRATA**
Serrano ham, fresh burrata D.O.P. crème fraîche, basil and chilli
- 12.95 **TEMPURA TIGER PRAWN**
(per unit)
Tempura king prawn, wasabi mayonnaise, mango and sweet chilli



SIDES AND SALADS

- 4.00 **TOMATO SALAD**
Rosa tomato salad, oregano
and balsamic vinegar
- 4.50 **CHAMP POTATOES**
Potato purée with spring onion
- 4.00 **FRIES**
Fried potatoes and herb salt
- 4.50 **NEW POTATOES**
Boiled new potatoes,
butter and dill
- 4.50 **ROCKET SALAD**
Rocket salad, parmesan
and balsamic vinegar
- 4.50 **STEAMED SEASONAL
VEGETABLES**



FISH OF THE DAY

A member of the team will inform you about the fish of the day.
All dishes are served with new potatoes, cherry tomatoes and
lemon butter.

MAINS

- 31.00 **FILLET OF BEEF**
Fillet steak, porcini cream sauce, spinach
and crispy onion
- 52.00 *Recommended wine:*
Seiva Red, Old Vineyards
Dry texture, aromatic
- 25.00 **CALF'S LIVER**
Grilled calf's liver, bacon
and onion gravy
- 32.00 *Recommended wine:*
Quinta Nova, Unoaked
Intense, mineral
- 28.00 **PACCHERI FRUTTI DI MARE**
Paccheri pasta, squid, prawns and clams,
chili and garlic, coriander
- 43.00 *Recommended wine:*
Soalheiro Granit, Alvarinho
Dry, mineral
- 23.00 **SPICY VODKA RIGATONI**
Onion soubise, tomato, crème fraîche
and parmesan
- 32.00 *Recommended wine:*
Ribeiro Santo Reserva Red, Dão
Wild berries aroma, spices notes



DESSERTS

- 9.00 **SEMIFREDDO**
Grand Marnier, almond praline, orange
and chocolate sauce
- 10.50 *Recommended wine:*
Porto Qta. Romaneira 10 years
- 8.50 **CHOCOLATE FONDANT**
Chocolate fondant served with Bailey's
ice cream
(There is a 15 minute wait for this dessert)
- 8.50 *Recommended wine:*
Porto Graham's 30 years
- 3.50 **HOMEMADE ICE CREAM**
Homemade ice cream, by the scoop
- 15.00 *Recommended wine:*
Chateau Les Justices Sauternes
- 7.50 **STEAMED SPICED TREACLE
PUDDING**
Poached pear with vanilla ice cream
- 9.00 *Recommended wine:*
Ribeiro Santo Sono de Vindima
- 7.50 **MANGO AND PASSION FRUIT
PAVLOVA**
Pomegranate syrup
- 8.50 *Recommended wine:*
QMF Late Harvest