

EPICURE MENU

DESIGNED FOR THE WHOLE TABLE ONLY

FOIE GRAS

Grilled Apricot | Smoked Anchovy | Bitter Orange |
Thyme | Fennel Seed Brioche

OR

AZORES GREATER AMBERJACK

Icy Gaspacho | Galician Lemon Gel | Tomato Salad |
Fermented Cucumber | Green Apple Vinegar | Oregano

BLUE LOBSTER

“Alcácer do Sal” Rice | Lemon | Seaweed | Samphire |
Nepeta Sauce | Imperial Caviar

CHURRA LAMB (ALGARVIAN CHURRA SHEEP)

Artichoke | Creamy Shallots | Black Eyed Peas Salad | Bean Purée |
Lemon | Green Fig | Black Garlic | Thyme Sauce

ALGARVIAN ORANGE

Algarvian Orange Swiss Roll | Bitter Orange Cream | Anise Seeds |
Lime | Tangerine & Figtree Leaves Sorbet

All prices in euros (€). VAT included at legal rates. No dish, food or drink including the couvert,
can be charged if not requested by the customer or if not consumed. We have a complaints book.

TERRITORY MENU

DESIGNED FOR THE WHOLE TABLE ONLY

OYSTER "MOINHO DOS ILHÉUS"

Oyster | Atlantic Prawns | Sea Plankton | Calamansi | Verbena Kombucha

VIOLET PRAWNS FROM V.R.S.A.

Lime Cream | Zambujal's 48 Months Pata Negra Cured Ham |
Caviar Lime | Creamy Cilantro | Cherries

RIA FORMOSA

Xarém | Cured Sea Bass | Seaweed | Clams |
Crab | Cockle Sauce | Curry Plant

MATURED GRILLED TURBOT

Caviar | Fennel Salad | Citrus | Saffron Sauce

SUMMER FARM

Sweet Potato | Aubergine | Courgette | Roasted Corn Salad |
Pennyroyal | "Maçanilha" Olives | Maize & Peppermint Sauce

RUBIA GALEGA TENDERLOIN

Cecina Puree | Chives | Soufflé Potato |
"À Portuguesa" Portuguese Style Jus

ALGARVE LEMON | GRILLED PEACH | "BELA LUZ" THYME

ISLAND

Biologic Chocolate Diogo Vaz | Banana | Poncha |
Coffee | Passion Fruit | Banana Ice Cream