

PETISCOS

Perfect for sharing

COUVERT

Fresh bread, dips
and butter from Azores
3.50

TUNA CRUDO

Sliced seared raw yellow fin tuna, grapefruit
and aubergine
16.50

SALT COD CROQUETTES

Lemon and caper mayonnaise with shaved
fennel
9.50

BURRATA D.O.P. (GF)

Smoked salmon, orange, watercress, dill and
capers
15.50

MACKEREL

Crumbed mackerel, smoked paprika aioli,
parsley and capers
9.00

WARM MARINATED QUAIL SALAD

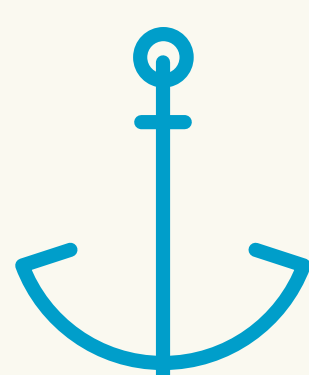
Semi dried cherry tomato, fregola sarda, al-
monds, soy and fresh herbs
11.50

FRESH GOAT'S CHEESE

Served with black olive salsa, roasted pep-
pers, lemon basil and grilled bread
9.50

PRAWNS À LA GUILHO (GF)

Prawns, chilli, smoked paprika, garlic,
brandy and coriander
16.00



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CHARCUTERIE*

Selection of three types artisanal charcuterie
(to share)

13.50

FRESH CRAB

Pate of fresh crab, lemon
served with toast

16.50

OYSTERS (3 per serve)

Oysters from the Ria Formosa, cucumber,
salmon roe with
citrus dressing

8.50

TEMPURA TIGER PRAWN

(per unit)

Tempura tiger prawn, wasabi mayonnaise,
mango and sweet
chilli sauce

12.50

LOCAL CLAMS (GF)

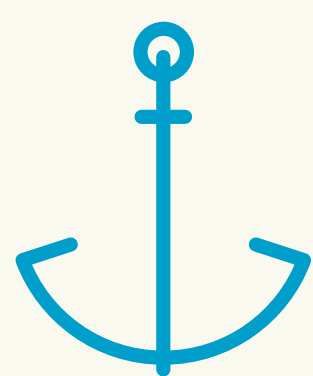
Steamed with white wine garlic,
olive oil and coriander

19.50

CDL SEAFOOD SAUSAGE (GF)

White wine and chive butter sauce with fresh
herb salad

18.50



FRESH FISH SELECTION

Delivered day fish **(GF)**:

Whole sea bass
75.00 per kg

Squid
29.50 per unit

Sea bream
75.00 per kg

Turbot
82.00 per kg

Sole
85.00 per kg

All fresh fish are served with new potatoes,
roast cherry tomatoes and lemon butter.

MAIN COURSES

GRILLED SHELLFISH (GF)

Scarlet prawns
145.00 per kg

Jumbo prawns
130.00 per kg

Lobster
130.00 per kg

Crayfish
145.00 per kg

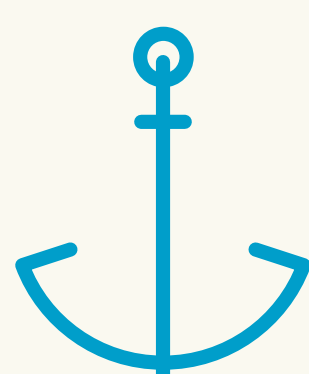
Shellfish is served with piri-piri sauce,
lemon and new potatoes

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Recommended wine:

*Quinta da Venda Grande Reserva
(mineral, fresh)*

45.00



MAIN COURSES

SEA BASS / SEA BREAM (1 pax.)

New potatoes, roast cherry tomatoes
and lemon butter sauce

29.50

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Recommended wine:

*Espírito da Lagoalva, "Chardonnay"
(fat, fresh, balanced)*

36.00

FILLET OF BEEF

Fillet of beef, spinach, crispy onions
and porcini cream sauce

31.00

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Recommended wine:

*Herdade da Aldeia de Cima Reserva
(dry, complex, elegant)*

41.00

CALF'S LIVER

Grilled veal liver, bacon, watercress salad
and onion gravy

25.00

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Recommended wine:

*25 Horas, "Merlot"
(elegant, complex)*

34.00

ROAST CHICKEN BREAST

Red wine sauce with button mushrooms,
bacon and shallots

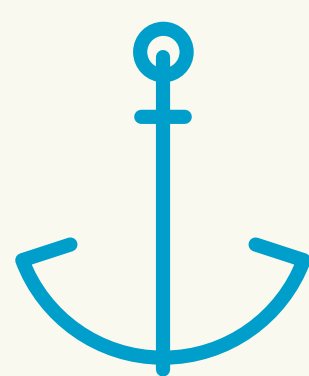
21.00

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Recommended wine:

*Qta Nova, Unoaked
(intense, mineral)*

32.00



MAIN COURSES

PACCHERI FRUTTI DI MARE*

Clams, prawns, garlic, chilli parsley
and white wine

27.50

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Recommended wine:

Mariposa, "Encruzado"

(unctuous with citric notes, lively acidity)

39.00

SPICY VODKA RIGATONI*

Onion soubise, San Marzano tomatoes,
crème fraîche, basil and parmesan cheese

23.00

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Recommended wine:

Al Ria "cabernet sauvignon"

(aromatic, fruity)

33.00

PRAWN AND MANGO SALAD (GF)

Avocado, cucumber, cocktail sauce and lemon

27.00

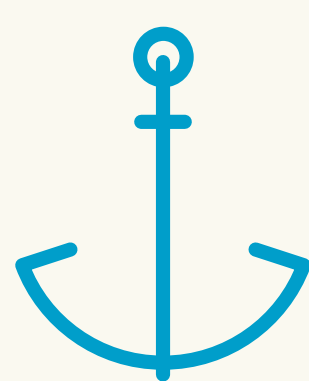
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Recommended wine:

25 horas, "sauvignon Blanc"

(dry, persistent)

33.00



SIDES AND SALADS

TOMATO SALAD*

Basil, dried oregano, red onion and balsamic dressing

4.00

STEAMED VEGETABLES*

Potato purée with spring onion

4.50

FRENCH FRIES

Herb sea salt

4.50

NEW SEASON POTATOES

Butter and dill

4.50

MIXED LEAVES SALAD*

Onion and balsamic dressing

4.00

MIXED GARDEN SALAD*

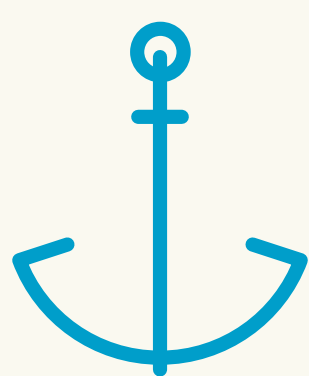
Mixed leaves, carrots, onion, tomato, cucumber and beetroot

4.50

POTATO PURÉE*

Spring onions, cream and butter

4.50



DESSERTS

PASSION FRUIT AND MANGO ETON MESS (GF)

Crushed meringue, cream, fresh passion fruit, mango and mango sorbet

8.50

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Recommended wine:

QMF Late Harvest

9.00

SEMIFREDDO*

Grand Marnier, almond praline, orange and dark chocolate sauce

9.00

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Recommended wine:

Porto Qta. Romaneira 10 Years Tawny

10.50

CHOCOLATE FONDANT

Callebaut chocolate fondant served with Bailey's ice cream (There is a 15 minute wait for this dessert)

9.00

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Recommended wine:

Porto Vieira de Sousa 30 Years Tawny

15.00

STRAWBERRIES, ALMOND BASKET

Fresh strawberry ice cream, strawberry coulis and chantilly cream

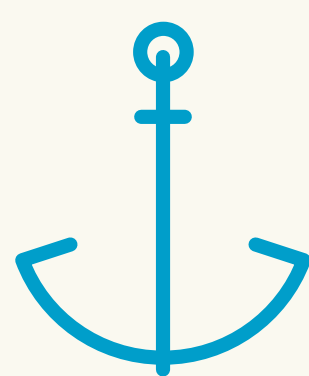
9.00

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Recommended wine:

OPTA Late Harvest

8.00



DESSERTS

WHITE CHOCOLATE CHEESECAKE

New season berries, raspberry coulis

9.00

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Recommended wine:

Moscatel Roxo Horácio Simões

"Costa a Costa"

10.00

CHEESE SELECTION

Selection of cheese, bread and
homemade pumpkin jam

14.00

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Recommended wine:

Porto Pintas Vintage 2014

12.00

HOMEMADE ICE CREAM*

Homemade ice cream, by the scoop

3.50

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Recommended wine:

Chateau Les Justices Sauternes

8.50

GF - Gluten free

* 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.