

PETISCOS

Perfect for sharing

COUVERT

Fresh bread, dips
and butter from Azores
3.50

TUNA CRUDO

Sliced raw yellow fin tuna,
ponzu, orange and crispy shallots
19.50

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

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

TEMPURA TIGER PRAWN

(per unit)

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

12.50

OYSTERS (3 per serve)

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

9.50

LOCAL CLAMS (GF)

Steamed with white wine garlic,
olive oil and coriander

24.00



FRESH FISH SELECTION

Delivered day fish **(GF)**:

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 roast cherry tomatoes and lemon butter.

MAIN COURSES

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:

*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

32.50

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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

35.00

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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 PASTA FRUTTI DI MARE*

Clams, prawns, garlic, chilli parsley
and white wine

29.50

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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



SIDES AND SALADS

TOMATO SALAD

Basil, dried oregano, red onion and balsamic dressing

4.50

STEAMED VEGETABLES

Selection of buttered vegetables from our Quinta Farm

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

POTATO PURÉE

Spring onions, cream and butter

4.50



DESSERTS

PASSIONFRUIT CHEESECAKE

Mango coulis and tropical fruits

9.50

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Recommended wine:

Quinta da Prelada 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



DESSERTS

STRAWBERRIES AND ALMOND BASKET

Quinta Farm strawberries, strawberry coulis and mascarpone cream

9.50

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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

12.00

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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.