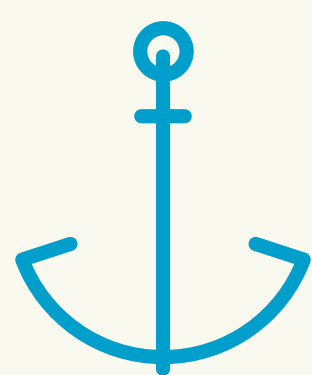


## PETISCOS

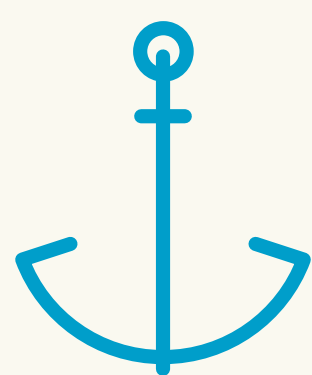
Perfect for sharing

- 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**

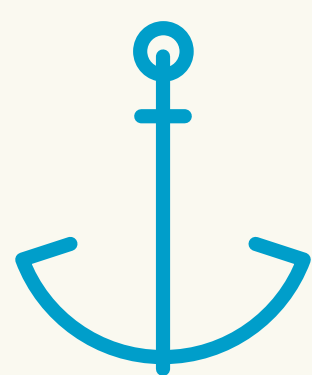


## FISH OF THE DAY

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)
- 15.00     *Recommended wine:*  
*Porto Graham's 30 years*
- 3.50     **HOMEMADE ICE CREAM**  
Homemade ice cream, by the scoop
- 8.50     *Recommended wine:*  
*Chateau Les Justices Sauternes*
- 7.50     **STEAMED SPICED TREACLE  
PUDDING**  
Poached pear with vanilla ice cream
- 8.50     *Recommended wine:*  
*Ribeiro Santo Sono de Vindima*
- 7.50     **MANGO AND PASSION FRUIT  
PAVLOVA**  
Pomegranate syrup
- 9.00     *Recommended wine:*  
*QMF Late Harvest*