

## Para abrir o apetite

### **Tábua da nossa seleção** €8.00

Pão, manteiga artesanal, azeite extra virgem, paté da nossa seleção e azeitonas

### **Sopa de hoje** €5.00

### **Bouillabaisse de Peixe** €8.00

Com marisco

### **Ensopado de Camarão** €12.00

Com aguardente envelhecida, malagueta doce e coentros

### **Mexilhões da Costa** €13.00

Com coentros e citrinos Algarvios

### **Estaladiço** €11.00

De queijo de cabra com tomilho e compota sazonal caseira

### **Cogumelos** €8.00

À bulhão pato

### **Salada de Tomate** €6.00

Textura de balsâmico e pickle de chalota

### **Salada Verde** €7.00

Mescla de alfaces, pepino fresco, kiwi, nozes e pickles de cebola roxa



### Bacalhau à Infante Sagres €22.00

Acompanhado de cremoso de grão de bico, feijão verde salteado, alho e coentros

### Filete de Robalo €20.00

Com puré de batata-doce regional e legumes salteados

### Caril de Camarão €22.00

Cheio de sabores do oriente acompanhado de camarão, arroz aromático e chutney de ananás

### Cataplana de peixe & Marisco €51.00 2 pessoas

Batata-doce regional e sabores do Atlântico

### Linguini Nero €22.00

Com camarão, mexilhão, amêijoas, tomate assado e lima



### Bife de Lombo €25.00

Batata frita caseira às rodelas, presunto 9M de cura, alho, louro e vinagre

### Chateaubriand €23.00

De porco Ibérico em marinada caseira, crosta de frutos secos, puré de batata perfumado com azeite de trufa negra e legumes da estação

### Lombo de Borrego €24.00

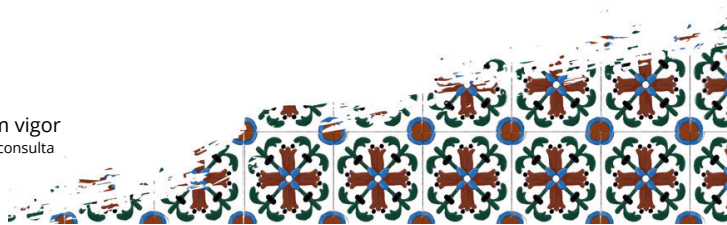
Com crocante de pistacho, abóbora grelhada, legumes do mercado e molho de vinho do Porto

### Javali Estufado €23.00

Lentamente com enchidos portugueses e batata nova torneada

### Peito de Frango €19.00

Recheado com queijo de cabra e figo, puré de batata doce Algarvia e legumes do mercado





### Tagliatelle

€17.50

Com fusão de legumes salteados, aromas orientais, amêndoa laminada e sementes de sêsamo

### Caril de Legumes

€18.00

Com arroz aromático e chutney de ananás

### Risotto de Cogumelos

€18.00

Perfumado com azeite de trufa negra e lascas de parmesão



### Mini Torta de Laranja

€8.00

De Silves e cheia de texturas e sorvete de limão

### Tarte de Chocolate

€8.00

Com caramelo salgado, zest de lima e gelado da nossa seleção

### Mousse de Chocolate

€7.00

Com praliné de avelã caseiro e avelã torrada

### Panna cotta

€7.00

De caramelo e amêndoa laminada

### Seleção de gelados

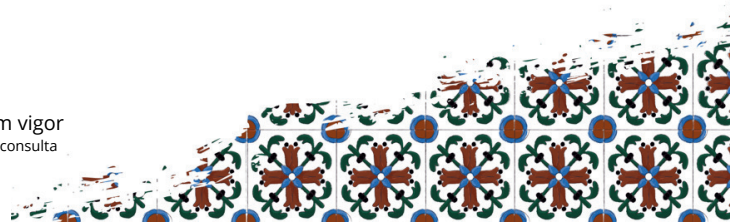
€4.50

2 bolas de gelado à sua escolha: chocolate, morango, baunilha ou limão

### Salada de Frutas

€6.00

Variedade de frutas cortadas para si



# To Start

**Our selection board** €8.00

Bread, artisanal butter, extra virgin olive oil, pâté from our selection and olives

**Today's soup** €5.00

**Fish Bouillabaisse** €8.00

With seafood

**Shrimp** €12.00

With aged brandy, sweet chilli and coriander

**Mussels** €13.00

With coriander and citrus fruits from the Algarve

**Crispy Goat Cheese** €11.00

With thyme and homemade seasonal jam

**Mushrooms** €8.00

Sautéed with white wine, butter, garlic and coriander

**Tomato salad** €6.00

Texture of balsamic and shallot pickle

**Green salad** €7.00

Mix of lettuce, fresh cucumber, kiwi, walnuts and red onion pickles



**Codfish Infante Sagres** €22.00

Served with creamy chickpeas, sautéed green beans, garlic and coriander

**Sea bass fillet** €20.00

With regional sweet potato puree and sautéed vegetables

**Shrimp Curry** €22.00

Full of oriental flavors served with aromatic rice and pineapple chutney

**Fish cataplana & Seafood** €51.00  
2 people

Regional sweet potato and Atlantic flavors

**Linguini Nero** €22.00

With shrimp, mussels, clams, roasted tomatoes and lime



**Loin Steak** €25.00

Homemade sliced french fries, 9M cured ham, garlic, bay leaves and vinegar

**Chateaubriand** €23.00

Iberian pork in a homemade marinade, dried fruit crust, mashed potatoes scented with black truffle oil and seasonal vegetables

**Lamb loin** €24.00

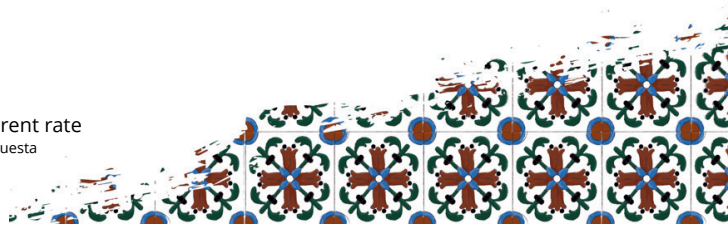
With crunchy pistachios, grilled pumpkin, market vegetables and Port wine sauce

**Boar** €23.00

Slowly stewed with Portuguese sausages and potatoes

**Chicken breast** €19.00

Stuffed with goat cheese and fig, Algarvian sweet potato puree and vegetables





### Tagliatelle

€17.50

With a fusion of sautéed vegetables, oriental aromas, sliced almonds and sesame seeds

### Vegetable Curry

€18.00

With aromatic rice and pineapple chutney

### Mushroom Risotto

€18.00

Scented with black truffle oil and parmesan shavings



### Mini Orange Pie

€8.00

From Silves and full of textures and lemon ice cream

### Chocolate Tart

€8.00

With salted caramel, lime zest and ice cream from our selection

### Chocolate Mousse

€7.00

With homemade hazelnut praline and toasted hazelnuts

### Panna cotta

€7.00

Caramel and sliced almond

### Ice cream selection

€4.50

2 scoops of ice cream of your choice: chocolate, strawberry, vanilla or lemon

### Fruit salad

€6.00

Variety of fruits cut for you

