

Restaurante

Starters

Veal tartar with quail egg yolk and olives focaccia
€12.00

Lobster and avocado salad, citrus citrus fruit sauce
€32.00

Sea Bass and salmon ceviche with pink grapefruit gel
€12.00

Scallops sautéed, carrot and orange puree, keta roes and herbs sauce
€25.00

Octopus tempura and breaded cuttlefish, Asian sauce and chilli
€15.00

Foie-gras terrine, grape jam, and freeze-dried raspberry
€19.00

Brusqueta Surf & Turf

Shrimp, wasabi cream, mango,
Smoked duck breast and pear in Carcavelos wine
€17.00

Soups

Green asparagus soup, enoki mushrooms and truffle oil
€9.00

Fish and seafood soup
€14.00

From Italy

Spicy spaghetti with prawns, mango and coconut cream with coriander
€17.00

Risotto di nero with grilled cuttlefish
€18.00

Open daily from the 7:30 pm 10:30 pm

Capacity of 60 seats

No dish, food or drink, including cover charge, can be charged if not requested by the customer or this is unusable

VAT Included - Complaints book available

"Food Allergies and Intolerances"

Before making your request for food and drinks, please let us know if you want clarification about our ingredients

Gourmet

From the Sea

Atlantic pot stew in shellfish sauce, coriander bread toast

€25.00

Fried turbot and panko duet, stuffed squid with quinoa snap peas

€24.00

Grilled Sea bass, cauliflower and saffron puree,

Pak choi cabbage and ramisco wine sauce

€36.00

Ocean Orchestra

Sea scallops with macadamia nuts, tuna tataki,

Crispy cuttlefish, tiger shrimp al guilho, grouper with lumpo caviar,

Mussel's velouté and tobiko roe

€40.00

Grilled grouper pavet with salsify puree and apple,

Season vegetables and lemon grass sauce with kaffir lime

€25.00

Meats

Black pork tenderloin with tomato and coriander "xarem",

Green asparagus, clams, olives and anchovies

€24.00

Lamb tenderloin in herbs and cornbread crust, fresh mint risotto

€34.00

Duck magret with mashed parsnip and chilli puree,

Purple onion, violet potato, juniper and honey sauce

€24.00

Seared beef tenderloin, wild mushroom puree and foie gras,

Seasonal vegetables with thyme lemon and beef jus

€27.00

Grilled mature entrecote beef steak, sweet potato chip,

Spinach puree, garlic and thyme sauce

€32.00

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Sweet World

Yuzu

*Yuzo bavaroise, chocolate ganache with berries,
Mascarpone ice cream and coffe macarron*

€10.00

Pavlova

Coconut and meringue mousse, creamy pineapple and rum granité

€10.00

Soufflé

Passion fruit and poncha with Madeira banana ice cream

€7.00

Chocolatissimo

Chef's temptation

€8.00

Fraisier

Lemon biscuit, jelly and fresh strawberries, vanilla cream

€9.00

Tropical Dome

Coconut dacquoise, chocolate cream with pineapple, raspberry mousse

€8.00

Choice of Ice Cream

Vanilla, Strawberry, Mango, Chocolate, Caramel, Raspberry, Lemon

Choice of 3 flavors

€8.00

Choice of 6 flavors

€10.50

Cheeses

Selection of National and International cheeses

€12.00

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