

Restaurante

Starters

Crab and avocado cannelloni, tomato jelly and lettuce bouquet
€25.00

Mushroom fricassee in creamy garlic
€11.00

*Boiled lobster in court-bouillon, apple puree seasoned with cinnamon,
Season salad and tangerine reduction*
€32.00

*Foie gras terrine with chestnuts nougat and quince jam,
Brioche bread, cinnamon and herbs reduction*
€19.00

*Shrimp, enoki mushroom, Iberian smoked ham, duck rilette,
Sweet and sour pear coulis*
€17.00

Suckling pig rissole, creamy gorgonzola and pesto
€12.00

*Roasted pumpkin with heather honey, grilled courgette,
Lentil puree, red onion and pumpkin seeds*
€10.00

Brusqueta Surf & Turf

Shrimp, wasabi cream, mango, smoked duck breast and pear in Carcavelos wine
€15.00

Soups

Cauliflower soup with goat cheese, almond and porc popcorn
€9.00

Fish and seafood soup
€12.00

From Italy

Pappardelle with shrimp, cuttlefish, clams and fish ragoût sauce
€20.00

Mushroom risotto with smoked ham, rocket and truffle olive oil
€19.00

*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 if it was not consumed
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

Salted cod confit, turnip greens puree, virgin olive oil
€24.00

Sea bass rice with clams
€36.00

*Monkfish sous-vide in sage and cured pancetta,
Cockle and Coriander rice, bolhão do pato sauce*
€26.00

Ocean Orchestra

*Sea scallops with macadamia nuts, tuna tataki,
Crispy cuttlefish, tiger shrimp al guilho, sea bass with lumpo caviar,
Mussel's velouté and tobiko roe*
€39.00

*Seared sea bream, chestnut puree,
Caramelized endives, asparagus and fennel mousse*
€25.00

Meats

*Sautéed beef tenderloin, wild mushroom puree and foie gras,
Vegetable farandole with lemon thyme and beef jus*
€28.00

*Lamb tenderloin in pistachio and cashew crust,
Ratte potato with lime thyme*
€34.00

*Seared duck magret with salt flower, duck cannelloni confit,
Glazed turnip, basil mousse*
€24.00

*Grilled sirloin angus steak,
Roasted vegetables, jacket potatoes and crème fraîche*
€32.00

Black pork tenderloin, broad beans puree with coriander, mushroom sauce
€24.00

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Sweet World

Chocolatissimo

Chef's temptation

€8.00

Pumpkin Chiffon

*Curd cheese mousse, carrot pudding, creamy almond,
Muscat ice cream*

€9.00

Tiramisú

*Coffee Biscuit, cocoa,
Coffee Ice Cream*

€7.00

Mille feuilles

Chestnuts, cream, caramel and rum

€10.00

Apple Sublime

*Walnut biscuit, apple panna cotta,
Cinnamon ice cream*

€7.00

The Soufflé

*Warm chocolate soufflé with orange confit,
Vanilla ice cream*

€7.00

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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