

# Restaurante

## *Starters*

### **Apple Trilogy**

*Pink Lady - with endives, nuts and radicchio,  
Reineta - Sautéed in eucalyptus honey with St. George DOP island cheese,  
Alcobaça - Roasted with raisins in filo pastry*  
**€12.00**

*Lobster and avocado Tian, marinated fennel and orange sorbet*  
**€31.00**

### **Tree stories about sardines**

*Scaled from Algarve – with tomato from Povoá do Varzim – grilled from Lisbon*  
**€10.00**

*Courgette roll with tomato, mozzarella cheese and basil purée,  
Cucumber spaghetti, olive oil and lemon*  
**€9.00**

*Seared sea scallops in almond oil, lemon caramel,  
Lettuce and apple with almond vinaigrette and keta roes*  
**€21.00**

*Roast beef with crispy purple onion, Terrincho DOP cheese,  
Homemade pickle, starring apple sauce with gin*  
**€11.00**

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

*Foie gras terrine, hazelnut and chilli pepper nougat, quince and cherries compote,  
Dark chocolate and LBV Port wine reduction*  
**€20.00**

## *Soups*

*Watercress soup with crème fraîche, nutmeg and roasted pine nuts*  
**€9.00**

*Fish & Seafood Soup*  
**€14.00**

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

# Gourmet

## From Italy

Linguine al nero di seppia with prawn and mango curry  
€18.00

Pumpkin risotto, kaffir lime and salsify  
€15.00

## From the Sea

Grilled grouper with salmoriglio sauce, cockle rice and wild rocket  
€25.00

Seared Turbot, parsnip purée, asparagus and gaufrette potatoes,  
Razor clam and bolhão pato sauce  
€23.00

Grilled sea bass with radish and green peas purée,  
Season vegetables, orange and lemon mousse  
€35.00

### Ocean Orchestra

Sea scallops with macadamia nuts, tuna tataki, clams with coriander,  
Crispy cuttlefish, tiger shrimp al guilho, grouper with lumpo caviar,  
Mussel's velouté and tobiko roe  
€38.00

## Meats

Iberian pork tenderloin, sweet potato gnocchis,  
Sautéed spinach with red currants and roti sauce  
€24.00

Lamb tenderloin in herbs and cornbread crust, fresh mint risotto  
€30.00

Braised duck breast with agave syrup and pistachio,  
Celery and beetroot purée, vegetables and juniper sauce  
€23.00

Seared tenderloin with Portobello mushrooms, vegetables pearls,  
Red onion purée and garlic chips, Serra cheese and beef jus  
€27.00

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# *Our Sweet World*

## **SOUFFLÉ**

*Lime and raspberries*  
**€7.00**

## **PANNA COTTA**

*Chocolate duet, salty caramel and berries sorbet*  
**€7.00**

## **S. FRANCISCO**

*Orange parfait, pineapple, strawberry and grenadine*  
**€8.00**

## **PALET D`OR**

*Dark chocolate, hazelnut cake and creamy praliné*  
**€9.50**

## **ALGARVE FLAVORS**

*Carob, orange, tomato and almond*  
**€7.00**

## **MARQUISE**

*Chocolate, caramel mousse, lemon cream*  
**€8.00**

## *Choice of Ice Cream*

*Choice of 3 flavors*  
**€8.00**

*Choice of 6 flavors*  
**€10.50**

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

## *Cheeses*

*Selection of National and International cheeses*  
**€12.00**

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*Capacity of 60 seats*

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