

Restaurante

Starters

Brusqueta Surf & Turf

*Shrimp with wasabi and mango cream,
Smoked duck with red onion and pear in Carcavelos wine*
€17.00

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

Clams and wild mushrooms cassolette
€18.00

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

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

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

From Italy

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

Mushrooms and duck risotto with Churra cheese
€16.00

Pork cheek ravioli and smoked belly
€15.00

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

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*
€24.00

*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

CHERRY JUBILEE

Almond sablé, pistachio creme brulée and champagne sorbet
€8.00

WINTER FLAVOURS

Pecan walnut biscuit and glazed chestnut
€7.00

CHOCOLATÍSSIMO

Chef's temptation
€9.00

SOUFFLÉ

Ginger bread, cream mousse, chocolate sauce with L.B.V. Port wine
€7.00

DEMI-CUIT

Warm carrot and white chocolate cake
Ginger brownie and mandarin sorbet
€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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