

Quintessential Portuguese cheese platter 30.

Serra da Estrela  
Gouveia  
Sheep, maturation 40 to 45 days.

Cabra Curado Pastor  
Manteigas  
Goat, maturation 40 to 60 days.

Nisa  
Tolosa  
Sheep, maturation over 30 days.

Terrinco Velho  
Torre de Moncorvo  
Sheep, maturation over 120 days.

São Jorge  
São Jorge - Velas  
Cow, 30 Months maturation

# Coral

\_Focused on local, fresh, and artisanal products, in a minimalist concept, Coral offers a new menu inspired by the gastronomic richness that surrounds us.

**Gorgonian Gardens**  
3 moments 69.

Bread

Snacks

Main

Dessert

Petit-fours

**Corallium Rubrum**  
4 moments 97.

Bread

Snacks

Starter

Main

Dessert

Petit-fours

**Reef Pedra do Valado**  
6 moments 127.

Bread

Snacks

Starter

Fish

Meat

Cheese

Dessert

Petit-fours

**Starters**

Almond gazpacho with caramelized onions

Scarlet prawn in crudo and grilled head

Razor clams with traditional Sacaíos sausage and citrus

Seared scallops with fresh arjamoího from Silves

**Main**

Seared bluefin tuna, parsnip with Madeira sauce

Axillary seabream, white prawn in crudo and prawn vinaigrette

Seared Portuguese duck breast, topinambur and sour cherry sauce

Dry aged sirloin, ash-cooked corn and carob

**Dessert**

Pastel de nata according to Mr. António

Tangerine parfait with own granita and pickle