

VEGAN

Almond gazpacho with caramelized onions

Pumpkin steak, spinach e ancient grains

Mushrooms chou farci, yam purée pumpkin sauce

Chocolate and carob

7 moments

68.

MARÉ

7 moments

bread  
snacks  
starter  
fish  
meat  
dessert  
petit-fours

118.

6 moments

bread  
snacks  
starter  
main  
dessert  
petit-fours

98.

## STARTER

Scarlet prawn in crudo and its grilled head

Fresh scallops with fresh arjamolho from Silves

Tuna tartar with fresh herbs and roe

Cured bonito tuna with fennel and sour leafs

Handpicked oysters from Ria de Alvor in escabeche

## FISH

Tempura triggerfish, goose barnacles and millet

Cherne, caldeirada broth, clams and fried bread

Seared bluefin tuna, parsnip with Madeira sauce

## MEAT

Iberian pork, tian à la Provençal and dried apricot chutney

Dry aged Arouquesa sirloin, ash-cooked corn and carob

Seared Portuguese duck breast, topinambur and sour cherry sauce

## DESSERT

Melosa soufflê, since 1972 in our menu

Tangerine, parfaît, granita and pickle

Chocolate and carob

Pastel de nata according to Mr. António