

## SOUP AND STARTER

Gazpacho with fresh tomatoes and toasted

Alentejo bread 8. ✓

Market vegetables cream soup 8. ✓

Algarvian traditional fish soup 15.

Sautéed prawns with garlic 20.

Monchique charcuterie and national cheese  
platter 23.

Marinated small anchovy from Vila Real with olive  
and garlic chips 14.

Traditional codfish cakes 12.

Boa Morte sardines with corn bread 14.

Asparagus and mushrooms sautéed in olive oil,  
garlic and parsley 15. ✓

Sautéed bivalves in olive oil, garlic and parsley 19.

Meat croquettes with mustard sauce 14.

Sourdough bread with Algarvian pickled carrot  
and olive oil 4. ✓

## SALAD

Romain lettuce, crotouns, parmesan and ceasar sauce 16. ✓

Romain lettuce, crotouns, parmesan, ceasar sauce and grilled chicken breast 18.

Santa Luzia octopus with olive oil grilled bread 19.

Niçoise with heirloom potatos and tuna homemade confit 18.

## SANDWICH

Club with homemade roasted turkey with fried egg 20.

Tenderloin beef steak, onion and homemade mustard sauce 24.

Local beef hamburger with cheese, smoked bacon, fried egg and homemade pickles 22.

Vegan burger with pickled roasted beetroot 19. ✓

## PASTA

Pasta with cherry tomato sauce, basil and garlic chips 19. ✓

Macaroni with São Jorge cheese 18. ✓

TRADITION POT

- Atlantic monkfish and seafood rice cassarole [2 people] 46.
- Seafood and fish cataplana [2 people] 60.
- Traditional fish and seafood with pasta casserole stew 24.
- Prawns açorda with grilled corn 28.
- Goa curry with prawns or vegan 27. ✓
- Portuguese beans and rapini rice casserole 20. ✓

(The cooking time of some traditional dishes could take up to 40 minutes)

## CHARCOAL GRILLED

Tiger prawns 52.

Algarvian scarlet prawns 68.

Cod fish roasted in olive oil with garlic and baked potatoes 33.

Line-caught +6kg Atlantic Stonebass fillet 33.

Fresh fish from the market *market price*

*Every day, our chef selects the fish from our local markets who deliver them to us first thing in the morning. To find out what's available, please ask our team members.*

### Choose your sauce

Garlic and herbs oil or fine herbs butter 1.

### Choose your accompaniment

Algarvian salad with roasted peppers 3.

Homemade french fries in extra olive oil 3.

Roasted sweet potato 3.

Steamed vegetables 3.

White rice 3.

Green salad 3.

## CHARCOAL GRILLED

Iberian pork pluma 27.

Chicken piri piri 23.

Sirloin of Portuguese breed 32.

Tenderloin of Portuguese breed 37.

Daily special cut *market price*.

*Every day, our chef, selects special cuts from our local butcher who sources from the very best farms. To find out what's available, please ask our team members*

### Choose your sauce

Chimichurri, bernaise or fine herbs butter 1.

### Choose your accompaniment

Algarvian salad with roasted peppers 3.

Homemade french fries in extra olive oil 3.

Roasted sweet potato 3.

Steamed vegetables 3.

White rice 3.

Green salad 3.

All prices are in euros

Complaint book available upon request

If you would like to know the allergenic list please ask the server

Vegetarian dish 

Half board includes one starter, one main and one dessert