



**COUVERT** | Por pessoa pão, pate caseiro, manteiga € 2  
**COUVERT** | per person bread, homemade pâté, butter

**PETISCOS** (1 unid.) | **TAPAS** (1 unid.)

Pastel de grão à gomes de sá € 5  
Chick pea fried ball in "gomes de sá" style

Guisado de favinhas com tomate e ervas da época € 5  
Broad beans stew with tomato and seasonal herbs

Tomatada com ovo e coentro € 6,5  
Tomato smashed with egg and coriander

Requeijão de cabra, mel serrano, abóbora assada e confitada € 7  
Goat cottage cheese, honey, roasted and confit pumpkin

Rillette de porco ibérico, pickles de cebola-roxa, € 7  
tapenade de cornichons  
Iberian Pork Rillettes, red onion pickle, cornichon tapenade

Txistorra assada, tibornia de azeite € 7  
Roasted *Txistorra*, olive *tibornia*

Barriga de atum em conserva, flor de sal com piri-piri € 7  
Tuna belly in preserve, salt flower with piri-piri

Croquete de alheira, maçã verde e vinho do Porto (2 unid.) € 8  
Portuguese sausage fried crumbled with green apple and Port wine (2uni)

Pica-pau à portuguesa, batata chips € 9  
Portuguese "Pica-pau" & chips

Salada de bacalhau e pimentos assados, crostini de broa € 9  
Codfish & roasted peppers with corn bread crostini

Mexilhão a Mare-nostrum € 9  
Mare-nostrum Mussels

Gamba cozida 100gr € 12  
Boiled prawns

**ENTRADAS | STARTERS**

Melão, hortelã e Presunto € 6,5  
Melon, mint & sliced smoked ham

Camarão salteado à Algarvia com alho e coentros € 18  
Fried Prawns with Garlic and Coriander

Amêijoas à Bulhão Pato € 21  
Clams with Garlic and Coriander

Cocktail de Lagosta € 24  
Lobster Cocktail

Cheesecake salgado, espadarte fumado € 19  
Salty cheesecake, smoked swordfish

**SOPA | SOUP**

Creme de legumes € 5  
Vegetables cream soup

Sopa de peixe à Algarvia € 8,5  
Fish soup

Creme de marisco € 9  
Seafood cream soup

## PEIXES E MARISCOS| FISH AND SHELLFISH

|   |          |
|---|----------|
| Peixe fresco da nossa costa<br>Por favor consulte as sugestões do dia<br>Fresh fish from our coast - Please check our daily suggestions | PV       |
| Lavagante (sob encomenda)<br>Lobster (order in advance)   | € 95/Kg  |
| Camarão Tigre grelhado<br>Grilled tiger prawns  | € 95/Kg  |
| Lagosta (sob encomenda)<br>Rock Lobster (order in advance)  | € 125/Kg |
| Carabineiro da costa salteado em azeite e coentros<br>Sautéed scarlet shrimp in olive oil and coriander                                 | € 125/Kg |

## ESPECIALIDADES | SPECIALITIES

|  |      |
|--|------|
| Filete de dourada<br>Grilled Golden Bream fillet   | € 22 |
| Filete de robalo<br>Grilled Sea bass fillet  | € 23 |
| Tranche de salmão<br>Grilled salmon  | € 23 |
| Filete de pregado<br>Grilled turbot fillet   | € 28 |
| Filete de linguado<br>Grilled sole fillet  | € 32 |
| Filete de salmonete<br>Grilled mullet fillet   | € 32 |
| Peixes e mariscos com sabores a Cataplana<br>Fish and seafood stew in tomato sauce "Cataplana"   | € 25 |
| Bife de atum salteado com cebola roxa, pimentos amarelos e malagueta<br>Sautéed Tuna steak with red onion, yellow pepper and Piri-piri                                     | € 26 |
| ♦ Todos os peixes acompanham com:<br>batata assada no forno, legumes do dia ou salada mista<br>All fish side dishes are: roasted potatoes, daily vegetables or mixed salad |      |

## CARNES GRELHADAS | GRILLED MEAT

|   |        |
|---|--------|
| Frango piri-piri com salada de tomate e batata frita<br>Traditional Piri-piri Chicken, tomato salad and French fries                                      | € 19,5 |
| Costeleta de borrego e seu molho de hortelã<br>Lamb Chop with peppermint Sauce  | € 24   |
| Chuleton de Vaca - 400gr com batata gratin e legumes do dia<br>Bone-in Rib Steak with gratin potato and daily vegetables                                  | € 28   |
| Bisteca 375gr com batata gratin e legumes do dia<br>T-Bone steak with gratin potato and daily vegetables  | € 27   |
| Entrecôte 400gr - Carne Maturada com batata gratin e legumes do dia<br>Sirloin – Matured meat with gratin potato and daily vegetables                     | € 28   |
| Lombo de novilho Txogitxu com batata gratin e legumes do dia<br>Txogitxu Matured Beef fillet with gratin potato and daily vegetables                      | € 33   |
| Tomahawk de novilho - 2 pessoas (30 min)<br>com batata gratin e legumes do dia<br>Tomahawk beef steak with gratin potato and daily vegetables - 2 persons | € 52   |

## MASSAS | PASTAS

|   |      |
|---|------|
| Lasanha vegetariana<br>Vegetarian Lasagna                           | € 17 |
| Penne com molho de marisco<br>Penne with seafood sauce              | € 18 |
| Esparguete com molho de cogumelos<br>Spaghetti with mushrooms sauce | € 17 |