



ENTRADAS / APPETIZERS

Carpaccio de novilho, finas fatias de novilho, temperado com flor de sal, pimenta, azeite, lascas de queijo parmesão, servido com salada de rúcula.

Beef Carpaccio, thin slices of beef, seasoned with "fleur de sel", freshly ground pepper, olive oil and Parmesan cheese served with a rocket salad

Carpaccio de atum, servido com salada de rúcula, temperado com flor de sal, azeite, alcaparras e vinagrete de groselhas

Tuna Carpaccio, seasoned with freshly ground Pepper, "fleur de sel", cappers and a currant vinaigrette served with rocket salad

Salada de lulas, com feijão-frade, alface romana, tomate cereja, rúcula, azeite e vinagre balsâmico.

Squid Salad, with black-eyed beans, romaine and rocket salad, cherry tomatoes, seasoned with olive oil and balsamic vinaigrette

RISOTTOS

Risotto porcini com cogumelos e queijo parmesão

Porcini Risotto with mushrooms and parmesan cheese

Risotto sepia, servido camarão e tomate fresco

Sepia Risotto, served with sauté shrimp and fresh tomato

SOPAS / SOUPS

V - Sopa de aipo, com espuma de azeite de trufa

Celery Soup, with a truffle and olive oil foam

V/H – Sopa de dia

Soup of the Day

PEIXES / FISH

·Filetes de robalo grelhado acompanhado com grão, azeite, tomate, croutons de pão com alho, coentro e salsa.

Grilled sea bass filet served with chickpeas, olive oil, tomato, and topped with garlic croutons, coriander and parsley.

·Camarões, com molho caril tailandês, servidos com legumes ao vapor e arroz selvagem

Prawns, in and Thai curry sauce, served with steamed vegetables and whole grain rice.

H - Opção saudável / Healthy option

V - Vegetariano / Vegetarian

PEIXES / FISH

Peixe do dia grelhado, do mercado de Portimão: vários peixes do dia á escolha, grelhados servidos com batata cozida, legumes e salada.

Fresh grilled fish, straight from the fishermen's market in Portimão, the catch of the day is prepared, grilled and served with steamed potatoes, vegetables, and a mixed green salad.

CARNES / MEAT

Lombinho porco preto, com risotto de cogumelos porcini e parmigiano com ratatouille de legumes.

Black pork tenderloin served with a porcini, parmesan and mushroom risotto along with a vegetable ratatouille.

Tornedó de Novilho, lombo de novilho, clássico ou grelhado, legumes e gomos de batatas picantes.

Beef Tenderloin, grilled or sautéed, served with steamed vegetables and spicy potato wedges.

MOLHOS / SAUCES

Com Pimenta / *Green pepper*

À Portuguesa / *Portuguese*

Com Mostarda / *Mustard*

Com Queijo da Serra / *Melted Portuguese cheese*

Couscous marroquino de frango e grão-de-bico

Moroccan Couscous with Chicken and Chickpeas

Noisettes de pato, molho "bigarade", batatas-doces crocantes e legumes salteados

Duckling breast "noisettes", seasoned with an orange flavoured "bigarade" sauce, served with crispy sweet potatoes and sautéed vegetables

SOBREMESAS/ DESSERTS

Ananás, com salada de fruta e gelado de baunilha

Fresh pineapple, served with a fresh fruit salad and vanilla ice cream

Pêras em dueto, vinho branco e vinho tinto e canela

Pear duet, pears soaked in caramelised white wine and the others in caramelised red wine with a light hint of cinnamon

Bolinho cremoso de chocolate, servido com gelado de baunilha

Warm chocolate cake, served with vanilla ice-cream

Sortido de queijo com bolachas crackers e uvas

A selection of portuguese cheeses, served with grapes and crackers

Capuccino de morango, morangos em calda servidos com natas batidas

Strawberry capuccino, strawberries in a syrup, served with beaten cream