



www.casadocampo-restaurant.com



32 Anos / 32 Years

1991-2023

Jackie Pierse / José Caniné

Chef – Fernando Fernandes

Casa do Campo Restaurante

To Begin

Our Famous Classic Caesar Salad (*A/G/C/F)	13.50
Homemade Ravioli of Smoked Salmon served with a creamy Vermouth and fresh Dill sauce (*A/D/G)	14.95
Chef's Hot Gratin of Scallops and Crab served on the ½ shell (*A/CD/E)	14.95
Warm Goats Cheese Tartlets w/dried Figs, Honey and Thyme, Green Salad (Avail. Gluten Free) (*G/C/D)	15.50
A Warm Salad of Poached Pears with toasted Walnuts and melted Brie served with green Leaves from the Farm, Balsamic Vinaigrette (*C/D/H)	16.50
Our Spicy Sizzling Prawns with Garlic, Piri Piri and red Pepper “al ajillo” (no heads/no shells!) (*E)	14.50
Grilled Gigantic Tiger Prawn served w/Piri Piri and Garlic sauce (*E/H)	30.50
½ Dozen Fresh Ria Formosa Oysters served on ice “Au Natural” or with Hollandaise “Au Gratin” (*A/D/E)	16.50
Homemade Terrine of Foie-Gras , with Quince sauce and poached Apricots (*G) available Gluten free	26.50
Our Algarvian “Fishermans” Broth	8.50
Our Homemade chilled Gaspacho “Andaluz” with traditional garnish (*G)	9.50

To Follow

Filletts of Fresh Catch of the day on the Grill, with Olive oil, Garlic and fresh Coriander or with a lemon and butter sauce, Farm Vegetables (*D)	32.50
Filletts of Fresh Catch of the day steamed, served with a Hollandaise sauce and spinach from the farm (*D)	32.50
Fresh Sole grilled on the bone with a Lemon and Butter Sauce on the side, served with vegetables from our Farm (*D)	38.50
Grilled Gigantic Tiger Prawns (2 un) served w/Chef's Sautéed Rice, Piri Piri, Lemon, Garlic and Butter sauce (*D/H/E)	61.00
Homemade Ravioli of sautéed Farm Spinach and Ricotta, served with our own fresh Tomato sauce (*A/B/C/G)	23.50
Grilled Farm Vegetable Platter with sautéed rice and toasted seeds (*B/H)	18.50
Our Famous Pepper Steak “Flambé” (Filet Mignon) (*D/F/G)	34.50
Stroganoff of Filet Mignon with a creamy Mushroom sauce, served with white Rice (*D/F/G)	32.50
Chef's Roast leg of Duck Confit w/ our own homemade Orange Sauce and Orange Confit served on a Crispy Rosti, sautéed red cabbage	31.50
Rack of Lamb on the Grill, marinated with fresh wild Thyme, with a Mint and Honey sauce, Farm Vegetables	34.50
Chateaubriand (for two) with grilled Vegetables and Bearnaise sauce (*A/B/D)	70.00

Salads & Vegetables

Tomato and Onion Salad	4.90	House Wine White (75cl / glass)	21.50/6.50
Green Leaves Salad with Herbs from the Farm	4.90	House Wine Red (75cl / glass)	24.50/6.50
Grilled Farm Vegetables (*B)	4.90	House Champagne (Laurent Perrier Brut)	80.00/17.00
Sautéed Spinach from the Farm	4.90	Glass of espumante (Terras do Demo)	7.50
Fresh Green Beans (fine-cut)	4.90		
Chef's Sautéed Rice w/ Currants (*H)	4.90		
Fries /Mash / Rosti Potato (*D)	4.90		
Pepper Sauce (extra portion) (*A/F/G)	4.90	Couvert p.p. – Bread, Butter, Amuse Bouche	4.00
Bearnaise / Hollandaise (extra portion) (*A/D)	4.90	Extra Bread basket	3.00

We don't serve half portions
All our Salads are washed leaf by leaf and sanitized in accordance with D.G.S guide lines

VAT included
Service not included
Gluten free and special diets available. Please ask.

NO SMOKING indoors
Please use your Mobile and Ipad on silent and with discretion. Your fellow diners thank you!

*Allergen information RUG (EU 1169/2011)
*A Contains: eggs / *B* Contains: celery / celeriac/ *C Contains: cheese/ *D Contains: milk or milk derivatives/*E Contains: shellfish/ *F Contains: mustard/*G Contains: gluten/*H Contains: nuts/dried fruits

You are only obliged to pay for couvert if it is consumed. Please advise us in advance. Thank you!
In all sautéed dishes we use only virgin olive oil
Seasonal fruits and vegetables are sourced from our Casa do Campo Farm or local Producers