



www.casadocampo-restaurante.com



33 Anos / 33 Years

1979-2014

Jackie Pires / Just Control

Chef – Fernando Fernandes

Casa do Campo Restaurante

To Begin

Our Famous Classic Caesar Salad prepared w/ homegrown Lettuce and Anchovies from Olhão (*A/G/C/F)	14.50
Chef's Summer Farm Salad, Orange / Mango / Avocado / Seasonal Fruits, fresh Cheese, Mint and Honey Vinaigrette (*C/D/F)	16.50
Chef's Hot Gratin of Scallops and Crab served on the ½ shell (*A/C/D/E/I)	16.95
Warm Goats Cheese Tartlets w/dried Figs, Honey and Thyme, Green Salad (Avail. Gluten Free) (*G/C/D/F)	16.50
A Warm Salad of Poached Pears with toasted Walnuts and melted Brie served with green Leaves from the Farm, Balsamic Vinaigrette (*C/D/H/F)	16.50
Our Homemade Gaspacho "Andaluz" with traditional garnishes (*G)	9.00
Our Spicy Pan-Fried Prawns with Garlic, Piri Piri and red Pepper "al ajillo" (no heads/no shells) (*E)	15.50
Grilled Gigantic Tiger Prawn served w/Piri Piri and Garlic sauce (*E/H)	32.00
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 our own Quince sauce and poached Peaches (*G) available Gluten free	26.50
Our Algarvian "Fishermans" Broth (Bouillon)	8.50

To Follow

Fillets 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)	34.50
Fillets of Fresh Catch of the day steamed, served with a Hollandaise sauce and spinach from the farm (*D)	34.50
Fresh Quarteira Sole grilled on the bone with a Lemon and Butter Sauce on the side, served with vegetables from our Farm (*D)	41.50
Grilled Gigantic Tiger Prawns (2 unit) served w/Chef's Sautéed Rice, Piri Piri, Lemon, Garlic and Butter sauce (*D/H/E)	64.00
Tagliatelle with homemade Tomato sauce and grilled Vegetables, toasted pine nuts (*C/G/H/I)	23.50
Our Famous Pepper Steak "Flambé" (Filet Mignon) (*D/F/G)	37.50
Stroganoff of Filet Mignon with a creamy Mushroom sauce, served with white Rice (*D/F/G)	33.50
Chef's Roast leg of Duck Confit w/ our own homemade Orange Sauce and Orange Confit served on a Crispy Rosti, red cabbage	32.50
Rack of Lamb on the Grill, marinated with fresh wild Thyme, with a Mint and Honey sauce, Farm Vegetables	39.50
Chateaubriand (for two) with grilled Vegetables and Bearnaise sauce (*A/B/D/I)	73.50

Salads & Vegetables

Tomato and Onion Salad	4.90		
Green Leaves Salad with Herbs from the Farm	4.90	House Wine White (75cl / glass)	21.50/6.50
Grilled Farm Vegetables (*B)	4.90	House Wine Red (75cl / glass)	24.50/7.00
Sautéed Spinach from the Farm	4.90	House Champagne (Laurent Perrier Brut)	90.00/18.00
Fresh Green Beans (fine-cut)	4.90	Glass of espumante (Terras do Domo)	9.50
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		
Bearnaise / Hollandaise (extra portion) (*A/D)	4.90	Couvert p.p. – Bread, Butter, Amuse Bouche	4.00
		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 n69/2011)

*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

*I Contains: Beetroot



Casa do Campo Restaurante



SOBREMESAS - DESSERTS

Sorvete caseiro de Framboesa em sua Casca de Chocolate Amargo regado com Medronho (*A/D)	10.50
Intense Homemade Raspberry Sorbet with in Medronho from Monchique served in a Bitter Chocolate Basket	
Profiteroles caseiros recheados com Gelado de Baunilha e com dois Molhos de Chocolate quente (*A/D/G)	9.50
Our famous Homemade Profiteroles stuffed with Vanilla Ice Cream and served with Two Chocolate Sauces	
A nossa Pavlova caseira com Futa da época e Chantilly (*A/D)	9.50
Homemade Pavlova with seasonal Fruit and Whipped Cream	
Crumble Caseiro de Maçã, Marmelo e Frutos Vermelhos da Horta (*D/G)	9.50
Homemade Warm Apple, Quince and Mixed Berries Crumble with Vanilla Ice Cream	
Figos da Horta secos, marinados em Vinho do porto e servidos mornos com Gelado de Baunilha e Amêndoa Torrada (*D/F)	9.50
Marinated dried Figs in Port Wine served warm with Vanilla Ice Cream and Toasted Almonds	
Crepe Suzette flamejado (p/duas pessoas – 20 minutos) (*A/D/G)	18.50
Crepe Suzette flambéed (for two – 20 minutes)	
Parfait de Chocolate Branco com Coulis de Frutos do Bosque (*A/D/G)	9.50
Homemade White Chocolate Parfait with a mixed Berry Coulis	
Queijo de Ovdha Alentejano (meio curado) com Doce de Figo da Horta (*C/D)	12.50
Alentejo Cheese with our Fig Jam from the Farm	
Prove as infusões Biológicas provenientes da nossa Horta (Bela Luísa / Cidreira / Príncipe / Menta / Salva)	3.00
Try our Organic Infusions from the Farm, single or mixed (Lemon Verbena / Lemon Balm / Lemon Grass / Mint / Sage)	

Temos Gelados sem Glúten, Baunilha / Chocolate / Framboesa
We have Gluten Free Ice Cream, Vanilla / Chocolate / Raspberry