

Xerém

fusion cuisine

Spring-Summer

2022 Menu

www.restaurantexerem.com
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MENU

COUVERT XERÉM (Per Person)

Mix breads, butter, homemade marinated olives, aromatic olive oil, and patê of the day. 3,50

BEGINNING OF THE TRIP...

TRADITIONAL STARTERS

SOUP OF THE DAY

Amazing soups made by fresh ingredients. 3,00

CHICKEN WINGS

Delicious crispy chicken wings served with a special sauce. 6,50

SPRING ROLLS

Vegetables Rolls served with sweet and sour sauce (**Vegetarian Option**). 7,00

ALHEIRA MIRANDELENSE

Breaded alheira with apple sauce jelly and salad. 7,00

MENU

SPECIAL STARTERS

CRISPY SHRIMP

Crispy shrimp with lettuce salad and sweet and sour sauce. 9,50

CRISPY SQUID

Breaded squid strips served with garlic mayonnaise. 8,50

ANCHOVY FILLET

In olive oil with delicious salad. 8,50

STUFFED PASTRIES

Filó pastry filled with fig and chevré cheese covered with a luster of Algarvian honey. 7,00





OUR XERÉNS

CERRO D'OURO XERÉM

With delicious tenderloins of fried black pork and laminated garlic. 12

RIA FORMOSA'S XERÉM

Exalted by Ria Formosas's cockles and clams infused with aromatic herbs. 15

SHRIMP XERÉM

Amazing 10/20 shrimps, fresh clams, small shrimps and wild lobster sauce. 19,50

KINGDOM OF ALGARVE'S XERÉM (2P)

Flavored special stew sauce, lobster, carabineros, mussel, 10/20 shrimps and clams. 48

VEGETARIAN XERÉM

Cooked in tomato sauce with vegetables and aromatic herbs. 11

SQUID XEREM

Amazing Xerem infused with aromatic herbs, squids, and shrimps. 14



SEASIDE FLAVORS'

TUNA PUFF PASTRY

Layers of tuna on onions with humus, mashed potatoes, and crispy sweet potatoes. 14,50

CODFISH CENTERS

Loin of codfish candied in extra virgin olive oil, flavored with garlic and bay leaves, in bed of chickpeas puree. 24,50

SEA BASS FILLET

Sea bass Fillet with cataplana and fennel sauce, baked sweet potatoes, and vegetables. 15,50

ALGARVIAN SQUID

Fresh Squid in extra virgin oil flavored with garlic and bay leaves served with baked sweet potato. 15,50

SHRIMP CURRY

Shrimp in curry sauce flavored with spices served with basmati rice seasoned with citrus and pine nuts. 14



FARM FLAVORS'-I

CHICKEN OF THE FIELD

Little steaks with mango sauce and coconut cream, basmati rice with lemon and pine nuts. 12,50



TASTING OF BLACK PORK

Baked Entrecote flavored with citrus, tenderloin sausage and grilled pineapple served with puree and flour sauce. 14,50

LAMB OF THE BARROCAL

Lamb chops grilled in aromatic Barrocal herbs with mint and medronho jam, and french fries. 26

BLACK PORK

Tenderloin made in a natural fat, with shrimp, crispy potatoes layers, and coriander sauce. 16,50



FARM FLAVORS'-II

TORNEDÓ

Beef tenderloin in a purple onion crust, tarragon's flavored, reserved red wine sauce, with chevré cheese and ham, sweet potato gratin or French fries. 27



BLACK ANGUS

Chuck tip with three pepper's sauce, gratin sweet potato, and fricasse of vegetables. 26 (1p.) 48(2p.)

PORTUGUESE LOIN

Steak of beef loin seasoned in Portuguese style, with Iberian pork smoked ham, pickles and fried potatoes in slices. 28





CATAPLANA

KINGDOM OF ALGARVE'S (2p.)

Flavored with special stew sauce, lobster, carabinnners, mussel, 10/20 shrimps and clams. 49

SEA AND LAND CATAPLANA (2p.)

Special cataplana with pork tenderloins, almejoa boa and delicious fresh sauce. 35

FARM'S CATAPLANA (2p.)

Delicious cataplana with shredded chicken, pork tenderloins, clams, special stew sauce. 35

Served white rice or boiled potatoes







VEGETARIAN FLAVORS'

FLAKY PASTRY TOFU

Tofu and caramelized onions in layers, served in a chickpea puree bed and sweet potato chips. **13**

LENTIL CURRY

Lentil curry with vegetables in a bed of couscous. **12**

SOY BOLOGNESE

Soy's Spaghetti bolognese with delicious vegetables salad. **12**

SUPPLEMENTS

BASMATI RICE **3**

FRENCH FRIES **4,50**

VEGETABLES OF THE SEASON **3**

GREEN LEAVES SALAD WITH
CORIANDER SALAD **6**

TOMATO, ONION AND
OREGANO SALAD **5**

HERBS INFUSIONS' XERÉM **3**

SPECIAL FAMILY MENU

Family Menu from €14 /4px.

TRADITIONAL CODFISH BRÁS(3-4 P.)

Special cod served with strips of crispy potatoes, onions, eggs and olives. A delicious combination of flavors and textures results in an incredibly satisfying dish. **48**

FRESH COD SALAD WITH GRAINS (3-4 P)

Cod salad, chickpeas, onions and fresh herbs. **18**

SPIRITUAL COD CHEF'S SPECIAL(3-4 PEOPLE)

Traditional dish of Portuguese cuisine with the refined touch of our Chef Lino brings delicious cod with a light and delicate flavor, homemade bread, crispy potato and carrot that will really make you feel in heaven. **36**

CHICKEN WINGS (3-4 PEOPLE).

Delicious crispy chicken wings served with a special sauce. **16**

MEDITERRANEAN FUSILLI (3-4 PEOPLE)

Fusilli salad with tuna, onion, carrot, herbs, seasoned with extra virgin olive oil, white wine vinegar, and a touch of pepper. **14**





SPECIAL DESSERTS

TRIP TO CARAMEL

Salted caramel cheesecake with caramel ice cream, and hot toffee caramel sauce. Simply perfect! 7.50

CHOCOLATE "COULANT"

Chocolate delight with his "HEART" melted, served with tangerine or vanilla sorbet. 5,50

CAROB DELIGHT

Carob Mousse, pear ice cream in the middle covered by AMAZING RED FRUIT sauce. 7

TRIO ALGARVIO

DELIGHT of fig, carob, and almond served with Port wine ice cream. 8,70

CAROB AND ORANGE PIE

Amazing carob pie with creamy orange. 6



TRADITIONAL DESSERTS



FRUIT OF THE SEASON

Fresh Seasonal Fruits. 3,50

LEMON DELIGHT

CREAMY lemon's mousse with crunchy biscuit. 4,50



PUDDING

Smooth condensed milk pudding with a perfect caramel sauce! 4

RICE PUDDING

An Amazing creamy rice recipe, simple and delicious. 3



THREE CINNAMON TEXTURES

Apple crumble, rice pudding and cinnamon ice cream. 6



DESSERTS-DELIGHT

HOMEMADE ICE CREAMS AND SORBETS

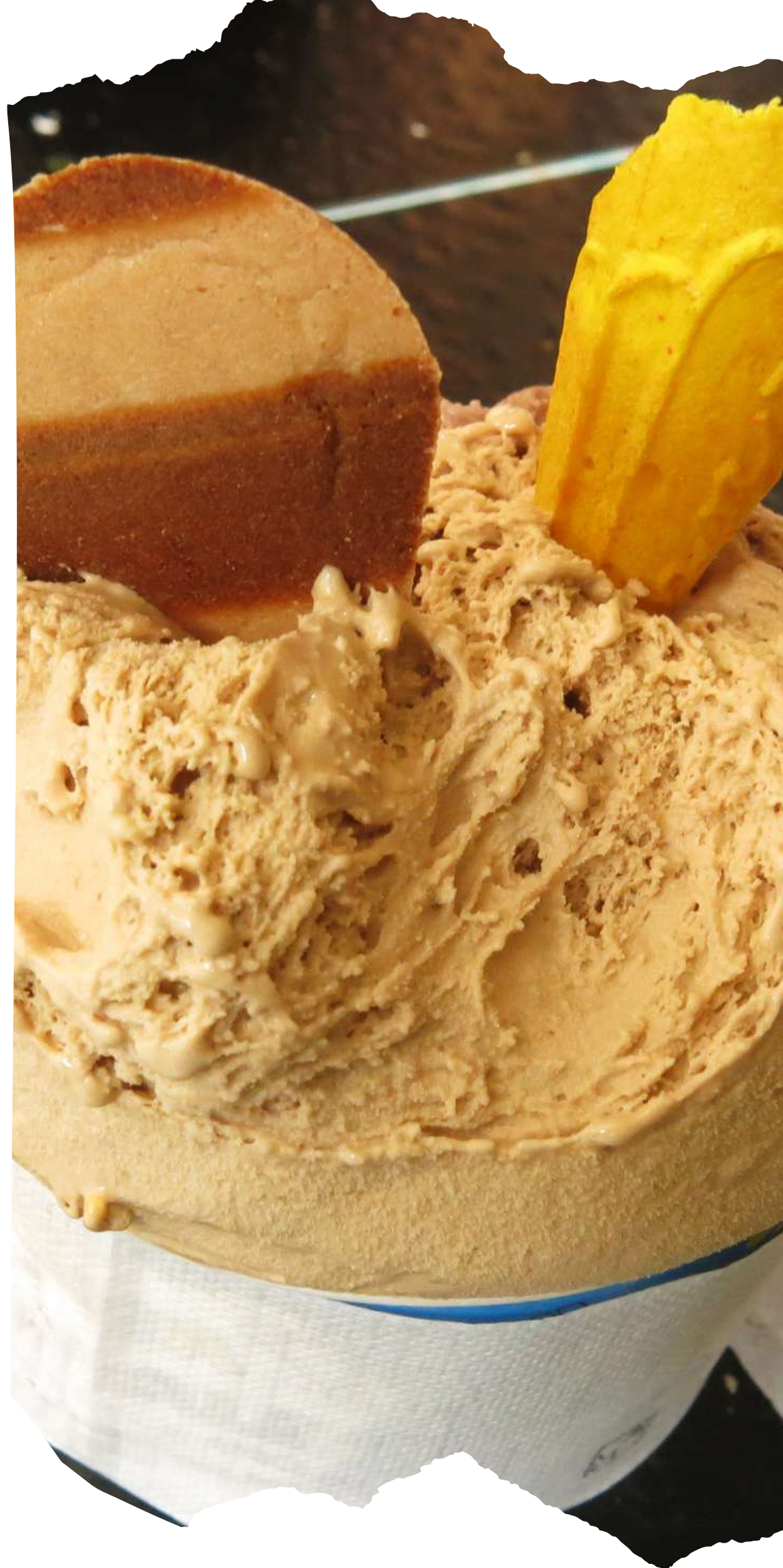
1, 2 OR 3

SCOOPS 3,10/4,65/6,20

Homemade ice cream: Xerém, Porto Rubi, Almond and Fig, Cinnamon, and Pear and Chocolate.

Sorbets: Strawberry, Caramel, Vanilla, Blueberry Tangerine, Chocolate, Lemon, and Amarguinha.

Toppings: Chocolate, Caramel and Berries.





A Little Bit of Our History...

Xerém Fusion Cuisine - Restaurante de Fusão is country-side Fine dining with a wide range of Wine-collection that started its activities more than a decade ago.

The fabric of delicious dishes was brought to the table, born out of love and respect for the quality ingredients of the Algarve region. Our mission is to share Algarvian culture through food and wine. Xerem Restaurante reflects the depth, richness, and vibrancy of Algarvian diverse culinary traditions in a modern, country-side setting.

Xerem Restaurante has earned its popularity from both national and foreign tourists as the preferred Restaurant of choice who seek the beaches and other natural havens of the Algarve throughout the year.

Welcome to Algarve! Welcome to Xerem
Restaurante!

-VAT INCLUDED-
COMPLAINTS BOOK
AVAILABLE

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