



Dinner menu



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Por Encomenda • Pre-Order

48 horas de antecedência • 48 hours in advance

Peixe do dia "ao Sal" • Salted-backed catch of the day

preço sob consulta • price on request

Arroz rico de peixe e marisco • Rich seafood and fish rice

€ 55.00 (2pax)

Chateaubriand

€ 50,00 (400gr)

Tomahawk

€ 60.00 (1kg)

Couvert

€2.50 pp

Seleção de pães, manteiga com aromas, cenoura algarvia
Bread selection, flavoured butters, algarvian marinated carrots

Entradas • Starters



Salmão Gravlax • Gravlax Salmon

€11,00

Com rúcula e vinagrete de endro

With arugula and dill vinagrette

Hummus • Hummus

€10,00

Com cenoura e beterraba assada, requeijão, wrap frito e sementes de abóbora e girassol

With roasted carrots and beetroot, ricotta style Portuguese cheese, crunchy tortilla and pumpkin and sunflower seeds

Croquetes de leitão “à Bairrada” • Piglet Croquettes “À Bairrada”

€11,00

Com salada de agrião com laranja e aioli de mostarda antiga

With watercress salad with orange and Whole Grain mustard aioli

Cavala • Mackerel

€10,00

Com pickle de pepino, puré de alho assado, brunoise de pepino, óleo de salsa e crocante

With pickled cucumber, roasted garlic puree, cucumber brunoise, parsley oil and crunch

Peixe • Fish



Bacalhau fresco com bacon • Fresh Codfish with bacon

€ 18,00

Puré de batata com endro, ervilha de quebrar, molho de alho
Mashed potatoes with dill, snow peas, garlic sauce

Filete de Robalo da Nossa Ria • Sea bass filet from Alvor

€ 19,00

Com molho de caril, legumes e arroz basmati
With curry sauce, vegetables and basmati rice

Salmão Golfland • Golfland Salmon

€ 18,00

Com pure de batata, cenoura baby e courgette baby, beurre blanc
With mashed potatoes, baby carrots and baby courgette, beurre blanc

Corvina • Croaker

€ 19,00

Com xerém de bivalves, molho caldeirada e ar de coentros
Bivalves "Xerém", stew sauce and coriander air

Risoto de Camarão • Prawn Risotto

€ 17,00

Com coentros
With coriander

Carne • Meat



Presa de Porco preto • Black Pork Steak

€ 18,00

Com puré de batata-doce, ervilha de quebrar e jus de carne

With sweet potato puree, snow peas and gravy

Tornedó • Filet Mignon

€ 25,00

Com puré de batata trufado, couve pak choi, chalotas caramelizadas, jus de carne

With truffled mashed potato, pak choi, caramelized shallots and gravy

Acém • Ribeye

€ 22,00

Com polenta de chouriço, salada bistrot, molho chimichurri

With chorizo polenta, bistro salad, chimichurri sauce

Peito de Pato • Duck Breast

€ 19,00

Com puré de cenoura algarvia, cenoura baby, alperce, jus de laranja e arroz basmati

With algarvian carrot puree, baby carrot, apricot, orange gravy and basmati rice

Wallenbergare

€ 17,00

Prato tradicional sueco feito de vitela finamente moída. Com purê de batatas, geléia de mirtilo e ervilhas

Traditional Swedish dish made from finely ground veal. With mashed potatoes, lingonberry jam and green peas

Vegetariano • Vegetarian



Caril de grão e legumes • Chickpea and vegetable Curry

€ 18,00

*Com nata ácida e arroz basmati
With sour cream and basmati rice*

Risoto de Cogumelos selvagens trufado

Truffled mushroom risotto

€ 18,00

Linguini Napolitana • Tomato Basil Linguine

€ 16,00

*Linguini com molho de tomate cherry e manjeriçã
Linguini with cherry tomato and basil sauce*

Sobremesas • Desserts



Tarte de limão merengada • Lemon meringue tart

€ 6,00

Petit Gateau de Caramelo • Caramel lava cake

€ 5,00

Com gelado de café
With coffee ice cream

Tarte de maçã • Apple Pie

€ 5,00

Com gelado de baunilha e hortelã
With vanilla ice cream and mint

Brownie de chocolate • Chocolate Brownie

€ 6,00

Com gelado de baunilha e caramelo salgado
With vanilla ice cream and salted caramel

Mousse de chocolate da casa • Homemade chocolate mousse

€ 5,00

Com gel de pêssego
With peach gel

Tábua de queijo e enchidos • Cheese and charcuterie board

€ 14,00



Até breve • See you soon



GOLFLAND