

# Menu



Couvert (por pessoa)	Couvert ( per person)	3.00€	Carne	Meat	
Pão multicereais e mini camponês, cenoura algarvia, azeitonas, manteiga & pasta caseira Various breads, marinated carrots, olives, butter & home made pata					
<b>ENTRADAS</b>	<b>STARTERS</b>				
Crème de legumes do dia (todas os dias diferente) Soup of the day (please ask the waiter)			6.50€		
Crème de peixe & marisco Fish & seafood chowder			7.50€		
Abacate com camarão & molho cocktail Avocado and harbour prawns with thousand island dressing			14.50€		
Caprese de aromas (mozzarella, abacate, tomate & molho de manjericão) Caprese salad (fresh mozzarella, avocado, tomatoes & basil dressing)			13.50€		
Espargos em flor de parma Asparagus with serrano ham			14.50€		
Exótico de sapateira (abacate, manga & Juliana de legumes) King crab salad (avocado, mango & julienne vegetables)			14.50€		
Salada de rúcula com figos & queijo Chèvre Rocket salad with goats cheese & figs			14.50€		
Ceviche de peixe com leite tigre Ceviche of fish cured in citrus juice & fine herbs			13.50€		
Amêijoas à Butão Pato Clams in garlic, white wine & fresh coriander			17.50€		
Mexilhão à Portuguesa Mussels portuguese style			12.50€		
Camarão selvagem em molho picante Wild giant prawns in spicy sauce			19.50€		
Ostras gratinadas com parmesão & bacon ou natural com vinagrete de ervas Grilled oysters topped with parmesan & bacon or raw with fine herbs vinaigrette			12.50€		
			Bife de duas pimentas, servido com legumes salteados Two pepper fillet steak served with sautéed vegetables	26.50€	
			Entrecôte (Argentina), servido com batatas wedges Argentinian entrecote steak served with potato wedges	25.50€	
			Carré de borrego em crosta de alho & ervas, servido com legumes salteados Rack of lamb in garlic & herbs crust served with sautéed vegetables	26.50€	
			Panado de vitela, servido com esparguete al pomodoro Breadcrumbs veal escalope served with spaghetti pomodoro	19.50€	
			Vazia Black Angus (EUA), servida com batatas wedges Black Angus Sirloin served with potato wedges	26.50€	
			Frango simples ou piri piri, servido com batatas fritas Char-grilled chicken plain or piri piri served with fries	13.50€	
			(servido com arroz africano served with African rice)	14.95€	
			Pianos de Entrecosto Fumado em molho Barbecue, servido com batatas wedges BBQ smoked pork spare ribs served with potato wedges	19.50€	
			Filetes de frango grelhado, servido com salada Caesar Grilled chicken fillets served with Caesar salad	15.50€	
			<b>Molhos</b>	<b>Sauces</b>	
			Cogumelos	Mushroom	3.00€
			Manteiga de alho & ervas	Garlic & herb butter	3.00€
			Manteiga de tomate seco & orégãos	Sundried tomato & oregano butter	3.00€
			Dois pimentas	Two pepper	3.00€
			<b>Extras</b>	<b>Extras</b>	
			Batatas fritas	Fries	5.00€
			Batatas wedges	Potato wedges	6.00€
			Batata doce	Sweet potato	6.00€
			Arroz africano	African rice	6.50€
			Salada de repolho	Coleslaw	5.00€
			Salada mista	Mixed salad	5.00€
			Salada de tomate & cebola roxa	Tomato & red onion	5.00€
			Espinatre	Spinach	5.00€
			Salada Caesar	Caesar salad	5.00€

## PEIXE E MARISCO

## FISH AND SHELLFISH

Gambas à Julia ou grelhadas, servidas com arroz africano Our famous wild giant prawns sautéed in red chilli sauce or grilled butterfied with garlic & chilli served with African rice	27.50€	Lombo de bacalhau em molho de alho e ervas, servido com puré de aipo, alho francês & legumes salteados Codfish steak poached with garlic and fine herbs served with celery, leek purée & sautéed vegetables	19.50€
Sapateira recheada Dressed whole king crab	22.50€	Caldeirada à Julia (salmão, tamboril, camarão, amêijoas, lula, batata) Portugues fish stew (salmon, monkfish, prawn, clams, squid, potatoes in tomato sauce)	19.50€
Espetada de tamboril com gamba, servida com arroz africano Monkfish and prawn kebab served with african rice	21.50€	Cataplana à Algarvia (2pessoas) (camarão, mexilhão, amêijoas, peixe) Fish and shellfish Cataplana (2persons) (prawns, mussels, clams, fish)	60.00€
Lula grelhada com molho de alho & coentros, servida com salada Caesar Grilled squid with garlic & coriander sauce served with Caesar salad	19.50€		
Raia Alhada com batata nova Fresh skate poached with garlic, coriander served with new potatoes	18.50€	<b>VEGETARIANOS</b>	<b>VEGETERIAN</b>
Esparguete de marisco (amêijoas, mexilhão, gamba) Spaghetti with seafood in chilli tomato sauce (clams, mussels, prawn)	19.50€	Casarecce com tomate seco, espargos & sweet chilli Casarecce pasta with sundried tomatoes, asparagus & sweet chillis	15.50€
Filete de linguado & salmão fumado com molho de Champagne e Sapateira, servido com salteado de legumes Smoked salmon wrapped in fillet of sole with champagne & crab sauce served with sautéed vegetables	21.50€	Beringela recheada com tofu, legumes, aroma de açafrão & frutos secos Stuffed aubergine with tofu, vegetables, saffron aromas & nuts	15.50€

PEIXE FRESCO - servido com legumes salteados  
FRESH FISH - served with sautéed vegetables

Robalo	Seabass	23.50€
Filete de salmão	Salmon fillet	22.50€
Pargo	Snapper	23.50€
Robalo (2 pessoas) - por kg	Seabass (2 person) - per kg	60.00€
Dourada (2 pessoas) - por kg	Golden bream (2 person) - per kg	60.00€
Linguado - por kg	Sole - per kg	80.00€
Corvina	Corvine	23.50€
Sardinha	Sardines	17.50€
Robalo ao sal (por encomenda) - por kg	Seabass cooked in salt (by pre-order only) - per kg	80.00€