

# Menu



COUVERT (POR PESSOA)	COVER (PER PERSON)	4.20€	CARNE	MEAT	
Pão, manteiga, pasta caseira, mix de cenoura à algarvia & azeitonas	Bread roll, butter, home-made paté with mixed marinated olives & carrots		Bife Ribeye grelhado com flor de sal	Grilled Ribeye steak topped with Fleur de Sel	31.50€
			Bife de Vazia grelhado com flor de sal	Grilled Sirloin steak topped with Fleur de Sel	31.50€
<b>ENTRADAS</b>	<b>STARTERS</b>		Panado de frango servido com esparqueto à napolitana	Breaded chicken fillet served with spaghetti alla napoletana	21.95€
Creme de legumes do dia (todos os dias diferente)	Soup of the day (please ask the waiter)	6.50€	Carré de borrego em crosta de alho & ervas	Rack of lamb in garlic & herbs	31.50€
Creme de peixe & marisco	Fish & seafood chowder	8.95€	Frango simples OU piri piri, servido com batatas fritas	Char-grilled chicken plain OR piri piri served with fries	17.50€
Abacate com camarão & molho cocktail	Avocado & harbour prawns with thousand island dressing	19.95€	(servido com arroz africano)	served with African rice)	18.95€
Caprese de aromas (mozzarella, abacate, tomate & molho de manjericao)	Caprese salad (fresh mozzarella, avocado, tomatoes & basil dressing)	16.50€	Pianos de entrecosto fumado em molho barbecue, servido com batatas fritas	BBQ smoked pork spare ribs served with french fries	23.00€
Salada de caranguejo casca mole	Spicy softshell crab salad	18.50€	Filetes de frango grelhado, servido com salada Caesar	Grilled chicken fillets served with Caesar salad	17.45€
Exótico de sapateira (abacate, manga & juliana de legumes)	King crab salad (avocado, mango & julienne vegetables)	24.50€	Caril de frango servido com arroz branco	Chicken curry served with white rice	19.50€
Tartar de salmão (manga, abacate, cebola roxa & molho manga)	Salmon tartare (mango, avocado, red onion & mango dressing)	18.50€			
Ceviche de peixe com leite tigre & guacamole	Fish ceviche cured in citrus juice & fine herbs with guacamole	17.00€	<b>MOLHOS</b>	<b>SAUCES</b>	
Amêijoas à Bulhão Pato	Clams in garlic, white wine & fresh coriander	24.45€	Cogumelos	Mushroom	4.50€
Mexilhão à Portuguesa	Mussels portuguese style	16.50€	Alíoli	Aioli	4.50€
Camarão selvagem em molho picante	Wild jumbo prawns in spicy sauce	24.50€	Pimenta	Pepper	4.50€
Ostras natural (6 un.)	Fresh oysters (6 un.)	19.50€	<b>EXTRAS</b>	<b>EXTRAS</b>	
			Batatas fritas	French fries	6.50€
			Batatas wedges	Potato wedges	7.50€
			Batata doce frita	Sweet potato fries	7.50€
			Arroz africano	African rice	7.95€
			Salada de repolho	Coleslaw	7.00€
			Salada mista	Mixed salad	6.50€
			Espinafres salteados	Sautéed spinach	6.50€
			Salada Caesar	Caesar salad	6.50€
<b>PEIXE E MARISCO</b>	<b>FISH AND SHELLFISH</b>				
Gambas à Julias servidas com arroz africano	Our famous wild giant prawns sautéed in red chilli sauce served with african rice	37.50€	Lula grelhada com molho de alho & coentros, servida com salada Caesar	Grilled squid with garlic & coriander sauce served with Caesar salad	24.45€
Sapateira recheada	Dressed whole king crab	29.50€	Caldeirada à Julias	(salmão, tamboril, camarão, amêijoas, lula, batata)	25.95€
Gambas grelhadas servidas com arroz africano	Wild giant prawns butterflied grilled & chilli served with african rice	37.50€	Portuguese fish stew	(salmon, monkfish, prawn, clams, squid, potatoes in tomato sauce)	
Espetada de tamboril com gamba, servida com arroz africano	Monkfish and prawn kebab served with african rice	30.95€	Cataplana à Algarvia (2 pessoas)	(camarão, mexilhão, amêijoas, peixe)	67.75€
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	25.95€	Fish and shellfish Cataplana (2 persons)	(prawns, mussels, clams, fish)	
Esparguete de marisco (amêijoas, mexilhão, gamba)	Spaghetti with seafood in chilli tomato sauce (clams, mussels, prawn)	29.50€	Arroz de marisco	Seafood rice	29.50€
Lasanha de salmão (fresco & fumado) e espinafres, servida com salada mista	Smoked & fresh salmon layered with spinach and lasagne served with mixed salad	22.95€	<b>VEGETARIANOS</b>	<b>VEGETARIAN</b>	
Caril de camarão servido com arroz branco	Shrimp curry served with white rice	23.95€	Couscous com legumes grelhados & tomate cherry	Couscous with grilled vegetables & cherry tomatoes	19.50€
			Caril de legumes servido com arroz branco	Vegetable curry served with white rice	19.50€

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

Misto de marisco (2 pessoas)	Seafood platter (2 person)	115.00€
(lulas, amêijoas, mexilhão, camarão, sapateira)	(oysters, clams, mussels, prawns, dressed crab)	
Robalo	Seabass	29.50€
Filete de salmão	Salmon fillet	27.50€
Dourada	Seabream	28.50€
Robalo (2 pessoas)	Seabass (2 person)	67.50€ / kg
Dourada (2 pessoas)	Seabream (2 person)	67.50€ / kg
Linguado	Sole	80.50€ / kg
Sardinha	Sardines	21.50€
Pregado	Turbot	80.00€ / kg



VEGAN



VEGETARIANO  
VEGETARIAN



SEM GLUTEN  
GLUTEN FREE



SEM LACTÍCIOS  
DAIRY FREE



PICANTE SUAVE  
MILD SPICE



CONTÉM PORCO  
CONTAINS PORK