

# MENU



COUVERT (POR PESSOA)      COVER (PER PERSON)      4.70€

Pão, manteiga, pasta caseira, mix de cenoura à Algarvia & azeitonas  
Bread roll, butter, homemade paté with marinated Algarvian olives & carrots

ENTRADAS      STARTERS

Creme de legumes do dia (consulte, por favor, a nossa equipa) 6.75€  
Chef's daily soup selection (please ask the waiter)

Creme de peixe & marisco      8.95€  
Atlantic fish & seafood bisque

Abacate com camarão & molho cocktail 19.95€  
Avocado & harbour prawns with a classic cocktail sauce

Caprese de aromas (mozzarella, abacate, tomate & molho de manjerição) 17.95€  
Caprese salad (fresh mozzarella, avocado, tomatoes & basil dressing)

Carpaccio de novilho (novilho, parmesão, rúcula & alcaparras) 17.95€  
Beef carpaccio (thinly sliced beef, parmesan, rocket & capers)

Exótico de sapateira com abacate, manga & juliana de legumes 24.50€  
Exotic king crab salad with avocado, mango & julienne vegetables

Tártaro de salmão (manga, abacate, cebola roxa & molho de manga) 19.50€  
Salmon tartare with fresh mango, avocado, red onion & mango dressing

Ceviche de peixe com molho de citrinos & guacamole 17.95€  
Citrus-cured fish ceviche with fresh herbs & guacamole

Amêijoas à Bulhão Pato 28.95€  
Local clams sautéed in garlic, white wine & fresh coriander

Mexilhão à Portuguesa 16.95€  
Portuguese-style mussels

Camarão selvagem salteado em molho picante 24.50€  
Wild jumbo prawns sautéed with chilli and garlic

Ostras frescas da Ria ao natural (6 un.) 21.50€  
Fresh local oysters (6 un.)

CARNE      MEAT

Bife Ribeye grelhado com flor de sal      34.25€  
Grilled Ribeye steak finished with Fleur de Sel  
+ Gamba / + Giant Prawn 12€

Bife de Vazia grelhado com flor de sal      34.25€  
Grilled Sirloin steak finished with Fleur de Sel  
+ Gamba / + Giant Prawn 12€

Panado de frango servido com esparguete à napolitana      21.95€  
Golden crispy chicken schnitzel with spaghetti alla napoletana

Carré de borrego em crosta de alho & ervas      33.25€  
Herb & garlic crusted rack of lamb

Frango grelhado simples OU piri-piri, servido com batatas fritas      18.95€  
Chargrilled chicken plain OR piri-piri served with fries   
(servido com arroz africano / served with African rice)

Piano de entrecosto fumado em molho barbecue,      23.50€  
servido com batatas fritas

BBQ smoked pork spare ribs served with french fries

Filetes de frango grelhado, servido com salada Caesar      17.45€  
Grilled chicken fillets served with Caesar salad  
+ Bacon 2.50€

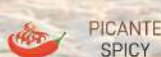
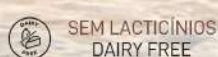
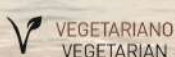
Caril de frango servido com arroz branco 21.50€  
Fragrant chicken curry served with white rice

MOLHOS      SAUCES

Cogumelos	Mushroom	4.50€
Alioli	Aioli	4.50€
Pimenta	Pepper	4.50€

EXTRAS      EXTRAS

Batatas fritas	French fries	6.95€
Batatas wedges	Potato wedges	7.95€
Batata doce frita	Sweet potato fries	7.95€
Arroz africano	African rice	8.50€
Salada de repolho	Coleslaw	7.95€
Salada mista	Mixed salad	7.50€
Espinafres salteados	Sautéed spinach	7.50€
Salada Caesar	Caesar salad	7.50€
+ Bacon	+ Bacon	2.50€



Toda a gratificação reverte a favor dos funcionários.

All gratuities go to the employees.

Preços com IVA incluído a taxa legal em vigor. Neste estabelecimento existe livro de reclamações.

## PEIXE E MARISCO

## FISH AND SHELLFISH


Gambas à Julias servidas com arroz africano  
Our famous wild giant prawns sautéed in red chilli sauce served with African rice

   39.00€

Sapateira recheada  
Traditionally dressed whole king crab

 30.95€


Gambas grelhadas servidas com arroz africano  
Wild giant prawns butterflied grilled with chilli served with african rice

 39.00€

Espetada de tamboril com gamba, servida com arroz africano  
Monkfish and prawn skewer served with African rice

  32.95€

Filete de linguado & salmão fumado com molho de champagne e sapateira, servido com salteado de legumes  
Smoked salmon wrapped in sole fillet with champagne & crab sauce served with sautéed vegetables

 27.25€

Esparguete com marisco (amêijoas, mexilhão, gamba)  
Spaghetti with seafood in a chilli tomato sauce (clams, mussels, prawn)

  32.50€

Lasanha de salmão (fresco & fumado) e espinafres, servida com salada mista  
Homemade fresh & smoked salmon lasagne with spinach served with mixed salad

24.95€

Caril de camarão servido com arroz branco  
Fragrant shrimp curry served with white rice

  24.95€

## VEGETARIANOS

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Couscous mediterrânico com legumes grelhados & tomate cherry  
Mediterranean couscous with grilled vegetables & cherry tomatoes

+ Frango grelhado / +Grilled chicken 5.00€


Caril de legumes servido com arroz branco  
Fragrant vegetable curry served with white rice

    21.50€

Strogonoff de cogumelos servido com esparguete  
Wild mushroom stroganoff served with spaghetti

 21.50€

Lula grelhada com molho de alho & coentros, servida com salada Caesar  
Grilled squid with garlic & coriander served with Caesar salad

 26.45€

Caldeirada à Julias  
(salmão, tamboril, camarão, amêijoas, lula, batata)  
Traditional Portuguese fish stew  
(salmon, monkfish, prawn, clams, squid, potatoes in tomato sauce)

  27.95€

Cataplana à Algarvia (2 pessoas)  
(camarão, mexilhão, amêijoas, peixe)  
Algarvian fish and shellfish Cataplana (2 persons)  
(prawns, mussels, clams, fish)

  69.75€

Arroz de marisco  
Traditional Portuguese seafood rice

 31.50€

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



Misto de marisco  
(ostras, amêijoas, mexilhão, camarão, sapateira)

130.00€  
2 PAX

Seafood platter  
(oysters, clams, mussels, prawns, dressed crab)

Robalo  
Seabass 31.50€

Filete de salmão  
Salmon fillet 29.50€

Dourada  
Seabream 31.50€

Robalo  
Seabass 69.95€ / kg  
2 PAX

Dourada  
Seabream 69.95€ / kg  
2 PAX

Linguado  
Sole 80.50€ / kg

Sardinha  
Sardines 22.00€

Pregado  
Turbot 80.00€ / kg