



MARINA DE VILAMOURA  
ALGARVE - PORTUGAL

ENGLISH

## TO START FROM SWEDEN

"Toast Skagen" Swedish shrimp toast with dill.

Creamy fish and seafood soup scandinavian style.

(\*) "S.O.S." Herring plate from the Baltics with "Knäcke" toast and slice of cheese.

(\*) "Gravad Lax" Home-marinated salmon with mustard sauce, toast.

(\*) Smoked salmon roll filled with skagen, and salmon roe.

(\*) "Le Royal Akvavit" Selection of Swedish specialities, toast and "Knäcke" toast.

(\*) We suggest a glass of Akvavi (3cl)

## SOUP

Great-Grandmother's style vegetable soup.

Pumpkin and sweet potato soup.

Quarteira's fisherman style soup.

## STARTERS

Mozzarella burrata.

Fried prawns with garlic and piri-piri.

Grilled octopus, red pepper and avocado emulsion, grilled skinned potato.

Beef carpaccio with basil pesto filling, Grana Padano, virgin olive oil.

Vol-au-Vent with scallops, shrimps, mushrooms, peppers and seafood sauce.

Home made foie-gras, with chutney of the season.

## FROM THE SEA

Pan fried sea bass filet .

*served with shrimp rice or parsnip and celery puré, vegetables of the season*

Grilled pavé of salmon, pumpkin and cardomom puré, vegetables of the season.

Prawn tagliolini with clams and cockles, garlic and coriander, virgin olive oil.

Fried prawns with garlic, bayleaf, served with white rice.

Fried prawns with curry sauce our way, served with cardomom rice.

*Not all ingredients are listed in the menu description, so please do inform us for any dietary requirements  
Some foods may be served raw or not unpasteurised, more informations on back of the menu.*

## FROM THE SEA WITH TRADITION

Dry salted codfish stew, potatoes, onions, garlic, tomato, peppers white wine, parsley.

"Canja" Clams, shrimps and rice with garlic olive oil and coriander broth.

"Cataplana à Algarvia" Algarvean Seafood stew in the copper pot.

*Pork, prawns, clams and cockles, onions, garlic, tomato, peppers and white wine, parsley and rice*

## FROM THE LAND

Creamy duck rice.

Braised lamb shank served with it's sauce, truffled potato puré with roasted parsnip.

"Confit de canard" Duck leg with honey and orange sauce, rosti potato with bacon.

Chicken in pastry, *spinach, mustard sauce "à l'ancienne", gratinated potatoes with chalone.*

Black porc filé, butter toffee puré, vegetables of the season.

Fried sliced filet steak, sautéed potatoes with garlic and parsley butter.

Fried filet steak portuguese style.

*Smoked ham, garlic, bayleaf, white wine, fried round potatoes, fried egg*

Grilled Rib-eye with Chimichurri sauce sautéed vegetables of the day.

Fried filet steak with cognac and pepper sauce, potato puré.

## PASTA

Tagliolini with tomato sauce, basil and parmesan shaves.

Ravioli of the day (please ask your waiter for today's ravioli).

Prawn lasagna with spinach and seafood sauce.



## DESSERTS

Crème brûlée.

Swedish pancakes, with raspberry jam, chantilly, chocolate sauce and vanilla ice cream.

Creamy Algarvean orange cake, cinnamon & medronho sauce, vanilla ice cream.

Warm apple tart with vanilla cream and ice cream.

Thousand leaves "Mille Feuilles" with mousseline cream.

Creamy chocolate cake, chantilly.

Home made profiteroles, with vanilla ice cream, hot chocolate.

Pistache and almond Opera.

Babá au rum with vanilla ice cream.

Chocolate Symphony.

"Norrskén" Soft merengue, sponge cake and ice cream, flambée with rum.

## Ice cream & Sorbet (per scoop)

Vanilla, Strawberry, Chocolate, Coffée, Mint Chocolate, Pistachio.

Lemon, Mango, Raspberry