

# Menu

## COUVERT

Bread

Olives

Bread, 3-Grain Bread, Herb Butter, Olive Oil, and Baby Carrots

## SOUPS

Soup of the day

Andalusian gazpacho with boiled egg, cucumber and tomato

Fish soup with fried bread and cilantro

## STARTERS

Shrimp Cocktail

Octopus Salad

Ceviche "Caniço" Style

Tuna Tartare

*Mango, Ginger, Parsley and Red Onion*



RESTAURANT

BAR

EVENTS

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BOOKING

*Fried Shrimp with Olive Oil, Garlic, Sriracha and Sweet Chili Sauce*

Clams "Bulhão Pato" Style (300gr)

*Olive Oil, Garlic and Coriander*

Natural or Stuffed Stone Crab (kg)

## FISH OF THE DAY, GRILLED OVER CHARCOAL

### SEAFOOD

*Prince on request*

### SEA FLAVORS

John Dory Fish Fillets

*Served with Sautéed Potatoes, Fennel Salad, and a Whole-Grain*

*Mustard Sauce*

Tuna "Caniço" Style

Squid Ink Spaghetti

Codfish "Caniço" Style (30 min.)

Confit Octopus with chickpea purée

### RICE (30 min.)

Fish Rice (1/P 200gr)

Razor Clam Rice (1/P) (2/P)

Seafood Rice (2/P)

### CATAPLANA

**(2/P) with boiled potatoes**

Fish Cataplana

Octopus Cataplana

Seafood Cataplana



## Aromatic Vegan Paella

*Fried Rice, Onion, Carrot, Chery Tomatoes, Green Beans, Broccoli,  
Mushrooms, Red Pepper, Chives and Saffron*

## Spring Risotto

Fried Rice, Parmesan Cheese, White Wine, Zucchini, Asparagus,  
Chopped Onion, Dried Tomatoes and Garlic

## MEAT

Chef's medallion with truffled mashed potatoes

Tenderloin Steak "Café de Paris" with carrot and basil purée

Charcoal-grilled ribeye with red wine sauce

*Served with Vegetables and French Fries*

Grilled lamb loin with a pea purée and sautéed mushrooms, and a mint  
sauce

Lamb's leg in the oven with roasted potatoes

## SIDE DISHES

Garlic Rice

Tomato Salad

Green Salad

Sautéed Vegetables

Boiled Potatoes

French Fries

Mixed Salad

Mashed Potatoes

Creamed Spinach

Chickpea Purée

Carrot and Basil Purée

Pea Purée

Truffled Mashed Potatoes



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Algarve Marzipan  
Poached Pear in Red Wine  
Artisanal Ice Cream (each scoop)  
Strawberry Mousse  
Orange Swiss Roll  
Almond Pie  
Pistachio Semifreddo  
Regional Pie  
Mixed fruit  
Panna Cotta with Wild Fruits Chutney  
Grandma's Dessert  
Merengue with Artisanal Ice Cream  
Chocolate Petit Gateau with Artisanal Ice Cream  
Dom Rodrigo  
"Caniço" Panna Cotta with Fig Jam and "Azeitão" Cheese  
The World's Best Chocolate Cake

Seasonal Fruit  
*Price upon request*

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CANIÇO®

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[RESTAURANT](#)

[BAR](#)

[EVENTS](#)

[CONTACTS](#)

[BOOKING](#)

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