

Vino

CHEF'S TASTING MENU

5 COURSE MENU

Local Mackerel

Green apple, pickled onion, olives and orange

Pork Terrine

Served with mustard dressing and sourdough bread

Confit Codfish

Green peas, pil-pil sauce and extra virgin olive oil

Slow-cooked Wagyu Beef Cheek

Yoghurt, cucumber and dill salad

Cream Cheese Mousse

Lemon curd and red fruit ganache

60€ PP

110€ PP with wine pairing

7 COURSE MENU

Oyster from Ria Formosa 🍷🍸

Ponzu sauce and lime zest

Local Mackerel 🍷🍸

Green apple, pickled onion, olives and orange

Leek Salad 🍷🍸🍴

Peach, yoghurt, hazelnut and lemon zest

Pork Terrine 🍷🍴🍴🍴

Pine nuts and mustard dressing, served with sourdough bread

Local Octopus 🍷🍴🍴🍷

Creamed spinach, roasted baby potatoes and sun-dried tomato paste

Slow-cooked Wagyu Beef Cheek 🍷🍴🍴🍴🍴🍴

Yoghurt, cucumber and dill salad

Chocolate Spheres 🍷🍴🍴🍴

Pistachio, ginger and spices

75€ PP

140€ PP with wine pairing

Vino

A LA CARTE MENU

COUVERT 🐟🍷🌾

Shallots, cornichons, confit garlic, Cantabrian anchovies, taggiasche olives and extra virgin olive oil, served with sourdough bread

€4.50

OYSTERS

Oyster from Ria Formosa 🐚🌾

Half dozen | Dozen

€27 | €50

Dressings (optional)

Mango and chilli
Apple, celery and white wine vinegar
Scallion and red wine vinegar

CHEESE AND CHARCUTERIE BOARDS

Selection of cheeses 🍷🌾

Served with sourdough bread

Tasting Selection €28 | Grand Selection €38

Selection of Charcuterie 🍷🌾

Served with sourdough bread

Tasting Selection €26 | Grand Selection €36

FISH & TINNED SEAFOOD

Cantabrian Anchovies "00" 🐟

€3 per piece

Conserva de cambados 🐟

Fresh Burela white tuna in olive oil

€14

Belmar 🐟

Skinless and boneless sardines in olive oil

€14

Garfish 🐟

Garfish in extra virgin olive oil

€14

STARTERS & MAIN COURSES

Sea Bass, Prawn and Scampi Crudo 🐟🍷

Bottarga, lemon and extra virgin olive oil

€28

Local Mackerel 🐟🍷

Smoked sardines, green apple, pickled onion and orange

€20

Leek Salad 🍷🍷🍷

Peach, yoghurt, hazelnut and lemon zest

€16

Pork Terrine 🍷🍷🍷🍷

Served with mustard dressing and sourdough bread

€18

Burrata Salad 🌱🥑

Endives, pomegranate and sweet potato

€18

Confit Codfish 🐟🌱

Green peas, pil-pil sauce and extra virgin olive oil

€26

Local Octopus 🌱🥕🥑

Creamed spinach, roasted baby potatoes and sun-dried tomato paste

€28

Slow-cooked Wagyu Beef Cheek 🍷🥩🌱🥕🥑

Yoghurt, cucumber and dill salad

€28

DESSERTS

Chocolate Spheres 🍫🌱🥕🥑

Pistachio, ginger and spices

€12

Cream Cheese Mousse 🍫🌱

Lemon curd and red fruit ganache

€12

🥚 Eggs 🌱 Milk & Dairy 🌾 Gluten 🥜 Nuts 🐟 Fish 🧪 SO2 Sulphur Dioxide 🐌 Molluscs 🌿 Sesame 🦀 Crustaceans
🌾 Cereals 🍷 Alcohol 🐷 Pork 🌱 Vegan 🌿 Vegetarian 🍀 Celery 🌱 Lupins 🧄 Mustard 🍲 Soy 🥜 Peanuts

Prices include VAT at the applicable legal rate. If you have any dietary requirements, allergies, or questions about ingredients, please inform our team. No dish, food item, or beverage, including couvert, will be charged unless ordered by the customer or left untouched.

We do not sell or serve alcohol to persons under the age of 18. Our menu includes options of locally sourced and/or sustainably certified fish, and we prioritize locally sourced ingredients. This establishment has a complaints book.