

OUR CONCEPT REVOLVES AROUND THE SPIRIT OF SHARING.  
KINDLY INQUIRE WITH OUR TEAM FOR A PERFECT COMBINATION OF DISHES,  
ENSURING A TRULY SATISFYING DINING EXPERIENCE.

### Couvert

Homemade Sourdough Bread, Azores Butter, Extra Virgin Olive Oil, Marinated Olives

€5.5  
p.p

### Algarvian Apiaceae

Organic Carrots Textures, Molecular Green Olives, Cumin, Coriander

€6.5

### 'Grão-de-Bico'

Chickpea Hummus, Smoked Paprika, Olive Oil, Homemade Crackers

€6

## FROM THE COAST & RIA FORMOSA

### Oyster From Tavira

Lemon, Spiced Seaweed

€9.5  
(3uni)

### Chilled Local Prawns (100gr)

Sea Salt, Lemon, Samphire

€20

### 'Al Sibesh' do Mercado

Ceviche from the Market,  
Coconut Milk, Ginger, Chilli,  
Sweet Potato, Lime, Coriander

€24

### Clams à 'Bulhão Pato' (200gr)

White Wine, Garlic, Coriander

€32

### Tuna Toast

Red Tuna, Lemon Butter, Confit Red Onion,  
Piri-piri Cream Cheese, Cilantro Mayonnaise

€20

### Octopus 'Patanisca'

Fried Octopus, Lime Mayonnaise,  
Pickles

€10  
(2uni)

## FROM THE MOUNTAINS

### Fresh Goat Cheese Salad

Grilled Watermelon, Tomato  
"Coração de Boi", Basil

€10

### Portuguese Tiborna

Olive Oil Bread, Q Farm Vegetables,  
Mature Cheese, Black Pork Ham, Herbs

€14

### Casa Velha Board Selection

Portuguese Cheese, Black Pork Charcuterie,  
Homemade Jam

€18

### Alheira

Fried Portuguese Sausage,  
Green Apple

€6  
(2uni)

### Duck Croquettes

Carrots, Orange, Chorizo, Rice

€9  
(2uni)

ASK OUR TEAM FOR THE SPECIAL OF THE DAY

## FROM THE SEA

<b>Octopus à Lagareiro</b>	€20
Octopus from the Coast, Crushed Potato, Fried Garlic, Red Onion, Extra Virgin Olive Oil	
<b>Algarvian Fish Rice</b>	€30
Fresh Fish from the Market, Carolino Rice, Peppers, Tomato, Parsley, Lemon	
<b>Cod Fish 'Casa Velha'</b>	€29
Atlantic Cured Cod, Crispy Straw Potato, Onion, Egg Yolk Emulsion, Lemon, Herbs Olive Oil	
<b>Large Grilled Tiger Prawn</b>	€36
Tomato, Piri Piri, Citrus, Butter	

ASK OUR TEAM FOR THE FISH OF THE DAY

## FROM THE LAND

<b>Chicken Piri-Piri</b>	€22
Marinated Grilled Chicken, Piri Piri, Lemon Jus	
<b>Alentejo Pork Selection</b>	€28
Grilled Iberian Pork Selection, Garlic, Coriander, Citric Sauce	
<b>Lamb Duo</b>	€34
Grilled Lamb, Sweet and Sour Pennyroyal Sauce	
<b>Portuguese Steak 'Casa Velha'</b>	€35
Beef Filet Medallions, White Wine, Garlic, Q Farm Pickles, Black Pork Sausage, Herbs	

ASK OUR TEAM FOR THE SPECIAL CUTS

## SIDES

<b>Sweet Potato</b>	€6
Olive Oil, Sea Salt, Dry Herbs	
<b>Agria French Fries</b>	€6
<b>Q Farm Roasted Salad</b>	€9.5
Q Farm Vegetables Selection, Red Onion, Peppers, Wine Vinegar, Olive Oil, Oregano	
<b>Seasonal Vegetables</b>	€9
Grilled Vegetables, Herbs Olive Oil, Sea Slat, Oregano	
<b>Malandrinho Rice</b>	€9
Tomato, Bacon, Red Beans, Parsley	
<b>Tomato Salad</b>	€7
Mixed of Tomatoes, Red Onion, Olive Oil, Sea Salt	

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## COUVERT

### Bakery | Pão & Azeitonas

Homemade Sourdough Bread, Extra Virgin Olive Oil, Marinated Olives  
*Seleção de Pães Caseiros, Azeite Português, Azeitonas Marinadas*

€5.5  
p.p

### Algarvian Apiaceae | Apiaceae Algarvia

Organic Carrots Textures, Molecular Green Olives, Cumin, Coriander  
*Puré de Cenoura, Cominhos, Coentros, Vinagre de Vinho Caseiro*

€7

### Grão-de-Bico | Grão-de-Bico

Chickpea Hummus, Smoked Paprika, Extra Virgin Olive Oil, Homemade Crackers  
*Húmmus de Grão-de-Bico, Pimentão Doce Fumado, Azeite, Crackers de Grão-de-Bico Caseiro*

€6

## STARTERS ENTRADAS

### Soya & Rice Croquettes | Croquetes de Arroz e Soja

Soya Protein, 'Carolino' Rice, Vegetables Brunoises, Lettuce, Citrus Sauce  
*Soja, Arroz Carolino, Legumes em Brunoise, Alface, Molho de Citrinos*

€7

### Cashew | Caju

Cashew Cream Cheese, Grilled Watermelon, Tomato, Basil  
*Queijo Creme de Caju, Melancia Grelhada, Tomate Coração de Boi, Manjeriçã*

€8

### Jackfruit "Al Sibesh" | "Al Sibesh" de Jaca

Coconut Milk, Ginger, Chilli, Sweet Potato, Lime, Coriander  
*Leite de Coco, Gengibre, Malagueta, Batata-Doce, Lima, Coentros*

€16

### Olive Oil Bread | Pão de Azeite

Vegetables from Q Farm, Vegan Cheese, Herbs  
*Legumes da Q Farm, Queijo Vegan, Folhas Verdes*

€10

### Vegan Cheese Board Selection | Tábua de Queijos Vegan

Vegan Cheese Selection from Aljezur, Homemade Jam  
*Seleção de Queijos Vegan de Aljezur, Compota Caseira*

€18

(V) - Vegetarian (VG) - Vegan (LF) - Lactose Free (GF) - Gluten Free

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(V) - Vegetariano (VG) - Vegan (SL) - Sem Lactose (SG) - Sem Glúten

Se tiver uma alergia alimentar, pergunte à nossa equipa sobre os ingredientes de cada prato. Nas nossas cozinhas temos procedimentos para o manuseamento dos alimentos de forma a garantir a segurança dos nossos consumidores, no entanto não podemos garantir em absoluto que os produtos não tenham entrado em contacto com outros alérgenos que não fazem parte da sua composição normal. Seja por contaminação cruzada ou omissão de terceiros. Todos os preços em euros (€). IVA incluído nas taxas legais. Nenhum prato ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou se não for consumido. Temos livro de reclamações.

## MAIN COURSES PRATOS PRINCIPAIS

<b>Roasted Salad   Salada Assada</b>	€9
Tomato, Onion, Peppers, Wine Vinegar, Extra Virgin Olive Oil, Oregano <i>Tomate, Cebola Roxa, Pimentos, Vinagre de Vinho, Azeite, Oregãos</i>	
<b>Soya 'Pica-Pau'   Pica-Pau de Soja</b>	€15
Soya Protein, White Wine, Garlic, Pickles, Bay Leaf, Parsley <i>Cubos de Proteína de Soja, Vinho Branco, Alho, Pickles, Louro, Salsa</i>	
<b>Soya 'À Brás'   Brás de Soja</b>	€16
Straw Potato, Soya Protein, Vegetables Julienne, Onion, Garlic, Vegan Cream Cheese, Herbs Olive Oil <i>Batata Palha Caseira, Proteína de Soja, Juliana de Legumes, Cebola, Alho, Queijo Creme Vegan, Azeite de Ervas</i>	
<b>Soya &amp; Tomato Rice   Arroz de Tomate e Soja</b>	€10
Soya Sausage, Red Beans, Parsley <i>Enchidos de Soja, Feijão Encarnado, Salsa</i>	

## SIDES ACOMPANHAMENTOS

<b>Sweet Potato Batata-Doce</b>	€6
Roasted Sweet Potato, Extra Virgin Olive Oil, Dry Herbs, Parsley <i>Fatia de Batata-Doce Assada no forno de lenha, Azeite, Ervas Secas, Salsa</i>	
<b>Agria French Fries Batata Agria Frita</b>	€6
Fresh Hand Cut Double Cooked French Fries <i>Palito de Batata Frita fresca Caseira, Flôr de Sal</i>	
<b>Grilled Seasonal Vegetables Vegetais Sazonais Grelhados</b>	€8.5
Herbs Olive Oil, Sea Salt <i>Azeite de Ervas, Flôr de Sal</i>	
<b>Tomato Salad Salada de Tomate</b>	€6
Tomato Selection, Onion, Extra Virgin Olive Oil, Sea Salt <i>Seleção de Tomate Local, Cebola Roxa, Azeite, Flôr de Sal</i>	

## SWEET DOCES

<b>Arroz Doce</b>	€9
Cinnamon, Lemon, Coconut Milk <i>Canela, Limão, Leite de Coco</i>	
<b>Red Fruits Frutos Vermelhos</b>	€10
Vegan Cream Cheese, Cinnamon Cookie <i>Queijo Creme Vegan, Bolacha de Canela</i>	
<b>Fruits   Fruta</b>	€12
Fresh Fruits Selection <i>Seleção de Frutas Frescas Laminadas</i>	
<b>Vegan Cheese Board Selection Tábua de Queijos Vegan</b>	€18
Selection of Vegan Cheese from Aljezur, Homemade Jam <i>Seleção de Queijos Vegan de Aljezur, Compota Caseira</i>	



<b>"Arroz Doce" Textures</b>	<b>€9.5</b>
Rice Pudding, Cinamon and Lemon Foam, Rice Crackers <i>H.M.Borges 5 Years Bual</i>	€12
<b>Casa Velha Citric Terrace</b>	<b>€10</b>
Lemon Mousse, Honey Cake, Lemon Gel, Hibiscus Sorbet <i>Niepoort Kombu Viva Lemongrass</i>	€8
<b>"Marafada"</b>	<b>€11.5</b>
Dark Chocolate & Algarvian Beer Cake, Beer Cream, Orange Sorbet, Sea Salt <i>Croft LBV 2017</i>	€9.5
<b>Casa Velha Dessert Selection</b>	<b>€24</b>
Chef's Signature Dessert Plate	
<b>Portuguese Cheese Board</b>	<b>€18</b>
Cheese Selection, Homemade Jam, Bread <i>Quinta Seara D'Ordens Vintage 2018</i>	€16
Add on: Seeds Crackers €2.5   Grilled Bread €2	

## COCKTAILS

<b>Casa Velha Espresso Martini</b>	<b>€14</b>
Vodka infused with Cocoa, Coffee	

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