



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  
p.p

**Chickpea Puree**

Chickpea Hummus, Smoked Paprika, Olive Oil, Homemade Crackers

€6.5

**Carrots Cobblestone**

Algarve Carrot Textures: Cumin, Coriander, Homemade Vinegar, Liquid Green Olive

€7

**STARTERS**

*Perfect for Sharing*

**Tuna Toast**

Yellowfin Tuna, Confit Red Onion,  
Citrus Butter, Spicy Cream Cheese,  
Coriander, Mayonnaise, Between toast

€20

**'Al Sibesh'**

Local Market Fish Ceviche, Coconut Milk,  
Ginger, Chili, Sweet Potato, Lime, Coriander

€18

**Our Codfish 'Pastel'**

Cod, Parsley, Potato, Roasted Pepper Sauce

€14

**Beef Croquette**

Pulled Beef, Onion, Garlic, Carrot,  
Tarragon, Quinoa, Pickle Mayonnaise

€12

**Sautéed Shrimp (200gr)**

Chilli, 'Vinho Verde', Tomato, Coriander,  
Lemon, Toasted Bread

€26

**Mushrooms 'Bulhão Pato' <sup>v</sup>**

Mushrooms Sautéed, Garlic, White Wine,  
Lemon, Fresh Coriander, served with  
Grilled Sourdough Bread

€12



ASK OUR TEAM FOR THE SPECIAL OF THE DAY



## MAIN COURSES

*A Modern Tradition*

<b>Oven Octopus Rice</b>	€29
Slow-cooked Octopus, "Carolino" Rice, Garlic, Onion, Peppers, Fresh Coriander	
<b>Traditional Fillet Steak &amp; Egg</b>	€38
Dry Aged Beef Fillet Steak, Fried Egg, Housemade Sauce, Fried Potato Slices	
<b>Soya 'Pica-Pau' <sup>VG</sup></b>	€24
Soya Cubes, White Wine, Garlic, Pickles, Bay Leaf, Parsley	
<b>The Chef Codfish</b>	€32
Onion and Garlic, Straw Potatoes, Emulsified Lemon and Azorean Butter Sauce, Olives, Parsley	
<b>Free Range Chicken</b>	€26
Marinated Grilled Chicken, Lemon, Garlic, Onion, Vinho Verde, Roast Sauce, Agria Potatoes	

## SPECIAL FOR 2

*A new classic*

<b>Portuguese Beef Rib Steak</b>	€82	<b>Copper Pot 'Cataplana'</b>	€68
Premium Beef Rib Grilled in the Jospier Charcoal Oven, Sliced and served with Spicy Tomato - Garlic, Coriander, Chili Infusion		Traditional Copper-pot Stew, selection of Fresh Market Fish, Tiger Prawns, Clams, Mussels, slow cooked with Tomatoes, Peppers, Onions, White Wine, New Potatoes	

## SIDES

<b>Sweet Potato <sup>VG</sup></b>	€6	<b>Sautéed Seasonal Vegetables <sup>VG</sup></b>	€9
Olive Oil, Sea Salt, Dried Herbs, Fried Garlic		Herb Olive Oil, Sea Salt, Oregano	
<b>Tomato &amp; Pepper Rice <sup>VG</sup></b>	€12	<b>'A Murro' Potatoes</b>	€7
Traditional Portuguese "Carolino" Rice cooked with Vine-ripened Tomatoes, Peppers, Fresh Coriander		Roasted Prime Potatoes, Madeira Island Cheese, Garlic, Parsley	
<b>Agria Potato <sup>VG</sup></b>	€6	<b>Algarve Tomato Salad <sup>VG</sup></b>	€7
Homemade Fries, Sea Salt		Fresh Tomato Medley, Cured Cucumber, Peppers with traditional Dried Oregano	

V - Vegetarian / VG - Vegan

If you have a food allergy or food intolerance, please ask our staff about the ingredients in each dish before making your order. In our establishment we have procedures for handling food in order to ensure the safety of our consumers, however we cannot guarantee that all products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. All spirits and liqueurs 4cl per serving. All prices in euros (€). VAT included at legal rates. 25.03.2026

