

NA MESA, PARA PICAR

Pães locais, paté de atum e manteiga e cenoura marinada	3,5
Queijo curado nacional	un 5,0
Pão nacional com manteiga e maionese de alho	3,0
Presunto pata negra	14,0

PETISCOS DO MAR

Ostras frescas "Moinho dos Ilhéus" ao natural	un 4,0
Amêijoas da Ria Formosa à Bulhão Pato	200 gr 22,0
Sapateira da costa recheada com pão torrado	36,0
Espetada de polvo e chouriço	12,5
Tiras de choco crocantes e limão	14,0
Espetada de lulas e camarão com molho adjika	24,0
Salada de Polvo da costa com pimentos assados e Coentros	16,0
Lingueirão, alho e limão	200 gr 14,5
Camarão frito ao alho com limão	19,5

SALADAS

Salada de quinoa com espinafres jovens, amêndoa, abóbora assada, romã e laranja de Silves	12,5
Caesar Arte Náutica com anchovas marinadas, queijo S. Jorge e bacon	14,0
Salada de abacate com melância, manga, queijo fresco, tomate xuxu bebé e folhas verdes	12,5
Salada de frutos do mar com abacate, coentros, lima e o nosso vinagrete	15,0
Variedade de cogumelos salteados com rúcula, balsâmico de tâmara e tostas de pão à bulhão pato	12,5

Ostras
Amêijoa-Boa
Camarão ao alho
Sapateira recheada
Camarão Tigre Jumbo
110,0

ADICIONE:

Lavagante 500g
+ 72,5

MARISCADA DA COSTA

SOPAS

Bisque de lavagante e gamba Algarvia	16,0
Sopa de peixe do Atlântico	14,0
Gaspacho Algarvio	10,0

Sem Glúten Sem Lactose Vegetariano Vegan

PESCA DO ATLÂNTICO

Cherne	kg 135
Garoupa	kg 95
Dourada	kg 65
Linguado	kg 95
Pregado	kg 95
Robalo	kg 65
Pargo	kg 95
Peixe inteiro em crosta de sal (Pedidos com 24h de antecedência)	kg var

O peixe é acompanhado de batata a murro e salada Algarvia.
A disponibilidade de cada espécie está sujeita à sazonalidade.

AO KG

MARUJOS NA BRASA

Camarão jumbo	kg 120,0
Lavagante	kg 145,0
Lagosta	kg 165,0
Carabineiro	kg 195,0
Supremo de frango com ananás, batatas fritas caseiras e legumes	16,5
Espetada de peixe e camarão, legumes e batata a murro	28,0

O marisco é acompanhado de arroz e salada verde.
A disponibilidade de marisco está sujeita à sazonalidade.

PRINCIPAIS






Tiborna de bacalhau com Azeitonas, azeite de coentros, pão à bulhão pato e limão assado	28,0
Costeletas de borrego com batata doce frita, legumes assados e molho de menta	28,0
Flor de polvo corado com polenta cremosa, espinafres e pimentos assados	29,0
Bife de atum à Tavira com batata nova	33,0
Bife do lombo com molho de pimenta verde, batatas fritas e legumes	31,0
Caril de camarão com arroz aromático	32,0
Caril de legumes com arroz aromático	22,0
Linguini nero com calamares, camarão e amêijoa-Boa	33,0
Filete de corvina assada à moda algarvia	31,0

PARA DOIS













Gratinado de bacalhau e camarão	52,0
Arroz de lavagante e marisco do Atlântico	105,0
Arroz de tamboril e camarão	56,0
Guisado de camarão e polvo	62,0
Cataplana de peixe à Algarvia	56,0

Os pratos de arroz têm um tempo médio de confeção de cerca de 20 minutos.











BITS AT THE TABLE



Local breads, tuna spread and butter and marinated carrots	3,5
National cured cheese  	un 5,0
Portuguese bread with butter and garlic mayo 	3,0
Pata negra prosciutto  	14,0

PETISCOS FROM THE SEA

Freshly shucked oysters "Moinho dos Ilhéus"  	un 4,0
Clams from Ria Formosa "Bulhão Pato" style  	200 gr 22,0
Stuffed crab shell from our coast with toasted bread	36,0
Grilled octopus and chorizo skewer 	12,5
Crunchy cuttlefish with fresh lemon 	14,0
Squid and shrimps skewer with adjika sauce  	24,0
Octopus salad with roasted peppers and coriander  	16,0
Razor clams, garlic and lemon  	200 gr 14,5
Fried shrimps with garlic and lemon	19,5




TASTY GREENS





Quinoa salad   	12,5
with spinach, almonds, roasted pumpkin, pomegranate and orange from Silves	
Caesar Arte Náutica	14,0
with marinated anchovies, S. Jorge cheese and bacon	
Avocado salad   	12,5
with watermelon, mango, fresh cheese, baby tomato and leafy greens	
Seafood salad  	15,0
with avocado, coriander, lime and our vinaigrette	
Variety of mushrooms  	12,5
sautéed with arugula, dates balsam and "Bulhão Pato" bread toasts	

Oysters
Boa-clams
Fried shrimps with garlic
Stuffed crab shell
Jumbo Tiger Prawn
110,0
 
ADD:
Atlantic lobster 500g
+ 72,5

SEAFOOD PLATTER FROM OUR COAST

SOUPS

Atlantic lobster bisque with Algarvian prawns	16,0
Atlantic fish soup 	14,0
Gazpacho from Algarve  	10,0

 Gluten free  Lactose free  Vegetarian  Vegan


CATCH FROM ATLANTIC

Atlantic stone bass	kg 135
Grouper	kg 95
Golden Bream	kg 65
Sole	kg 95
Turbot	kg 95
Seabass	kg 65
Seabream	kg 95
Whole fish baked in salt crust (Availability subject to a 24h pre-order)	kg var

Fish is served with oven baked potatoes and tomato-onion salad.
Fish availability is subject to seasonality.



PER KG

SAILORS FROM THE GRILL







Jumbo prawns  	kg 120,0
Atlantic lobster  	kg 145,0
Spiny lobster  	kg 165,0
Scarlet prawns  	kg 195,0
Grilled chicken supreme with pineapple, fries and roasted vegetables  	16,5
Atlantic fish and prawns skewer, vegetables and roasted potatoes  	28,0

Seafood is served with rice and green salad.
Seafood availability is subject to seasonality.

MAINS

Codfish "tiborna" 	28,0
with coriander olive oil, "Bulhão Pato" bread and roasted lemon	
Lamb chops  	28,0
with sweet potatoes fries, roasted vegetables and mint sauce	
Pan seared octopus flower 	29,0
with creamy polenta, spinach and roasted peppers	
Tavira inspired tuna steak with potatoes  	33,0
Beef fillet steak with green pepper corn sauce, fries and vegetables 	31,0
Shrimps curry with fragrant rice 	32,0
Vegetables curry with fragrant rice  	22,0
Linguini nero with calamari, shrimps and Boa-clams	33,0
Roasted croaker fish fillet algarvian style  	31,0

FOR TWO

Salted cod and shrimps gratin  	52,0
Atlantic lobster and seafood with rice  	105,0
Monkfish and prawns rice  	56,0
Shrimps and octopus stew  	62,0
Algarvian fish cataplana  	56,0

Rice dishes have an average cooking time of 20 minutes.