

COUVERT

Fresh bread, dips and butter from Azores
4.00 per person

ARTISIAN BREAD (2 varieties)
2.50

CURED GOAT CHEESE
7.00

BLACK PORK BELLOTA HAM (50gr)
19.00

STARTERS

RIA FORMOSA OYSTERS (4 per serving)
Served natural with lemon and red wine vinegar reduction with shallots
15.00

RIA FORMOSA CLAMS (200gr)
Traditional steamed with white wine, garlic, olive oil and coriander
32.00

SCALLOPS & GRANNY SMITH
Seared scallops, caramelised apple, apple purée and black pudding crumble
28.00

PRAWNS À LA GUILHO (180gr)
Local prawns, chilli, smoked paprika, portuguese brandy 1920 and coriander
21.00

TUNA CRUDO
Sliced yellow fin tuna, citrus, soy and grain mustard dressing
22.00

PRAWN & BROWN CRAB BON BONS
Served with sweet chilli mayo' and homemade coleslaw
19.50

CURED BEETROOT SALMON
12 hour cured salmon in Q Farm herbs, beetroot and juniper berries, mustard and honey dressing
19.50

COURGETTE TEMPURA (VG)
Organic courgette tempura with mango and sweet chilli sauce
9.00

BRUSCHETTA (VG)
Avocado and tomato bruschetta
9.00

SALADS

CHICKEN CAESAR SALAD
Chicken breast, bacon, romaine lettuce, caeser dressing, aged parmesan and croutons
18.00/23.00

PRAWN & SMOKED SALMON SALAD
Chilled prawns, smoked salmon, avocado, mango, mixed leaves, heirloom tomatoes and salsa verde mayonnaise
21.00/26.00

PORTUGUESE OCTOPUS SALAD
Octopus, red onion, coriander, lemon, sundried tomatoes, red bell pepper and olive oil
20.00/25.00

BEETROOT SALAD (VG)
Beetroot salad, shaved fennel and orange
9.50

MAINS

FILLET SEA BASS
Billed new potatoes and sauce vierge
34.00

MONKFISH LOIN
Monkfish, garlic and olive oil, spinach and pressed potatoes
30.00

ENTRECÔTE (250gr)
Entrecôte, spinach, caramelised onions, cognac and green peppercorn sauce
37.00

CONFIT DUCK
Slow cooked duck leg, Algarve orange sauce, sautéed rice with chorizo and dry nuts, tenderstem broccoli
27.00

CALVES' LIVER
Grilled calves liver, bacon, onion gravy and watercress salad
26.00

LINGUINI PASTA FRUTTI DI MARE*
With clams, prawns, squid, garlic, chilli, parsley and white wine
31.00

SPICY VODKA RIGATONI (V)*
Onion soubise, vodka, San Marzano tomatoes, crème fraîche, basil and aged parmesan
23.50

GNOCCI (VG)
Spinach gnocci, cherry tomatoes and basil
22.50

RIGATONI (VG)*
Onion soubise and San Marzano tomatoes
23.00

SPECIALS FOR TWO

PLATTER OF FRUIT DE MER
Selection of oysters, prawns, langoustines and seasonal crab, with sweet chilly mayonnaise and red wine vinegar reduction with shallots
120.00

MONKFISH & PRAWN RICE
Monkfish, prawns, clams, rice, garlic, tomatoes, onion, coriander and lemon
70.00

FISH CATAPLANA
Selection of fresh fish, cataplana sauce, served with basmati rice
70.00

SEAFOOD & MONKFISH CATAPLANA
Selection of fresh fish, cataplana sauce, served with basmati rice
85.00

FRESH FISH SELECTION

Fish delivered daily
Market price per kg

WHOLE SEA BASS

SQUID

SEA BREAM

TURBOT

SOLE

JUMBO PRAWNS *

LOBSTER *

CRAYFISH *

ADD ON
Lemon and garlic butter sauce
Olive oil with fresh garlic and herbs
Vierge sauce
2.50 each

* Served with garlic and chilli butter sauce

SIDES

TOMATO SALAD
Heritage tomatoes, red onion, balsamic vinegar and oregano
5.00

TENDERSTEM BROCCOLI
Toasted almonds
6.00

PANACHE OF VEGETABLES
Selection of seasonal vegetables
6.00

CHAMP POTATO
Buttery mash and scallions
6.00

SEA SALTED NEW POTATOES
Chive butter
6.00

BASMATI RICE
5.00

FRENCH FRIES
5.00

Add truffle oil & parmesan 2.00

