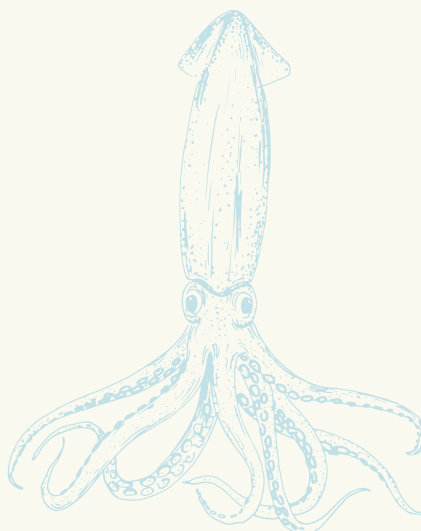




CASA DO LAGO

RESTAURANT AND BAR



COUVERT

Artisan breads, tuna paté, marinated olives and butter from Azores
5.00 per person

STARTERS

OYSTERS (3 per serving)
Local oysters served natural, lemon, shallot red wine vinegar
14.00

CAVIAR
Antonius Oscietra caviar (30gr), home-made blinis, grated egg white and yolk, chives, capers, shallots, crème fraîche
120.00

ATLANTIC SMOKED SALMON
Dill and lemon crème fraîche, fresh leaves, capers, home-made blinis
25.00

TUNA CRUDO
Sliced yellowfin tuna, citrus, soy, grain mustard dressing
22.00

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

CLAMS 'À BULHÃO PATO' (200gr)
Clams, garlic, white wine, coriander
33.00

MAINS

GRILLED FILLET OF SEABASS | SEABREAM
Grilled fillet of fish served with roasted new potatoes
34.00

OCTOPUS 'LAGAREIRO'
Algarvian octopus, onions, garlic, fresh coriander, 'murro' potatoes
29.00

SEAFOOD LINGUINI*
Calamari, clams, prawns, linguini pasta, cherry tomatoes, chilli
31.00

SPICY VODKA RIGATONI (V)**
Onion soubise, vodka, San Marzano tomatoes, crème fraîche, basil, aged parmesan
24.00

ARTISAN BREAD (2 varieties)
2.50

COURGETTE TEMPURA (VG)
Organic courgette tempura, sweet chilli and mango sauce
10.00

CAESAR SALAD
Romaine lettuce, grilled bacon, croutons, shaved parmesan, Caesar dressing
17.00 | 21.00
Add: Smoked Salmon 6.00
Grilled Chicken 5.00
Prawns 6.00

SEAFOOD POT
(+/- 15 minutes)
Local seafood & fish bisque, freshly baked puff pastry crust
14.00

BEEF CARPACCIO
Capers, sun blushed tomato, mature cheese, red wine vinaigrette
15.00

CALAMARI
Freshly caught squid in tempura batter, tartare sauce, lemon
26.00

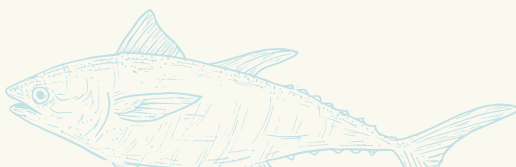
SIRLOIN STEAK (250gr)
Aged sirloin steak, sautéed spinach, herb and garlic butter
37.00

CALVES' LIVER
Pan seared calves' liver, bacon, onion gravy, watercress salad
29.00

CHICKEN SUPREME
Roasted chicken supreme, "Chasseur" sauce - french style mushroom sauce, sautéed spinach
28.00

* We can provide a Gluten Free option if requested

** We can provide a Gluten Free and Vegan option if requested





GRILLED FISH FROM THE MARKET

Atlantic Fish | Price per kg

MAINE LOBSTER*
150.00

SPINY LOBSTER*
160.00

TIGER PRAWN*
130.00

SEA BASS
80.00

SEA BREAM
80.00

FRESH SQUID
75.00

TURBOT
90.00

SOLE
85.00

* Served with garlic and chilli butter sauce

SPECIALS FOR TWO

(+/- 30 minutes)

FLAMED SEA BASS ON SALT
Lemon velouté, vegetables,
roasted new potatoes
90.00 per kg

FISH & SEAFOOD 'CATAPLANA'
Local fish, prawns, clams, pepper, tomato,
coriander, cooked in fish broth, served
with coriander rice
80.00

SEA TRILOGY
Grilled Maine lobster with chilli and
lime butter, clams 'bulhão pato',
prawns 'guilho', buttered toast,
tomato salad
175.00



SIDES

TOMATO SALAD
5.00

SEASONAL VEGETABLES
6.00

ROASTED NEW POTATOES
6.00

BASMATI RICE
5.00

FRIES
5.50

MASHED POTATO
6.00

POTATOES GRATIN
6.00



SAUCES

2.50

Q FARM HERBS OLIVE OIL

LEMON VELOUTÉ

GREEN PEPPERCORN

HERBS AND GARLIC BUTTER

HOMEMADE PIRI-PIRI

TÁRTARO SAUCE

CHASSEUR SAUCE



Bring your celebrations to life at Quinta do Lago.

Discover more



A PERSONAL CHEF EXPERIENCE:
REDEFINING HOME DINING

V - Vegetarian | VG - Vegan | GF - Gluten Free

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the 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. All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book. 23.10.2025