



CASA DO LAGO

RESTAURANT AND BAR

PETISCOS

Perfect for sharing

COUVERT

Fresh bread, dips
and butter from Azores

3.50

MACKEREL

Crumbed mackerel, smoked
paprika aioli, parsley and capers

8.50

ORGANIC SALMON

Crumbed smoked salmon, potato
bon bons, fresh horseradish cream
and shaved fennel

9.00

TEMPURA TIGER PRAWN

(per unit)

Tempura king prawn, wasabi
mayonnaise, mango
and sweet chilli

12.50

CHARCUTERIE

Trio of artisanal charcuterie

12.50

FRESH CRAB

Fresh Algarvian brown
crab paté and toast

13.50

OYSTERS

(3 per unit)

Ria Formosa oysters, cucumber,
citrus dressing and salmon roe

8.50

BURRATA

Fresh burrata "D.O.P", heritage to-
matoes, almonds and herbs

9.50

TUNA

Fresh yellowfin tuna crudo,
citrus, soy and grain mustard

15.50

SALT COD "À BRÁS"

Classic salt cod, onion, eggs
and fried potatoes

10.50

PRAWNS "À LA GUILLO"

Prawns, chilli, garlic, smoked pa-
prika and cognac

15.00

OCTOPUS "À LAGAREIRO"

Octopus, baby potatoes, garlic
and red pepper mayonnaise

14.00

POLENTA WITH LOCAL COCKLES

Cockles, polenta, coriander,
chorizo and chilli flakes

14.00

CLAMS

Steamed clams, toasted
fregola and tomato

18.00



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SIDES AND SALADS

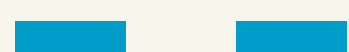
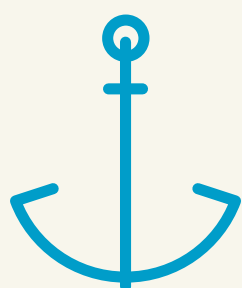
- 4.00 **TOMATO SALAD**
Rosa tomato salad, oregano and
balsamic vinegar
- 4.50 **SEASONAL VEGETABLES**
Steamed seasonal vegetables
- 4.00 **FRIES**
Fried potatoes and herb salt
- 4.50 **NEW POTATOES**
Boiled new potatoes,
butter and dill
- 4.50 **ROCKET SALAD**
Rocket salad, parmesan and bal-
samic vinegar
- 4.50 **GARDEN SALAD**
Green leaves and
garden vegetables
- 4.50 **CHAMP POTATOES**
Mash potatoes and spring onion

FISH OF THE DAY

See today's selection of fresh wild fish, king prawns and live seafood. All grilled to order, served with new potatoes, lemon butter sauce. Price per kg

MAINS

- 29.50 **SEA BASS/BREAM**
Fillet for one, new potatoes, cherry tomatoes and lemon butter
- 25.00 **SKATE**
Roasted skate wing, tartar sauce and watercress
- 23.00 **SPICY VODKA RIGATONI**
Onion soubise, tomato, crème fraiche and parmesan
- 27.00 **SEAFOOD LINGUINI**
Fresh pasta, clams, prawns, cherry tomatoes and chilli, garlic
- 31.00 **FILLET OF BEEF**
Fillet steak, porcini cream sauce, spinach and crispy onion
- 25.00 **CALF'S LIVER**
Grilled calf's liver, bacon and onion gravy



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.

DESSERTS

SEMIFREDDO

Grand Marnier, almond praline,
orange and chocolate sauce

9.00

CHOCOLATE FONDANT

Molten chocolate cake and
Bailey's ice cream
(There is a 15 minute wait
for this dessert)

8.50

FRUIT BASKET

Summer berry basket, lemon curd
and chantilly

8.50

ORGANIC STRAWBERRIES

Fresh strawberries, ice cream,
crème chiboust and short cake

8.00

RASPBERRY PUDDING

Steamed raspberry jam pudding
and crème anglaise

7.00

HOMEMADE ICE-CREAM

Homemade ice-cream, by the scoop

3.50



QUINTA DO LAGO
ALGARVE • PORTUGAL