



Bring your celebrations to life at Quinta do Lago.

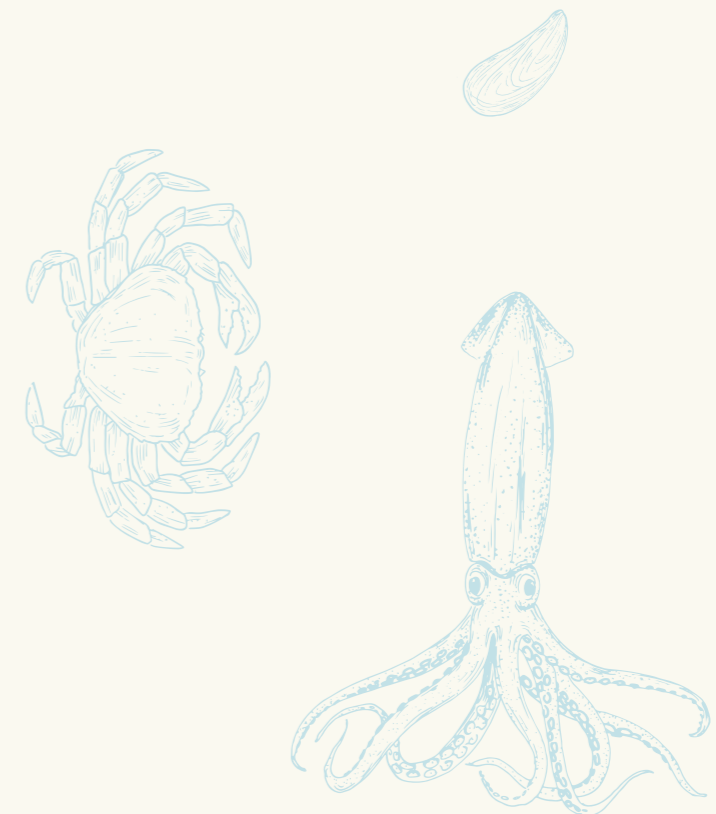
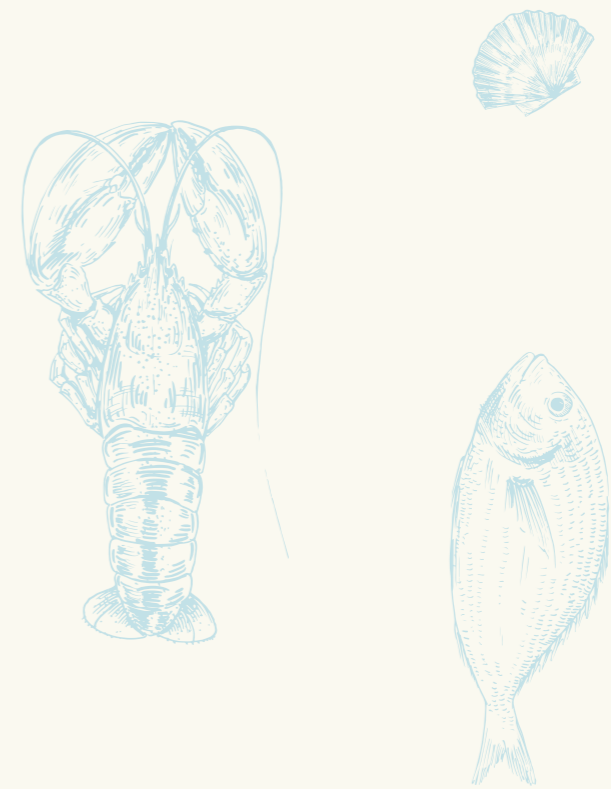
Discover more



A PERSONAL CHEF EXPERIENCE:
REDEFINING HOME DINING

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

If you have a food allergy or intolerance, please ask a member of our staff about the ingredients in each dish before placing your order. In our establishment, we follow strict procedures for handling food to ensure the safety of our customers. However, we cannot guarantee that any product has not come into contact with other allergens that are not part of its normal composition, either through cross-contamination or omission by third parties. No food or drink, including the couvert, will be charged if it has not been requested by the customer or has not been consumed. All spirits and liqueurs are served in 4cl measures. All prices are in euros (€). VAT included at the legal rates. 25.03.2026



COUVERT

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

STARTERS

RIA FORMOSA OYSTERS (3 units)
Fine oysters from Ria Formosa, served with cider vinegar and shallot mignonette
14.00

TUNA CRUDO
Sliced yellowfin tuna, citrus, soy, grain mustard dressing
23.00

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

BURRATA & PROSCIUTTO
Fresh burrata, Iberian Ham, Heritage tomatoes, basil and balsamic
19.00

MAINS

GRILLED SEA BASS | SEA BREAM
Grilled fillet with aromatic herb-infused olive oil, roasted new potatoes
34.00

OCTOPUS 'LAGAREIRO'
Oven-roasted octopus with virgin olive oil, spinach, garlic, 'murro' potatoes
29.00

GRILLED FREE-RANGE CHICKEN
Marinated in lemon, chili, cherry tomato, coriander
28.00

AGED STRIPLOIN STEAK (300gr)
Aged sirloin steak, sautéed spinach, herb and garlic butter
39.00

ARTISAN BREAD (2 varieties)
2.50

PRAWNS À LA GUILHO
Wild prawns, chilli, garlic, smoked paprika, Portuguese brandy, coriander
21.00

PRAWN COCKTAIL
Black Tiger, Atlantic & Wild Prawns, Baby Gem, Sungold Tomatoes, Cucumber, Classic Marie Rose Sauce
28.00

CLAMS 'À BULHÃO PATO'
Clams, garlic, white wine, coriander
33.00

CAESAR SALAD
Crisp Romaine lettuce, Grana Padano shavings, sourdough croutons, Caesar dressing
17.00 | 21.00
Add: Prawns 6.00
Grilled Chicken 5.00

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

GRILLED FISH FROM THE MARKET

Atlantic Fish | Price per kg

MAINE LOBSTER*
155.00

SPINY LOBSTER*
165.00

TIGER PRAWN*
135.00

SEA BASS
90.00

SEA BREAM
90.00

FRESH SQUID
75.00

TURBOT
95.00

SOLE
90.00

* Served with garlic and chilli butter sauce

SPECIALS FOR TWO

(+/- 30 minutes)

FLAMBÉED SEA BASS IN SALT CRUST
Encrusted in sea salt, vegetables, roasted new potatoes, lemon sauce
95.00 per kg

SEAFOOD RICE
Selection of fresh market fish, tiger prawns, clams, mussels, carolino rice, slow cooked with tomatoes, peppers, onions, white wine, fresh chilli and coriander
85.00

SIDES

FRIES
Rustic and crispy
6.00

ROASTED NEW POTATOES
New potatoes, extra virgin olive oil and "Flor de Sal"
6.00

MASHED POTATO
Chives, butter
6.00

SAUCES

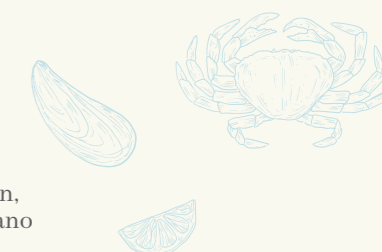
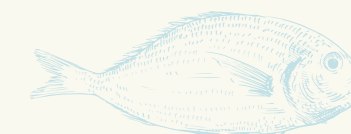
2.50

Q FARM HERBS OLIVE OIL

LEMON BUTTER

GREEN PEPPERCORN

ALGARVE FISHERMAN'S TRIO
Daily selection grilled with an orange-citrus marinade, coriander, and confit peppers
80.00



TOMATO SALAD
Tomato panache, red onion, red wine vinaigrette, oregano
5.00

SEASONAL VEGETABLES
Fresh selection of vegetables, "Flor de Sal" and herb butter
6.00

CORIANDER RICE
Basmati rice, fresh coriander
5.00

HOMEMADE PIRI-PIRI

TARTARE

HERBS AND GARLIC BUTTER

* We can provide a Gluten Free option if requested

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

