



M E N U

Pica-Pica - share & play -

- Tábua Adegas - cogumelos gratinados, salada de polvo, cabeça de xara, crocante de porco, charcutaria de fumeiro Nacional e queijos D.O.P.
Sharing board - octopus salad, pig-head terrine, mushrooms au gratin, pork cracklings, Portuguese charcuterie and D.O.P cheeses (for 2) 21,5
- Camarão na frigideira, pão de alho 18,0
Fried prawns with garlic bread
- Amêijoas à 'Bulhão Pato' 21,0
Clams 'Bulhão Pato' style; coriander & lemon and white wine (19th century poet Raimundo António de Bulhão Pato)
- Presunto Grande Escolha 22,5
30 meses cura
Prosciutto "Grande Escolha" dry-cured for 30 months
- Chouriço assado com medronho 12,5
Typical Portuguese "Chorizo" roasted over liqueur fire, distilled from local wild Strawberry Tree
- Cabeça de xara e pickle de marmelo 12,0
Typical Alentejo pig-head terrine with pickled quince

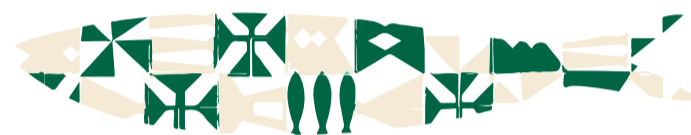
HERÓIS DO MAR

- starters -

- Pastéis de massa tenra de cavala, e tomate, salada agrião e pêra-rocha 12,5
Preserved Mackerel-tomato pasties with watercress and portuguese Rocha pear
- Alheira de polvo, marmelo e dióspiro fumado 14,5
Octopus smoked sausage, quince and smoked persimmon
- Camarão Moçambique grelhado 28,5
Grilled prawns from Mozambique
- Pastéis bacalhau (2) com Queijo Serra da Estrela, salada de agrião e coentros 11,5
Codfish beignets (2) filled with Serra da Estrela D.O.P. sheep cheese, watercress salad and fresh coriander

de colher - with a spoon -

- Sopa Algarvia de Peixe 11,0
Algarvian Fish soup
- Caldo verde de batata doce e farinheira 8,5
Sweet-potato cream with crispy cabbage and smoked pork sausage



Do Prado - garden fields -

- Crema de espargos selvagens, presunto e ovo BT 14,5
Asparagus cream, dry-cured ham and soft-egg
- Ensopado de legumes e alheira de soja 22,0
Legumes stew with soy smoked sausage



PORQUUGUÊS DE GEMA

- Corvina salteada, tubérculos e crocante de peixe 28,0
Pan-seared Corvina fillet, roots and fish cracklings
- Bacalhau com todos 29,0
Codfish fillet, hard-boiled egg, chickpeas and boiled vegetables
- Polvo no alcatruz, batata-doce, pimentos assados, grelos e botarga (ovas de peixe secas artesanalmente) 31,0
Octopus with sweet-potato, seasonal green tops, roasted bellpeppers and botarga (artisanal dried fish roe)
- Peixe fresco do dia, legumes sazonais e batata assada 29,0
Daily market fish fillet, seasonal vegetables and roasted potatoes
- Misto de peixe filetado (3), legumes sazonais e batata assada 33,0
Assorted fish fillets (3)
- Cataplana de Tamboril, camarão e amêijoas da Ria Formosa 29,0^{1p} / 54,0^{2p}
Monkfish Cataplana with shrimp and local clams
- Pescada de anzol e a sua açorda 24,5
Line-caught hake with bread melange and its roe
- Assado de vitelão, batata de forno, cogumelos e pastinaca 28,0
Oven-roasted veal, baked potatoes, mushrooms and parsnip
- Bife à Adegas - alho e louro, Pata-Negra com batata às rodelas 29,5
Pan-seared beef tenderloin with garlic, white-wine and bay leaf sauce, Pata Negra dry-cured ham with thick hand-cut potatoes
- Preso de Porco Preto, abóbora fumada, favas e tomate picante 29,0
Black Pork "Preso" neck cut, smoked pumpkin, broad beans and spicy tomato
- Peito frango do campo com molho de vinho do porto branco e legumes de Inverno 24,5
Free-range chicken mignon, white-port sauce, winter vegetables
- Cabrito no forno cozinhado lentamente 24 horas, batata de forno, grelos e chalotas 34,5
Lamb slowly-roasted for 24 hours, baked potatoes, rapinni and shallots

Numa mesa Portuguesa

Pão de forno a lenha com conserva local da Saboreal, azeitona Algarvia e manteiga, azeite extra-virgem da Herdade dos Grous
Wood-fire bread with Saboreal local preserves, Algarvian olives, Herdade dos Grous olive-oil and butter

3,50 p.p.

Hypoallergenic-Friendly

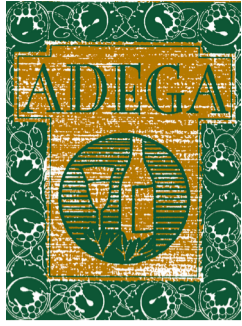
Dairy Free / Laktosefrei

Vegetarian / Vegetarisch

Gluten Free / Glutenfrei

Preços com IVA incluso à taxa em vigor.

Intolerâncias e alergias alimentares: Antes de efetuar o seu pedido de alimentos e bebidas agradecemos que nos comunique se pretende esclarecimentos sobre os nossos ingredientes.
Legal VAT included at tax in force. Service at your description. Food allergies and intolerances. Before ordering please speak to our staff about your requirements, thank you.



M E N U

Pica-Pica - share & play -


-  Brett zum Teilen - Charcuterie und Käse D.O.P., gratinierte Pilze, Oktopus-Salat, Schweinekopf und - knusper (für 2 Personen) 21,5
Sharing board - octopus salad, pig-head terrine, mushrooms, pork cracklings, Portuguese charcuterie and D.O.P cheeses (for 2)
-  Muscheln nach 'Bulhão Pato'; Koriander & Zitrone und Weißwein 21,0
Clams 'Bulhão Pato' style; coriander & lemon and white wine (19th century poet Raimundo António de Bulhão Pato)
-  Stockfischpastetchen (2) gefüllt mit Serra de Estrela Schafskäse, Kresse-Koriander-Salat 11,5
Codfish beignets (2) filled with Serra da Estrela D.O.P. sheep cheese, watercress salad and fresh coriander
-  Flambierte Chorizo-Wurst mit Medronho-Schnaps 12,5
Typical Portuguese "Chorizo" roasted over liqueur fire, distilled from local wild Strawberry Tree
-  Marinierter Schweinekopf mit eingelegten Quitten 12,0
Typical Alentejo pig-head terrine with pickled quince

HERÓIS DO MAR

- starters -

-  Knoblauch-Oktopuswurst, Quitte und geräucherte Persimone 14,5
Octopus smoked sausage, quince and smoked persimmon
-  Gegrillte Mozambique Garnelen 28,5
Grilled prawns from Mozambique
- Makrelenpastetchen mit Tomate und Paprika, Brunnenkresse und Rocha Birne salat 12,5
Preserved Mackerel, tomato and roasted peppers pasties with watercress and portuguese Rocha pear
- Frittierte Garnelen, Knoblauchbrot 18,0
Fried prawns with garlic bread

de colher - with a spoon -

-  Fischsuppe nach Algarve Art 11,0
Algarvian Fish soup
-  Grünkohlkartoffelsuppe mit Mehlwurst 8,5
Sweet-potato cream with crispy cabbage and smoked pork sausage



Do Prado - garden fields -

-  Spargelcreme, Schinken und BT-Ei 14,5
Asparagus cream, dry-cured ham and soft-egg
-  Gemüseintopf mit Knoblauch-Soyawurst 22,0
Vegetables stew with soy smoked sausage
-  Schinken "Grande Escolha" 30 Monate gereift 22,0
Prosciutto "Grande Escolha" dry-cured for 30 months



PORQUÊS DE GEMA

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| <ul style="list-style-type: none">  Sautierter Rabenfisch mit Wurzelgemüse und Fischknusper 28,0
<i>Pan-seared Corvina fillet, roots and fish cracklings</i>  Stockfisch mit traditionellen Beilagen 29,0
<i>Codfish fillet, hard-boiled egg, chickpeas and boiled vegetables</i>  Oktopus mit Süßkartoffel, saisonalen grünen Spitzen, geröstete Paprika und Bottarga (getrockneter Fischrogen) 31,0
<i>Octopus with sweet-potato, seasonal green tops, roasted bellpeppers and botarga (artisanal dried fish roe)</i>  Frischer Tagesfisch mit Saisongemüse und gebratener Kartoffel 29,0
<i>Daily market fish fillet, seasonal vegetables and roasted potatoes</i>  Gemischte Fischfilets (3) mit Saisongemüse, gebratener Kartoffel 33,0
<i>Assorted fish fillets (3), seasonal vegetables and roasted potatoes</i>  Seeteufel-Cataplana mit Garnelen und lokalen Ria-Formosa-Muscheln 29,0^{1p} / 54,0^{2p}
<i>Monkfish Cataplana with shrimp and local clams</i> | <ul style="list-style-type: none">  Geangelter Seehecht mit Brotsüppchen 24,5
<i>Line-caught hake with bread melange and its roe</i>  Kalbsbraten, Ofenkartoffel, Pilze und Pastinaken 28,0
<i>Oven-roasted veal, baked potatoes, mushrooms and parsnip</i>  Steak nach Adegas Art - Knoblauch und Lorbeer, Pata-Negra mit Kartoffeltaler 29,5
<i>Pan-seared beef tenderloin with garlic, white-wine and bay leaf sauce, Pata Negra dry-cured ham with thick hand-cut potatoes</i>  "Presa" vom schwarzen Schwein, Kürbis, Saubohnen und pikante Tomate 29,0
<i>Black Pork "Presa" neck cut, smoked pumpkin, broad beans and spicy tomato</i>  Brust vom Freilandhuhn, Sauce von weißem Portwein 24,5
<i>Free-range chicken mignon, white-port sauce, winter vegetables</i>  24 Stunden gegaartes Zieglein aus dem Ofen, gebackene Kartoffel, Grünkohl und Schalotten 34,5
<i>Lamb slowly-roasted for 24 hours, baked potatoes, rapinini and shallots</i> |
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Numa mesa Portuguesa

Brot aus dem Holzkohleofen mit Saboreal-Konserve, Algarve-Olive und Butter, Extra-Virgin Olivenöl von der Herdade dos Grous
Wood-fire bread with Saboreal local preserves, Algarvian olives, Herdade dos Grous olive-oil and butter

3,50 p.p.

 Hypoxi-Friendly  Dairy Free / Laktosefrei  Vegetarian / Vegetarisch  Gluten Free / Glutenfrei

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Legal VAT included at tax in force. Service at your description. Food allergies and intolerances. Before ordering please speak to our staff about your requirements, thank you.