



M E N U

numa mesa portuguesa

- couvert -

Petisco do chef, broa de milho, pão nacional, pão com chouriço, azeite e manteiga de flor de sal
Chef's petisco, corn bread, Portuguese bread, chorizo bread, olive oil and butter with fleur de sel

5,5 p.p.
HB

pica-pica

- ideal to share -

Chouriço assado do Zambujal com medronho
Typical Zambujal chorizo roasted over strawberry tree liqueur fire

15
HB

Camarão com piri-piri com tostas de milho
Piri-piri shrimps with corn toasts

20
HB

Amêijoas à Bulhão Pato com tostas de milho
Clams Bulhão Pato with corn toasts

29
HB

Presunto 30 meses de cura
30 months cured prosciutto

25
HB

Pastel de bacalhau
Portuguese salted cod cake

8,5
HB

Picadinho de novilho, pickles caseiros, jus e pão grelhado
Sautéed beef bites, homemade pickles, jus and grilled bread

22

Pica-pau de atum com emulsão de alho assado e pão tostado
Tuna "pica-pau" with roasted garlic emulsion and toasted bread

17
HB

Seleção de petiscos portugueses para 2
Selection of portuguese petiscos for two

28
HB

Peixinhos da horta
Green beans tempura

9
HB

Assadura de cogumelos com pickles caseiros
Roasted mushrooms with house-made pickles

15
HB

saladas e sopas

- salads and soups -

Salada de espargos com funcho, nozes e vinagrete de lima
Asparagus salad with fennel, walnuts and lime vinaigrette

16
HB

Salada de beterraba com maçã, agrião e piso de ervas
Beetroot salad with apple, watercress and herbs sauce

14
HB

Sopa de peixe à Algarvia
Algarvian fish soup

14
HB

Caldo verde à minhota
Minhota style cabbage soup

12
HB

territórios de Portugal

- regions of Portugal -

Sopa de cação
Typical dogfish soup 12
HB

Rancho do mar com feijão, peixe da costa e marisco
Coastal fish and seafood stew with beans 34
HB

Plumas de porco Ibérico com batatas e poejo
Iberian pork plumas, potatoes and pennyroyal 27
HB

ALENÇEJO



do prado

- garden fields -

Cataplana de legumes com feijão branco e batata-doce
Vegetable cataplana with white beans and sweet potato 22
HB

Rancho à moda de Viseu
Viseu style cheeckpea stew 21
HB

Feijoada de cogumelos com arroz de especiarias
Mushroom bean stew with spiced rice 20
HB

português de gema

- portuguese mains -

Frango da grelha picante com salsa verde, batatas fritas e salada Algarvia
Spicy charcoal grilled chicken, green salsa, French fries and Algarvian salad 24
HB

Bife à Adega, pata negra, batatas às rodelas, molho de vinho branco e jus
Beef tenderloin, pata negra, thick hand cut potatoes, white wine sauce and jus 39,5
HB

Espetada de novilho à Madeirense, milhos fritos, bolo do caco e salada verde
Beef skewer Madeira style, fried corn, caco bread and green salad 38
HB

Vazia de borrego, gratinado de couve-flor e acelgas
Lamb sirloin, cauliflower gratin and chards 34

Filete de peixe do Atlântico grelhado, legumes da estação e batatas a murro
Grilled Atlantic fish fillet, seasonal vegetables and roasted potatoes 38
HB

Cataplana de tamboril e amêijoas da costa Algarvia
Monkfish cataplana with clams from our coast 36
HB

Polvo crocante com arroz de tomate
Crispy octopus with tomato rice 36
HB

Bacalhau à lagareiro
Oven baked salted cod with olive oil and potatoes 34
HB

Arroz de marisco - PARA DUAS PESSOAS -
Seafood rice - FOR TWO PEOPLE - 115 2p
HB

Gluten free Lactose free Vegetarian Vegan Half board

O Vila Vita Parc apoia produtores e fornecedores locais e celebra o melhor do algarve em cada estação através das suas práticas sustentáveis.

Vila Vita Parc proudly supports local food producers and suppliers to celebrate the best of algarve seasonal produce and sustainable practices.

Preços mencionados em euros (€) com IVA incluído à taxa em vigor. Serviço à sua descrição.
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.
Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.
Prices quoted in euros (€) with VAT included at the current rate. Service at your discretion.
Food intolerances and allergies - Before placing your order for food and drinks, we would like to thank you for let us know if you want clarification on our ingredients.
No dish, food product or drink, including the couvert charge, can be charged if it is not requested by the customer or if it is unusable.



M E N U

ein portugiesischer Tisch

- couvert -

“Petisco” Snack des Chefs, Maisbrot, Portugiesisches Brot, Chorizo-Brot, Olivenöl und Fleur-de-Sel-Butter

Chef's petisco, corn bread, Portuguese bread, chorizo bread, olive oil and butter with fleur de sel

5,5 p.p.



pica-pica

- Zum Teilen -

Flammierte Chorizo-Wurst aus Zambujal mit Medronho-Schnaps
Typical Zambujal chorizo roasted over strawberry tree liqueur fire

15

Garnelen mit Piri-Piri und Maistoast
Piri-piri shrimps with corn toasts

20



Muscheln nach Bulhão Pato Art mit Maistoast
Clams Bulhão Pato with corn toasts

29



Schinken 30 Monate gereift
30 months cured prosciutto

25



Stockfischpastetchen
Portuguese salted cod cake

8,5

Sautiertes Rind, eingelegtes Gemüse, Jus und gegrilltes Brot
Sautéed beef bites, homemade pickles, jus and grilled bread

22

“Pica-pau” vom Thunfisch mit Emulsion von gebratenem Knoblauch und Toastbrot
Tuna “pica-pau” with roasted garlic emulsion and toasted bread

17



Auswahl portugiesischer Petiscos für zwei Personen
Selection of portuguese petiscos for two

28



“Peixinhos da Horta” Im Tempurateig gebratene, grüne Bohnen
Green beans tempura

9

Geröstete Pilze mit hausgemachtem Gemüse-Pickles
Roasted mushrooms with house-made pickles

15

salate und suppen

- salads and soups -

Spargelsalat mit Fenchel, Walnüssen und Limettenvinaigrette
Asparagus salad with fennel, walnuts and lime vinaigrette

16

Rote-Bete-Salat mit Apfel, Brunnenkresse und Kräutersauce
Beetroot salad with apple, watercress and herbs sauce

14

Algarvische Fischsuppe
Algarvian fish soup

14

Kohlsuppe nach Minhota Art
Minhota style cabbage soup

12

Regionen Portugals

- regions of Portugal -

Traditionelle Hundshaisuppe
Typical dogfish soup

12

Meeres-Eintopf mit Bohnen, Küstenfisch und Meeresfrüchten
Coastal fish and seafood stew with beans

34

Iberische Schweinepluma mit Kartoffeln und Polei
Iberian pork plumas, potatoes and pennyroyal

27

ALENÇEJO



Aus dem Garten

- garden fields -

Gemüse-Cataplana mit weißen Bohnen und Süßkartoffeln
Vegetable cataplana with white beans and sweet potato

22

Kichererbseneintopf nach Viseuer Art
Viseu style chickpea stew

8,5

21

Pilz-Bohneneintopf mit Gewürzreis
Mushroom bean stew with spiced rice

22

20

Portugiesische Hauptgerichte

- portuguese mains -

Scharfes gegrilltes Hähnchen mit grüner Salsa, Pommes Frites und Algarve-Salat
Spicy charcoal grilled chicken, green salsa, French fries and Algarvian salad

24

Rindersteak nach Adega Art, Pata Negra, Talerkartoffeln, Weißweinsauce und jus
Beef tenderloin, pata negra, thick hand cut potatoes, white wine sauce and jus

39,5

Rinderspieß nach Madeira Art, frittierter Mais, Caco-Brot und grüne Salat
Beef skewer Madeira style, fried corn, caco bread and green salad

38

Lammrücken mit Blumenkohlgratin und Mangold
Lamb sirloin, cauliflower gratin and chards

34

Gegrilltes Filet vom Atlantico-Fisch, Saisongemüse und Kartoffeln nach “Murro” Art
Grilled Atlantic fish fillet, seasonal vegetables and roasted potatoes

38

Seeteufel-Muschel-Cataplana von unserer Algarve-Küste
Monkfish cataplana with clams from our coast

36

Knuspriger Oktopus mit Tomatenreis
Crispy octopus with tomato rice

36

Ofengebackener Stockfisch mit Olivenöl und Kartoffeln
Oven baked salted cod with olive oil and potatoes

34

Meeresfrüchtereis - FÜR ZWEI PERSONEN -
Seafood rice - FOR TWO PEOPLE -

115 2p

Gluten free Lactose free Vegetarian Vegan Half board

Vila Vita Parc unterstützt lokale Hersteller und Lieferanten
und nutzt das Beste der Algarve mit nachhaltigen Praktiken zu jeder Jahreszeit.

Vila Vita Parc proudly supports local food producers and suppliers to celebrate the best of algarve
seasonal produce and sustainable practices.

Preise sind in Euro (€) inklusive der jeweils gültigen Mehrwertsteuer. Servicegebühr nach eigenem Ermessen.
Bitte informieren Sie uns vor Ihrer Bestellung über Lebensmittelunverträglichkeiten und -allergien - und, ob Sie eine
Erklärung der jeweiligen Inhaltsstoffe der Speisen wünschen.
Speisen und Getränke, einschließlich des Gedecks "Couvert", können nicht in Rechnung gestellt werden, wenn sie nicht
vom Kunden angefordert werden oder unbrauchbar sind.
Prices quoted in euros (€) with VAT included at the current rate. Service at your discretion.
Food intolerances and allergies - Before placing your order for food and drinks, we would like to thank you for let us know if
you want clarification on our ingredients.
No dish, food product or drink, including the couvert charge, can be charged if it is not requested by the customer
or if it is unusable.