

## LOBOS ALL DAY MENU

From 12 PM to 10 PM

*Mediterranean Fire Kitchen.*

*A relaxed, sun led menu inspired by Mediterranean flavours, centred around fire, sharing and exceptional ingredients.*

### Couvert - (V) €10 2/3 pax

*Warm toasted pitta breads served with a selection of house-made dips and small bites:*

- Extra pitta (+€4)
- Smoked aubergine & tahini
- Marinated olives & carrots
- Romesco (roasted pepper & almond)
- Whipped butter
- Olive oil & balsamic

### Starters

*Perfect for sharing*

<b>Soup of the day</b>	€6	<b>Ria Formosa Clams</b>	€25
		Garlic, white wine, coriander & lemon	
<b>Garlic Prawns</b>	€18	<b>Oxtail Croquettes</b>	€11
Lemongrass bisque, samphire, lime zest		Camembert sauce, apple slices	
<b>Spiced Tuna Tartare</b>	€17	<b>Sautéed Mushroom Bruschetta (V)</b>	€15
Parsnip puree, sambal, creme fraiche, ponzu, salmon caviar		Garlic, thyme, truffle, rustic bread	
<b>Beef Tartare (200 Day Grain Fed)</b>	€19	<b>Cheese &amp; Charcuterie Board (2pax)</b>	€26
Quail egg, toast		Portuguese cheese, Iberian ham, grilled chorizo, grapes, fig jam & toasted breads	

### Salads

<b>Tomato &amp; Burrata (V)</b>	€16	<b>Peach &amp; Goats Cheese (V)</b>	€16
Heritage tomatoes, creamy burrata, Taggiasca olives, basil & olive oil		Peach, rocket, pickled beetroot, cashews, grilled goats cheese, red onion marmalade	
<b>Tuna Niçoise</b>	€18	<b>Classic Caesar</b>	€10
Seared tuna, green beans, quail eggs, cherry tomatoes & Taggiasca olives		Chopped lettuce, parmesan, anchovy dressing, sunblush tomatos, pine nuts, crutons	
<b>Octopus &amp; grilled pepper</b>	€17	<b>Add:</b>	
Red onion, fresh herbs, garlic, olive oil, roast peppers		• Chicken	+ €6
		• Prawns	+ €8

### Burgers

(With fries)

<b>Beef</b>	€18	<b>Falafel (V)</b>	€16
Grilled beef patty, smoked cheddar, caramelised onions, lettuce, tomato, house sauce, toasted brioche bun		Crispy falafel, tahini yoghurt, pickled vegetables, lettuce, roasted red pepper, brioche bun	

## From the Jospier Grill

### Meat

- Sirloin Steak (300g) €36
- Rib Eye Steak (300g) €45
- Flat iron Steak (250g) €25
- Piri-Piri Half Chicken (500g) €14
- Black Pork (250g) €26
- Lamb Cutlets (300g) €29

### Fish

- Seabass Fillets (300g) €32
- Salmon Fillet (200g) €23
- Tiger Prawns (2 Uni) €39
- Octopus (220g) €29

### Vegetarian

- Charred cauliflower, tahini, pomegranate, fresh herbs €13

## Sides €5

- Grilled seasonal vegetables (V)
- Crushed new potatoes with butter, garlic and butter (V)
- Rice with toasted almonds (V)
- French fries with parmesan (V)
- Sweet potato wedges (V)
- Tomato & onion salad (V)
- Mixed Algarvian salad (V)
- Black rice (squid ink)

## House Sauces €3

- Bénaise
- Peppercorn
- Herb & Garlic Butter
- Diane
- Chimichurri

## Desserts

- White Chocolate & Matcha Brownie €8
- Lemon Posset €8
- Orange Crème Brûlée €8
- Almond cake €9
- Lemon curd

- Baked Cheesecake €9
- Pistachio ganache
- Mix Ice Cream €8
- 3 scoops

## Children's Menu (under 12) €13

### Beef Burger

With grilled cheese & fries

### Spaghetti Bolognese

### Chicken Nuggets

With fries & salad

### Grilled Salmon Fillet

With salad & rice

### Grilled Chicken Salad

### Ice Cream (+€5)

Vanilla, chocolate, strawberry (2 scoops)

### Disclaimer

Guests are kindly requested to inform our staff of any allergies or intolerances prior to ordering. Although every effort is made to accommodate dietary requirements, we cannot guarantee that dishes are completely free from allergens due to shared preparation areas. Menu items, ingredients, and availability may vary without prior notice depending on seasonality and supply.