

# DESSERT

TRIPLE CHOCOLATE FUDGE CAKE Decadent chocolate sponge with chocolate fudge frosting and whipped cream	5
ALGARVIAN ALMOND TART Traditional algarvian almond tart baked with seasonal fruit, served with crème fraîche	6
NEW YORK STYLE CHEESECAKE Baked vanilla cheesecake with a ginger crumb base and caramelised orange topping	6
BLACKBERRY AND APPLE ETON MESS (GF) Our seasonal take on this classic dessert with softly whipped cream, meringue, blackberries and cinnamon baked apples	6
DANOS'S SALTED CARAMEL WAFFLE SUNDAE Warm waffles stacked with vanilla ice-cream and fresh berries, drizzled with salted caramel sauce	7
FRESH FRUIT PLATE (GF) A selection of seasonal fresh fruit served with frozen yogurt, honey and mint	4 / 8
CHEESE PLATE DANO'S STYLE	9
ICE- CREAMS, FROZEN YOGHURT AND SORBETS (GF) Ask for today's selection	4

//// VEGETABLES AND HERBS ARE WHEREVER POSSIBLE SOURCED FROM OUR QUINTA DO LAGO FARM ////



SPORTS BAR **DANO'S** RESTAURANT  
THE CAMPUS  
QUINTA DO LAGO

DESSERT  
SOLVES  
*everything*



## SHARING PLATES

- |                                                                                                                            |           |
|----------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>SMOKED CHILLI BEEF NACHOS</b><br>Crispy nachos stacked with smoked chilli beef, guacamole, sour cream and melted cheese | <b>8</b>  |
| <b>VEGGIE NACHOS (V)</b><br>Crispy nachos stacked with smoked veggie beef, guacamole, sour cream and melted cheese         | <b>7</b>  |
| <b>GRILLED FREE RANGE BUFFALO CHICKEN WINGS (GF)</b><br>With smoked aioli dip                                              | <b>10</b> |
| <b>HALLOUMI FRIES (V)</b><br>With lime mayo and sweet chilli sauce                                                         | <b>8</b>  |



- |                                                                                                                                                                        |           |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>GRILLED GOATS CHEESE SALAD (V)</b><br>With roasted beetroot, green lentils, orange, toasted hazelnuts, rocket and mint                                              | <b>14</b> |
| <b>WARM BUTTERNUT SQUASH SALAD (VEGAN)</b><br>Roasted squash with spiced chickpeas, spinach, quinoa, chopped cucumber, cherry tomatoes, avocado, lemon & herb dressing | <b>12</b> |
| <b>GRILLED FREE RANGE TURKEY BREAST AND BROWN RICE SALAD</b><br>With tender stem broccoli, roasted sweet potatoes, sesame seeds, lime, miso and ginger dressing        | <b>13</b> |
| <b>GRILLED TUNA SALAD</b><br>Grilled tuna with soft boiled egg, butterbeans, red onion, black olives, green beans and salsa verde dressing                             | <b>16</b> |

## ALL DAY MENU

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## BITES

- |                                                                   |            |
|-------------------------------------------------------------------|------------|
| <b>BOLO DO CACO</b><br>Warm disks of madeira buttery garlic bread | <b>4</b>   |
| <b>ALGARVE HONEY SPICED NUTS (GF)</b>                             | <b>2.5</b> |
| <b>FREE RANGE SCOTCH EGGS</b>                                     | <b>5</b>   |
| <b>TORTILLA CHIPS</b><br>With beetroot and feta dip               | <b>4</b>   |



## BURGERS & SANDWICHES

- |                                                                                                                                              |           |
|----------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>DANO'S GRILLED CHEESE BURGER</b><br>Grilled steak burger with emmental cheese, smoky bacon and fries                                      | <b>15</b> |
| <b>PULLED PORK BURGER</b><br>Pulled BBQ pork in a brioche bun with fennel and apple slaw, homemade pickles and fries                         | <b>13</b> |
| <b>GRILLED HALLOUMI CIABATTA (V)</b><br>Toasted ciabatta with grilled halloumi cheese, roasted red peppers, avocado and green goddess pesto. | <b>12</b> |
| <b>CRISPY FISH TORTILLA WRAP</b><br>Tempura battered white fish wrapped in a soft tortilla with red cabbage slaw and lemon-herb mayo         | <b>13</b> |
| <b>CROQUE MONSIEUR / CROQUE MADAME</b><br>Grilled gruyere cheese sandwich with smoked ham and béchamel sauce / topped with a fried egg       | <b>9</b>  |

## Starter

- |                                                                                                                                                     |            |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>SOUP OF THE DAY (V)</b><br>Seasonal soup made from vegetables grown on the Quinta do Lago Farm                                                   | <b>3.5</b> |
| <b>TUNA TARTAR</b><br>Sliced fresh tuna with toasted sesame, coriander shoots, soy and wasabi                                                       | <b>9</b>   |
| <b>BURRATA BRUSCHETTA (V)</b><br>Italian Burrata with pumpkin caponata and basil pesto                                                              | <b>7</b>   |
| <b>SERRANO HAM AND BLUE CHEESE SALAD</b><br>Serrano ham, blue cheese, pear and walnut with Quinta do Lago farm leaves and buttermilk ranch dressing | <b>9</b>   |



## MAIN COURSE

- |                                                                                                                                                                                   |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>GRILLED FILLET OF SEA BASS</b><br>Fillet of sea bass with smashed white beans, roasted fennel, thyme, white wine and herb infused olive oil                                    | <b>19</b> |
| <b>BRAISED BEEF SHORT RIBS</b><br>Slow cooked beef short ribs with Guinness, lardons, rosemary and mushrooms topped with crispy shallots                                          | <b>18</b> |
| <b>SPINACH AND RICOTTA LASAGNE (V)</b><br>Spinach, ricotta and Quinta do Lago Farm vegetable lasagne with rocket, cherry tomato and toasted pine nut salad with balsamic dressing | <b>12</b> |
| <b>GRILLED SIRLOIN STEAK</b><br>35 day dry aged Sirloin steak served with rocket salad, béarnaise sauce and truffle parmesan fries                                                | <b>25</b> |
| <b>WHOLE SPATCHCOCK CHICKEN (FOR 2)</b><br>Butterflied roast free range chicken with onion stuffing served with mixed roasted vegetables and gravy                                | <b>32</b> |

## Sides

- |                                                                                         |          |
|-----------------------------------------------------------------------------------------|----------|
| <b>BREAD</b>                                                                            | <b>3</b> |
| <b>TRUFFLE PARMESAN FRIES</b>                                                           | <b>3</b> |
| <b>FRENCH FRIES</b>                                                                     | <b>3</b> |
| <b>BUTTERED NEW POTATOES</b>                                                            | <b>3</b> |
| <b>GREEN BEANS WITH CRISPY SHALLOTS</b>                                                 | <b>3</b> |
| <b>TENDERSTEM BROCCOLI WITH ALMONDS AND CHILLI</b>                                      | <b>3</b> |
| <b>QUINTA DO LAGO FARM GREEN LEAF, HERB AND PUMPKIN SEED SALAD WITH FRENCH DRESSING</b> | <b>3</b> |

V - VEGETARIAN | GF - GLUTEN FREE | VEGAN  
Should you have any known food allergy issues please ask our staff for information on ingredients.  
No dish, food or drink, including couvert, can be charged if not requested or consumed by the customer.  
We have complaints book. All prices are in euro (€). VAT included at legal rates.

# SOBREMESAS

TRIPLE CHOCOLATE FUDGE Bolo de chocolate com chantilly	5
TARTE DE AMÊNDOA ALGARVIA Tarte de amêndoa algarvia com fruta da época, servida com crème fraîche	6
CHEESECAKE NEW YORK STYLE Cheesecake de baunilha com base de bolacha de gengibre e topping de laranja caramelizada	6
ETON MESS DE MIRTILOS E MAÇÃ (GF) Natas batidas, maçãs cozidas em canela e baunilha, merengues, e mirtilhos	6
DANO'S SUNDAE Sundae de caramelo salgado, waffles, gelado de baunilha, frutos vermelhos, regado com molho de caramelo salgado	7
FRUTA DA ÉPOCA (GF) Seleção de fruta da época servida com iogurte gelado, mel e menta	4 / 8
TÁBUA DE QUEIJOS	9
GELADOS, IORGURTE GELADO E SORBETS Por favor pergunte pela seleção do dia	4



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OS VEGETAIS E AS ERVAS AROMÁTICAS SÃO RECOLHIDOS  
DIRECTAMENTE DA QUINTA DA QUINTA DO LAGO

SOBREMESAS  
RESOLVEM  
*tudo*





## PARA PARTILHAR

NACHOS COM CHILI DE CARNE Nachos crocantes servidos com chili de carne, guacamole, nata azeda e queijo derretido	8
NACHOS VEGETARIANOS (V) Nachos crocantes servidos com chili de legumes, guacamole, nata azeda e queijo derretido	7
ASSAS DE FRANGO (GF) Com molho aioli fumado	10
QUEIJO HALLOUMI FRITO Com maionese de lima e chili	8



SALADA DE QUEIJO DE CABRA (V) Com beterraba assada, lentilhas verdes, laranja, avelãs tostadas, rúcula e menta	14
SALADA QUENTE DE ABÓBORA MANTEIGA (VEGAN) Abóbora assada com grão picante, espinafres, quinoa, pepino, tomate cherry, abacate, limão com molho de limão e ervas	12
SALADA DE PERU GRELHADO COM ARROZ INTEGRAL Com rebentos de brócolos, batata doce assada, sementes de sésamo, lima, molho de miso, gengibre e lima	13
SALADA DE ATUM GRELHADO Atum grelhado com ovo cozido, feijão frade, cebola roxa, azeitonas, feijão verde e molho verde	16



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## APERITIVOS

BOLO DO CACO Com manteiga de alho	4
FRUTOS SECOS COM MEL (GF)	2.5
SCOTCH EGGS	5
HUMMUS DE BETERRABA COM DIP DE QUEIJO FETA Com tortilhas de milho e crudités de legumes	4

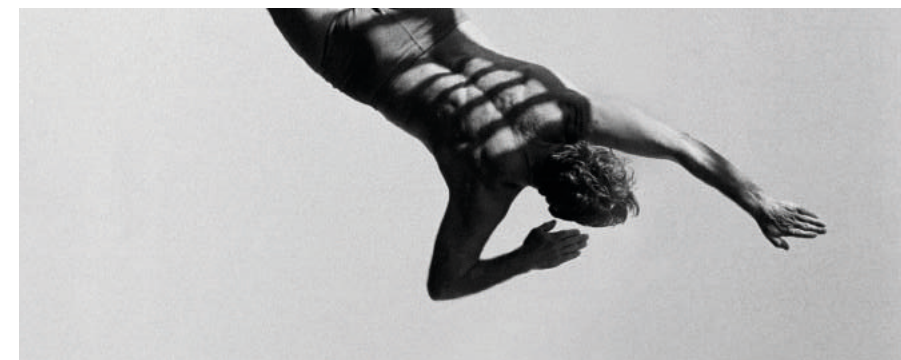


## BURGERS & SANDWICHES

HAMBÚRGUER DE QUEIJO DANO'S De vaca grelhado com queijo emmental, bacon fumado, servido com batata frita	15
HAMBÚRGUER DE PORCO DESFIADO Porco desfiado com funcho, coleslaw de maçã, pickles caseiros servido com batata frita	13
CIABATTA DE QUEIJO HALLOUMI Tosta de pão ciabatta com queijo Halloumi grelhado, pimentos vermelhos assados, abacate e pesto verde	12
WRAP CROCANTE DE PEIXE Peixe branco em tempura, servido em tortilha com slaw de couve e maionese de alho e limão	13
CROQUE MONSIEUR / CROQUE MADAME Sandwich prensada de queijo, presunto, molho bechamel, servida com ovo frito	9

## Entradas

SOPA DO DIA (V) Sazonal com os legumes da horta bio da Quinta do Lago	3.5
TÁRTARO DE ATUM Finas fatias de atum fresco, sésamo tostado, rebentos de coentros, soja e wasabi	9
BRUSCHETTA DE BURRATA (V) Burrata italiana com caponata de abóbora e pesto	7
SALADA DE QUEIJO AZUL E PRESUNTO Presunto, queijo azul, peras, nozes, alfaces da nossa horta e molho rancho	9



## PRATOS PRINCIPAIS

ROBALO DE MAR GRELHADO Filete de robalo, esmagada de feijão branco, funcho assado, tomilho e azeite de ervas	19
ACÉM COM OSSO A BAIXA TEMPERATURA Cozinhado a baixa temperatura com cerveja Guinness, bacon, rosmaninho, cogumelos e chalotas crocantes	18
LASANHA DE RICOTA E ESPINAFRES (V) Com espinafres da nossa horta, servido com rúcula, tomate cherry, e pinhões assados	12
BIFE DA VAZIA GRELHADO Maturado a 35 dias, servido com salada de rúcula, batata frita com trufas e parmesão e molho bearnês	25
FRANGO INTEIRO ASSADO (PARA 2 PESSOAS) Frango recheado com recheio de cebola, servido com legumes e molho do assado	32

## Acompanhamentos

PÃO	3
BATATA CHIPS COM TRUFAS E PARMESÃO	3
BATATA FRITA	3
BATATAS NOVAS	3
FEIJÃO-VERDE COM CHALOTAS SALTEADAS	3
BRÓCOLOS COM AMÊNDOAS E MALAGUETA	3
SALADA VERDE, SEMENTES DE ABÓBORA E MOLHO FRANCÊS	3

V - VEGETARIANO | GF - GLUTEN FREE | VEGAN  
Nenhum prato, comida ou bebida, incluindo couvert, pode ser cobrado se não for solicitado ou consumido pelo cliente. Por favor, avise-nos se tem alguma alergia alimentar. Temos livro de reclamações.  
Todos os preços estão em euros, IVA incluído.