

Couvert

Served with Bread Selection, Herb Butter, Sun Dried Tomato and Olive Tapenade, Portuguese Olive Oil €3,50 p.p. 

TO SHARE

Flambeed Wild Prawns €26.00

Succulent wild prawns flambeed with garlic, chili peppers, and parsley 

Algarvian Clams €28.00

Cooked with white wine, garlic, and coriander

Alentejo Pata Negra Ham, Cured Portuguese Sheep Cheese & Olives €28.00

A premium selection of cured meats, Portuguese sheep cheese, and olives 

STARTERS

Truffled Parmesan Soup €10.00

A rich and creamy Parmesan soup with mushroom ravioli, chives, and crispy croutons 

Crispy Panko Prawns €17.50

Served with green mango salad, lime, coriander, toasted peanuts, and sriracha mayonnaise 

Avocado Hummus & Tostead Flatbread €15.00

Served with roasted cauliflower, beluga lentils, Greek yogurt, dukkah spice, sumac, and aromatic herbs 

Spicy Salmon Taco €17.00

With iceberg lettuce, mango, chilli peppers, avocado mayonnaise, soy sauce, sesame seeds, lime 

Shiitake Mushroom Taco €16.00

With iceberg lettuce, mango, chilli peppers, avocado mayonnaise, soy sauce, sesame seeds, lime 

Buffalo Mozzarella & Prosciutto Salad €15.00

Served with rocket leaves, cherry tomatoes, basil oil, red onions, bread crisps, tomato vinaigrette 

MAINS

U&Co Tagliatelle €25.00

Signature Dish – With fillet beef strips, dried tomatoes, chili peppers, rocket leaves, parmesan shavings and pine nuts 

Grilled Chicken Supreme & Kaffir Lime Sauce €22.00

Served with basmati rice, pak choy, baby corn, shiitake mushrooms, cherry tomatoes, coriander 

Pan Fried Seabass & Mustard Beurre Blanc €22.00

With new potatoes, spinach, artichokes, dill oil, mustard beurre blanc 

Wild Prawn Risotto €23.00

Creamy risotto with wils prawns, garlic, extra virgin olive oil, and aromatic herbs 

Miso Glaced, Blackened Salmon €25.00

with pak choy, lime sauce, shitake mushrooms, pickled raddish, rice, coriander & sesame seeds 

Red Lentil & Vegetable Curry With Pak Choy €16.00

Served with baby sweetcorn, shiitake mushrooms, cherry tomatoes, basmati rice, crispy poppadum

Buffalo Mozzarella and Basil Tagliatelle €20.00

With dried tomatoes, garlic, pine nuts, rocket leaves, chilli peppers 

Lemony Spinach Risotto & Crispy Artichokes €17.00

With green peas, green asparagus, dried tomatoes, basil oil



FROM THE GRILL

Fillet Steak - 200gr €35.00 

Rack of Lamb - 300gr €34.00 

New York Striploin - 300gr €28.00 



SIDES €4.50

French Fries 

Sweet Potato Fries 

Sautéed Mushrooms 

Basmati Rice

Mixed Salad



Sautéed Spinach

Tomato & Onion Salad

Tenderstem Broccoli

Crispy Crushed New Potatoes with Basil & Parmesan Cheese 



SAUCES €2.50

Green Pepper Sauce 

Chimichurri

Garlic & Oregano Butter 

BBQ Sauce

Truffled Mayonnaise

Any changes on sides served with our dishes will be charged separately.

Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information. All prices in euros (€). VAT Included at legal rates. No food or drink can be charged if not requested by the customer nor consumed. We have a complaints book.



Contains Gluten



Dried Fruits



Contains Dairy