

Vino

MENU

Prices include VAT at the applicable legal rate. If you have any dietary requirements, allergies, or questions about ingredients, please inform our team. No dish, food item, or beverage, including couvert, will be charged unless ordered by the customer or left untouched. We do not sell or serve alcohol to persons under the age of 18. This establishment has a complaints book.

4 COURSE MENU

Ria Formosa Oyster 🍷🍷🍷

Served with local almond cream

Surf and turf pate 🌾🐟

Belmar sardines and free-range chicken from Guia, served with sourdough bread

Chestnuts cream 🍷🍷

Amanteigado cheese, Portuguese sausage and black truffle

Slow-cooked Wagyu Beef Cheek 🍷🌾🍷🍷

Tobinambur and port wine sauce

Vanille Crème Brûlée 🍷🌾🍷

Local orange, sweet potato and spices

55€ PP

85€ PP with wine pairing

6 COURSE MENU

Ria Formosa oyster 🍷🍷🍷

Served with local almond cream

Seafood tartare 🍷🐟🍷

Local orange gelatine and trout roe

Cecina 🍷🍷

Beef (lightly oak-smoked, rubbed with beef butter), with carrot "escabeche" and extra virgin olive oil

Pastel de bacalhau 🍷🌾🍷🍷

Served with saffron aioli

Squid piri-piri 🍷🍷🍷🍷

Calamari stuffed with chicken piri-piri

Risotto 🍷🐟

Arborio rice, São Jorge cheese, smoked sardines and local citrus

Vanille crème brûlée 🍷🌾🍷

Local orange, sweet potato and spices

65€ PP

110€ PP with wine pairing

STARTERS

Couvert 🍷🍴🍷	5	Burrata salad 🍷🍴🍷	16
Served with sourdough bread, homemade smoked butter, local olives, sardines and chicken		Endives, sweet potato, pomegranate, pear and dry fruit	
		Suggested wine pairing:	
Oysters from Ria Formosa (6/12) 🍷🍴🍷	24/44	Soalheiro Granit	10
Served with local almond cream, ponzu sauce and mignonette		Conde D´Ervideira Reserva	12
Suggested wine pairing:		Chestnut cream soup 🍷🍴🍷	18
Colinas Cuvée Brut	12	Amanteigado cheese, Portuguese sausage and black truffle	
Ayala Brut Majeur	20		
		Suggested wine pairing:	
Cantabrian anchovies 🍷	2.5/piece	Cabrita Negra Mole	11
		Le Macchiole	16
Suggested wine pairing:			
Quinta do Barranco Longo SO	8	Seafood tartare 🍷🍴🍷	24
Milagres by Quinta da Pedra	16	Local orange gelatine and trout roe	
Selection of cheese (tasting selection/grand selection) 🍷🍴	28/38	Suggested wine pairing:	
Served with sourdough bread		Redoma Rose	12
		Milagres by Quinta da Pedra	16
Suggested wine pairing:			
Conde D´Ervideira Reserva	12		
Pêra Manca	26		
Selection of charcuterie (tasting selection/grand selection) 🍷🍴	26/36		
Served with sourdough bread			
Suggested wine pairing:			
Chianti Classico Rocca delle Macie	12		
Vicentino Pinot Noir	16		
Cecina 🍷🍴	16		
Carrot escabesche, extra virgin olive oil			
Suggested wine pairing:			
Quinta Nova Touriga Nacional	12		
Vicentino Pinot Noir	16		

TINNED FISH

Tuna

Original or Chef’s suggestion

Lemon mayonnaise, chives

Signature Edition ➦ 23
Tuna belly in olive oil

Escuris ➦ 14
Ventresca de bonito del Norte in olive oil

Jose Gourmet ➦ 14
Tuna belly in olive oil

Naval ➦ 14
Tuna with seaweed

Conservas de cambados ➦ 14
White tuna from Burela in olive oil

Suggested wine pairing:
Quinta do Barranco Longo SO 10
Quinta das Mestras Grande Reserva 18

Sardines

Original or Chef’s suggestion
Olives tapenade, lemon mayonnaise, paprika

Belmar sardines ➦ 14
Skinless and boneless in olive oil

Escuris ➦ 14
Sardines in olive oil

Real conserva ➦ 32
Small sardines in olive oil

Suggested wine pairing:
Colinas Cuvée Brut 12
Milagres by Quinta da Pedra 16

Scallops

Original or Chef’s suggestion

Lemon confit, spring onion

Escuris 24
Zamburinas in scallop sauce

Suggested wine pairing:
Redoma Branco 14
Trimbach Riesling 16

Salmon

Original or Chef’s suggestion

Sour cream, cornichons, dill

Jose Gourmet ➦ 16
Smoked trout fillets in olive oil

Jose Gourmet ➦ 14
Smoked salmon in olive oil

Acor ➦ 14
Salmon in olive oil

Georgette ➦ 14
Salmon with herbs in olive oil

Suggested wine pairing:
Bella Rose 12
Redoma Rose 12

Cockles

Real conserveras ➦ 75
Berberechos in olive oil

Suggested wine pairing:
Soalheiro Granito 10
Trimbach Riesling 16

Squid

Original or Chef’s suggestion

Chimichurri sauce

Real conservera 🍷 48
Small squids in olive oil

Jose Gourmet 🍷 16
Stuffed squid in ink

Jose Gourmet 🍷 14
Spiced calamari in ragout sauce

Suggested wine pairing:

Quinta do Barranco Longo SO 10
Quinta das Mestras Grande Reserva 18

Mussels

Original or Chef’s suggestion

Lemon & orange confit, spring onion

Escuris 🍷 28
Mussels

Pescadaria do Algarve 🍷 12
Mussels in spicy sauce

Suggested wine pairing:

Albino Armani Grave 10
Redoma 14

Garfish

Garfish 🐟 22
In extra virgin olive oil

Suggested wine pairing:

Conde D ´Ervideira Reserva 12
Pêra Manca 2021 26

Razor clams

Conservas De Cambados 🍷 20
Razor clams in olive oil

Suggested wine pairing:

Soalheiro Granit 10
Redoma 14

Octopus

Original or Chef’s suggestion

Chimichurri

Ati Manel 🍷 16
Octopus in garlic sauce

Producto Portugues 🍷 38
Octopus in olive oil

Suggested wine pairing:

Quinta do Barranco Longo SO 8
Pêra Manca 26

Cod

Original or Chef’s suggestion

Lemon mayonnaise, chives

Signature Edition 🐟 14
Cod with onion in olive oil

Suggested wine pairing:

Colinas Cuvée Brut 12
Trimbach Riesling 16

MAIN COURSE

Squid piri piri 🍷🍴🍴🍴	26
Calamari stuffed with chicken piri-piri	
Suggested wine pairing:	
Quinta Nova Touriga Nacional	12
Etna Pietradolce	16
Slow-cooked wagyu beef 🍴🍴🍴🍴	30
Tobinambur and port wine sauce	
Suggested wine pairing:	
Quinta do Barranco Longo Reserva	10
CH by Chocapalha	18
Risotto 🍷🍴🍴🍴🍴	22
Arborio rice, sao jorge cheese, smoked sardines and local citrus	
Suggested wine pairing:	
Conde D’Ervideira Reserva	12
Milagres by Quinta da Pedra	16

DESSERT

Pistachio and white chocolate fondant 🍷🍴🍴🍴	10
Served with amarena cherry ice cream	
Suggested wine pairing:	
Port Ruby L.B.V. Van Zellers	10
Port Tawny 10 years Van Zellers	15
Vanilla crème brûlée 🍷🍴🍴🍴	10
Suggested wine pairing:	
Moscatel DSF Colheita Privada	10
Port Tawny 20 years Dow´s	18

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