

PICA-PICA

Chef's bite, cornbread, traditional Portuguese bread, chouriço bread, extra virgin olive oil and fleur de sel butter.

THE BAKER'S TABLE

Traditional Portuguese bread, cornbread, carob and walnut bread

SALADS & PORTUGUESE PETISCOS

Vegetable garden salads
Algarve-style carrot salad
Traditional octopus salad
Lemon-marinated horse mackerel
Tuna and black-eyed bean salad
Roasted mushrooms
Tomato and fresh cheese salad
Algarve-style salad
Salt cod fritters with coriander and lemon dip
Arjamolho

PORTUGUESE GRILL

Madeira-style beef skewer
Adega chicken skewer
Catch of the day with lemon butter sauce
Chargrilled sardines
Grilled Iberian pork strips
Octopus and vegetable skewers
Grilled prawns with Mozambique sauce

SIDES

French fries
Crushed roasted potatoes
Grilled vegetables
Bolo do Caco (Madeiran flatbread)
Crispy fried corn

FLAVOURS OF RIA FORMOSA

Traditional seafood cataplana with local fish and prawns
Algarve-style baby squid
Salt-roasted razor clams

WOOD-FIRED OVEN

Slow-roasted leg of lamb with baker's potatoes
Flame-roasted chouriço
Wild mushroom bean stew
Selection of Portuguese cured meats and cheeses

GRANDMA'S SWEET TABLE

Chocolate mousse
Brisa de Lis
Portuguese rice pudding
Walnut roulade
Selection of seasonal fruit

85 pp.

Prices are shown in euros, per person, and exclude beverages.

The experience is included for guests on a Half Board basis.

Children aged 4 to 12 benefit from a 50% reduction on the experience price.

