



QUINTA DO LAGO
ALGARVE • PORTUGAL

HOME DELIVERY

BREAKFAST

FROM 9:00 TO 12:00

PANCAKES

The Classic	9.50
Crispy bacon, fried egg and maple syrup	
Red Velvet	11.00
Raspberries, mint and sweet cream cheese	
Pure Oats with a Twist	11.00
Irish smoked salmon, spinach, dill and sour cream	
Minis	8.00
Nutella, banana, strawberry and cream	
Vegan Style	8.50
Blueberry Compote and maple syrup	

OUR SPECIALS

Granola & Yoghurt	6.50
Fresh fruit, greek yoghurt and KOKO granola	
Irish Steel Cut Oatmeal	9.00
Strawberries & Granola	
Traditional Breakfast	12.50
Cumberland sausage, back bacon, two eggs, tomato, mushrooms and baked beans	
Smoked Salmon & Avocado	11.00
Rye bread, cream cheese, lemon and chilli flakes	

COFFEE

Americano	3.00
Cappuccino	3.00
Latte	3.00
Flat White	3.00
Hot Chocolate	3.00
Double Espresso	3.00

JUICES & SMOOTHIES

Orange Juice	5.50
Apple & Carrot	5.50
Protein Banana Milkshake	6.50
Red Berries Smoothie	6.50

LUNCH & DINNER

FROM 13:00 TO 20:00

STARTERS

Soup of the Day	4.50
Fresh vegetable soup	
Piri-piri Prawns	12.00
Chilli, garlic, coriander and white wine	
Bruschetta Montanheira	7.50
Tomato, onion, peppers, cucumber, oregano and avocado	
Guacamole & Nachos	6.50
Guacamole and Nachos	
Garlic Bread	8.50
Mozzarella and roast garlic	
Spicy Chicken Wings	9.00
Blue cheese dip	

SALADS

Caesar Salad	14.50
Sliced chicken breast with garlic croutons, romaine lettuce, grated parmesan & Caesar dressing	
Tuna Niçoise	16.00
Line caught Tuna, Q Farm leaves, egg, green beans, potato and vinaigrette	
Smoked Salmon	16.00
Smoked salmon, avocado, grapefruit, Q Farm leaves and citrus vinaigrette	

AT-HOME

STEAKHOUSE EXPERIENCE

An incredible home-dining experience, enjoy the finest prime steaks and BBQ favourites prepared by Bovino Steakhouse chefs and cooked by you in your own private steakhouse. Bovino's famous sides and sauces accompany, with full cooking instructions to ensure the perfect grill, every time. Sizzle, slice and share!

STEAK EXPERIENCE 110

PRIME MEAT

2 x Dry Aged Fillet Steak, melt-in-your mouth texture, subtle flavor

2 x 28 Day Aged Sirloin Steak, tender and flavorful

2 x 28 Day Aged Ribeye Steak, tender and full of flavor

SAUCES

Cognac & Peppercorn Sauce

Chimichurri

SIDES

Gratin Potatoes

Panache of Vegetables

Creamed Spinach

Heritage Tomato & Red Onion Salad

Green Salad

BBQ EXPERIENCE 75

PRIME MEAT

6 x Chicken Breast Skewers

6 x Cumberland Sausages

6 x Prime Beef Burgers, with Cheddar Cheese and Sesame Buns

SAUCES

Tomato & Jalapeno Salsa

Garlic Mayo

SIDES

Sweet Potato Wedges

Heritage Tomato & Red Onion Salad

Green Salad

PIZZA

Classic Margherita	14.50
Mozzarella, tomato marinara and basil	
Salami	15.50
Mozzarella, spicy salami, peppers and sundried tomatoes	
Chorizo	16.00
Mozzarella, Alentejo chorizo, green olives, bell peppers, onion, garlic and coriander	
Vitalia	15.50
Prosciutto, rocket, pancetta, cherry tomatoes and mozzarella	
Maui	16.00
Mozzarella, tomato, ham and pineapple	
Devil Chicken	16.00
Mozzarella, chicken breast, Roma tomato, cayenne chilli, chilli flakes and jalapeños	
Rustica	16.00
Wild mushrooms, free range egg, chicken and spinach	
Milano	18.00
Mozzarella, gorgonzola cheese, prosciutto, grapes, pine nuts and basil	
Pescatora	17.50
Spiced tomato, prawns, fresh salmon, mussels, bell capers and spring onion	
Q Farm Veggie	14.50
Tomato marinara, mozzarella, courgette, bell peppers, wild mushrooms, aubergine, red onion, spinach, sundried tomatoes and extra virgin olive oil	

MAIN COURSES

Family Style Chicken Fajitas (to share)	35.00
Sizzling strips of chicken breast, peppers and onions, floured tortillas, guacamole and yoghurt	
Piri-piri Chicken	17.00
1/2 a roasted chicken brushed with piri-piri sauce, french fries and tomato, red onion and oregano salad	
Prawn Jalfrezi with Fragrant Rice	17.50
Classic Bengal spicy prawn curry and cardamom basmati rice	
Double Cheese Burger	17.00
Black Angus burgers, bacon, cheese, garlic mayo, tomato, lettuce, sesame bun and french fries	
Chicken & Avocado Burger	15.50
Cheese, pickled red onion, sesame bun and french fries	

QDL SPECIALS

Fish & Chips	19.50
Beer battered fish, tartare sauce and fries	
Spicy Vodka Rigatoni	23.00
Onion soubise, tomato, crème fraîche and parmesan	
Moo Pie	17.00
Tender beef pieces, cooked in Guinness and red wine, mushrooms, puff pastry, chips and green beans	
Chicken & Leek Pie	16.00
Chicken breast, leek, white wine sauce, puff pastry, chips and green beans	
Cumberland Sausage & Mash	15.00
Prime sausage, buttered mash potato and onion gravy	
Vegetable & Lentil Wellington	18.00
Spinach sauce	

CHILDREN'S MENU

Penne Pasta	9.00
With beef Ragu and parmesan	
Grilled Lemon Butter Chicken	8.50
With french fries and carrot sticks	
Sea Bass Filet	8.50
With basmati rice and green beans	

SIDES

Crinkle Cut Chips	3.50
Rice	3.50
Mix Salad	3.50
Green Salad	3.50
Baked Potato with Sour Cream	4.00

SOFT DRINKS

Coca-Cola, Coca-Cola Zero, Sumol (Orange), Sprite	4.50
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WATER

Still 50cl	2.50
Sparkling 50cl	3.50

BEER & CIDER

Sagres	4.50
Bandida do Pomar	6.00

WHITE WINE

Marquês dos Vales (PT, Algarve)	24.50
Casa dos Santos Lima (PT, Lisboa - Chardonnay)	24.50
Lacrau (PT, Douro - Sauvignon Blanc)	24.50
Allo Soalheiro (PT, Vinhos Verdes)	26.00

ROSÉ WINE

Marquês dos Vales (PT, Algarve)	25.50
Dorina Lindemann (PT, Alentejo)	25.50
Miraval (FR, Provence)	52.50

RED WINE

ZYP (PT, Douro)	25.00
Marquês Dos Vales (PT, Algarve)	25.50
Vila Sandi Merlot (IT, Venezia)	33.00

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book.