



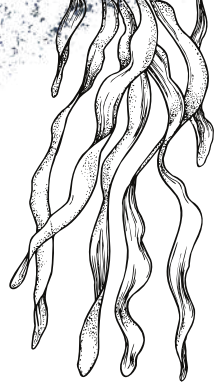
U&Co.

Al Fresco Dining



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U&CO Welcome Selection €3.50

Variety of Fresh Bread · Herb Butter · Whipped Feta &
Spicy Honey · Portuguese Olive Oil



SHARING PLATTERS

Flambeed Wild Prawns

with garlic, chilly peppers
& parsley

€28.00

Algarve Clams from Ria Formosa

with white wine, garlic &
coriander

€29.00

Premium Alentejo Pata Negra Ham & Cured Sheep's Cheese

Marinated Olives, Jam &
Bread Crisps

€29.00

STARTERS

Velvet Truffle & Parmesan Soup €12.00

Mushroom Ravioli · Chives · Croutons

Golden Crispy Panko Prawns €18.00

Green Mango Salad · Lime · Chili · Coriander ·
Toasted Peanuts · Sriracha Mayonnaise

Spicy Salmon Taco €18.00

Iceberg Lettuce · Mango · Chili Peppers ·
Avocado Mayonnaise · Soy Sauce ·
Sesame Seeds · Lime

Ruby Beetroot Hummus & €16.00

Roasted Cauliflower

Kumquat · Baby Gem Lettuce · Beluga
Lentils · Greek Yogurt · Dukkah Spice ·
Toasted Flatbread · Aromatic Herbs

Bresaola & Burrata Salad €17.00

Crispy Artichokes · Confit Cherry Tomatoes ·
Watercress · Toasted Hazelnuts

Umami Shiitake Mushroom Taco €17.50

Iceberg Lettuce · Mango · Chili Peppers ·
Avocado Mayonnaise · Soy Sauce ·
Sesame Seeds

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.

Vegetarian Contains Gluten Contains Nuts Contains Lactose Contains Sesame Seeds

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MAINS

FISH

Miso-Glazed Blackened Salmon €26.00

Pak Choy · Lime Sauce · Shiitake Mushrooms · Pickled Radish · Rice · Coriander · Sesame Seeds 🍷

Pan-Fried Sea Bass & Citrus Beurre Blanc €30.00

Carrot · Spinach · Artichokes · Green Asparagus · Dill Oil 🍷

Jumbo Tiger Prawns with Tomato & Lemon Risotto €37.00

Garlic · Extra Virgin Olive Oil · Bisque · Aromatic Herbs · Samphire 🍷

MEAT

U&CO Signature Beef Tagliatelle €26.00

Fillet Beef Strips · Sun-Dried Tomatoes · Rocket Leaves · Parmesan Shavings · Pine Nuts · Garlic · Chili Peppers 🍷🥜🌿

Tender Lamb Rack & Mint Yogurt Sauce €36.00

Lemony Bulgur Salad · Feta Cheese · Spinach Leaves · Dried Apricots · Dukkah Spice · Cherry Tomatoes 🍷🥜🌿

Succulent Slow Braised Veal, Gremolata & Red Wine Reduction €28.00

Caramelized Shallots · Watercress Spinach · Carrot 🍷

VEGETARIAN

Buffalo Mozzarella & Basil Tagliatelle €22.00

with dried tomatoes, garlic, pine nuts, rocket leaves & chilly peppers 🍷🥜🌿

Miso Roasted Hokkaido Pumpkin & Lemongrass Ginger Sauce €18.00

Pak Choy · Shiitake Mushrooms · Cherry Tomatoes · Basmati Rice · Sesame Seeds

Carrot Risotto with Orange & Basil €18.00

Green Asparagus · Spinach · Parmesan Shavings 🍷

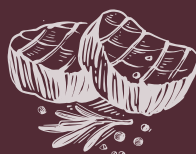
FROM THE GRILL

Smoky Chili & Citrus Chicken Skewer €20.00

Deboned & Marinated Chicken Thighs

Surf & Turf - 1 uni €12.00

Upgrade your Steak with a Succulent Jumbo Tiger Prawn



Prime Fillet Steak 200gr €36.00

Tender & Elegant · Grain Fed · South America 🍷

Rib Eye Steakhouse Cut 300gr €34.00

Rich & Flavourful · Grain Fed · South America 🍷

SAUCES

€3.00

Green Pepper Sauce
Burnt Butter & Garlic Drizzle

Argentinian Chimichurri
Creamy Horseradish Sauce
Truffle Infused Mayonnaise

Smoky BBQ Sauce
Spicy Sriracha Mayo

SIDES

Any changes to the sides will be charged separately.

French Fries 🌿 €5.50
Sweet Potato Wedges 🌿 €5.50
Parmesan & Basil Crushed Potatoes 🍷 €6.50
Steamed Basmati Rice €4.50
Crispy Panko Onion Rings 🌿 🍷 €6.50
Tenderstem Garlic Broccoli €6.50

Classic Tomato & Onion Salad €5.50
Garden Mixed Salad €5.50
Fresh Lemony Bulgur Salad 🌿 €6.50
Sautéed Baby Spinach €6.50
Garlic Butter Mushrooms €6.50
Crunchy Cabbage Slaw & Lemony Mayo Dressing €5.50

🌿 Vegetarian 🍷 Contains Gluten 🥜 Contains Nuts 🍷 Contains Lactose 🌿 Contains Sesamo Seeds

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