



Cozinhar com sabor são delícias compartilhadas com amor.
Cooking with flavour are delights shared with love.

ENTRADAS FRIAS & QUENTES COLD & WARM STARTERS

CREME AVELUDADO DE LEGUMES VEGETABLE CREAM SOUP	6.50€
CARPACCIO DE NOVILHO PRIME CARPACCIO PRIME BEEF Óleo de Trufas, Finas Lascas de Parmesão e Rúcola Truffle Dressing, Parmesan Shavings and Rocket	18.50€
BOMBOM DE CAMEMBERT QUENTE WARM CAMEMBERT BONBON Nozes Caramelizadas, Rúcula e Compota de Figo Caramelised Walnuts, Rocket and Fig Jam	17.00€
GAMBAS SALTEADAS À LA GUILHO SAUTÉED PRAWNS 'À LA GUILHO' Salteado com Alho e Piri-piri Garlic and Piri-piri Sautéed	18.90€
CEVICHE DE SALMÃO FUMADO E CAMARÃO SMOKED SALMON AND PRAWNS CEVICHE Salmão Fumado, Camarão, Abacate, Manga e Aroma de Calamondine Smoked Salmon, Prawns, Avocado, Mango and Calamondin Juice	19.50€
COUVERT 'AMUSE BOUCHE'	4.50€

PEIXES & MARISCOS FISH & SEAFOOD OR SHELLFISH

FILETE DE ROBALO SEA BASS FILLET Legumes à Provençal e Tomate Cereja Confit Provencal Vegetables and Confit Cherry Tomato	29.50€
FILETE DE LINGUADO SOLE FILLET Puré de Batata com Azeite e Ervas Aromáticas Mashed Potatoes with Olive Oil and Herbs	32.50€
CARIL DE GAMBAS PRAWN CURRY Arroz Basmati e Brunoise de Legumes Basmati Rice and Vegetable 'Brunoise'	39.50€

VEGETARIANO VEGETARIAN

LENTILHAS «DU PUY» COM MOLHO DE CARIL «DU PUY» LENTILS WITH CURRY SAUCE Cenoura, Courgete, Couve Flor e Espargos Carrot, Zucchini, Cauliflower and Asparagus	24.00€
RISOTTO DE COGUMELOS MUSHROOMS RISOTTO Cogumelos, Espargos e Parmesão Mushrooms, Asparagus and Parmesan	27.00€

CARNES & AVES MEAT & POULTRY

COSTELETA DE VITELA COM COGUMELOS SALTEADOS VEAL CUTLET WITH SAUTÉED MUSHROOMS	32.50€
MAGRET DE PATO COM MOLHO DE LARANJA DUCK MAGRET WITH ORANGE SAUCE	28.50€
CARRÉ DE BORREGO AROMATIZADO COM TOMILHO & ALHO CARAMELIZADO ROASTED RACK OF LAMB SEASONED WITH THYME & CARAMELIZED GARLIC	32.50€
BIFE DO LOMBO COM CHALOTAS & TOMATE CONFIT TENDERLOIN STEAK WITH SHALLOT & TOMATO CONFIT	36.00€
ENTRECOTE MATURADO COM FRAGRÂNCIA A ALECRIM AGED RIBEYE STEAK WITH ROSEMARY FRAGRANCE	34.00€

ACOMPANHAMENTO SIDE DISHED

BATATA GRATINADA POTATO DAUPHINOISE	5.50€
PURÉ DE BATATA MASHED POTATOES	5.50€
ESPINAFRES SALTEADOS & ALHO SAUTÉED SPINASH & GARLIC	5.50€
BATATA FRITA FRENCH FRIES	5.00€
BATATA FRITA DOCE SWEET FRENCH FRIES	5.50€
ARROZ BASMATIC BASMATIC RICE	4.50€
SALADA MISTA MIXED SALAD	4.50€

SALADAS SALAD

SALADA CAESER CAESER SALAD Frango, Bacon, Ovo, Alface, Queijo Parmesão, Lettuce, Croutons e Molho Caesar Chicken, Bacon, Egg, Lettuce, Parmesan Cheese, Alface, Croutons And Caesar Dressing	16.90€
SALADA THAI THAI SALAD Rosbife Fatiado, Noodles, Soja, Cogumelos, Alface, Tomate, Alho Francês, Cebola Roxa, Coentros, Hortelã e Vinagrete Sliced Roast Beef, Noodles, Soya, Mushroom, Lettuce, Tomato, Leek, Red Onion, Coriander, Mint And Vinaigrette	17.50€
SALADA DE SALMÃO FUMADO E CAMARÃO SMOKED SALMON AND PRAWNS SALAD Salmão Fumado, Camarão, Abacate, Manga, Alface, Pepino, Cebola Roxa e Uvas Smoked Salmon, Prawns, Avocado, Mango, Lettuce, Cucumber, Red Onion and Grappes	19.50€
SALADA MARROQUINA COM FRANGO MOROCCAN SALAD WITH CHICKEN Couscous, Frango, Tomate, Pepino, Cebola Roxa, Alface e Ervas Aromáticas Couscous, Chicken, Tomato, Cucumber, Red Onion, Lettuce And Aromatic Herbs	16.50€
v SALADA DE QUEIJO DE CABRA GRATINADO WARM GOAT CHEESE Salada, Maçã, Nozes e Mel do Algarve Salad, Apple, Walnuts And Algarve's Honey	16.50€

CARNE MEAT

HAMBURGUER GOURMET <i>BLACK ANGUS</i> Cebola Caramelizada, Queijo Cheddar, Tomate, Bacon, Molho de Mostarda e Maionese com Pickles Caramelised Onions, Cheddar Cheese, Tomato, Bacon, Mostard and Mayonnaise Sauce with Pickles	18.50€
HAMBURGUER DE FRANGO PANADO CRISPY PAN FRIED CHICKEN HAMBURGUER Frango Panado, Alface, Tomate, Bacon, Queijo, Maionese e Molho de Pesto com Amêndoa Chicken Fillet, Lettuce, Tomato, Bacon, Cheese, Mayonnaise and Pesto Sauce with Almond	18.00€

PIZZAS

PEPPERONI Tomate, Mozzarella, Pepperoni e Oregão Tomato, Mozzarella, Pepperoni And Oregano	16.50€
FUNGHI Tomate, Mozzarella, Cogumelos e Fiambre Tomato, Mozzarella, Mushrooms And Ham	18.00€
V GOURMET Tomate, Mozzarella, Cogumelos, Queijo Parmesão, Azeitona e Rúcula Tomato, Mozzarella, Mushrooms, Parmesan, Olives And Rocket	18.00€
TUNA Tomate, Mozzarella, Atum, Milho, Tomate Confit, Cebola Roxa, Azeitona e Oregão Tomato, Mozzarella, Tuna, Corn, Tomato Confit, Red Onion, Olives and Oregano	18.00€
ROMANA Tomate, Mozzarella, Fiambre, Pimentos, Pepperoni e Cebola Roxa Tomato, Mozzarella, Ham, Peppers, Pepperoni And Red Onion	18.00€
SPICY MEAT Tomate, Mozzarella, Carne Picada, Bacon, Pepperoni, Pimentos e Piri-piri Tomato, Mozzarella, Minced Beef, Bacon, Pepperoni, Peppers And Chillies	19.50€

MASSAS PASTA

V ESPARGUETE VEGETARIANO SPAGHETTI VEGETARIAN Esparguete, Cenoura, Espinafre, Cogumelos, e Courgete Spaghetti, Carrot, Spinach, Mushrooms and Zucchini	15.00€
ESPARGUETE BOLONHESA SPAGHETTI BOLOGNESE Carne Picada, Molho de Tomate e Manjericão Minced Meat, Tomato Sauce and Basil	16.00€
FETTUCCINE CARBONARA Bacon, Cebola, Natas e Ovo Bacon, Onion, White Cream And Egg	17.00€
ESPARGUETE DE CAMARÃO SPAGHETTI WITH PRAWNS Camarão, Courgete, Cenoura, Espinafre, Cebola e Tomate Confit Prawns, Zucchini, Carrot, Spinash, Onion And Tomato Confit	18.50€

SOBREMESAS FRIAS E QUENTES COLD & WARM DESSETS

BOLO CHOCOLATE | CHOCOLATE CAKE

Gelado de Baunilha
Vanilla Ice Cream

9.00€

NIEPOORT NAT COOL - Porto Trudy

+ 4.50€

'DÉLICIEUX PASSION'

Mousse de Chocolate Preto e Branco, Creme de Maracujá e Doce de Manga
Dark and White Chocolate Mousse, Passion Fruit Cream and Mango Jam

9.50€

HERDADE CARDEIRA - Late Harvest

+ 5.00€

PAVLOVA COM FRUITOS VERMELHOS | PAVLOVA WITH RED FRUIT

Frutos Vermelhos Marinados com Creme Mascarpone de Baunilha
Red Fruit Marinated with Vanilla Mascarpone Cream

8.50€

VASQUES DE CARVALHO - Tawny 10 Years

+ 6.00€

TARTE FINA DE MAÇÃ | THIN APPLE TART

Gelado de Baunilha
Vanilla Ice Cream

9.00€

VASQUES DE CARVALHO - Tawny 20 Years

+ 8.00€

CRÈME BRÛLÉE | CRÈME BRÛLÉE

Aromatizado com Baunilha
Vanilla Fragrance

8.00€

NIEPOORT 10 YEARS - Old White Port

+ 8.00€

MENU CRIANÇA CHILDREN MENU

ESPARGUETE SIMPLES | PLAIN SPAGUETTI

Azeite
Olives Oil

6.95€

ESPARGUETE BOLONHESA | SPAGUETTI BOLOGNESE

Carne Bolonhesa, Molho de Tomate e Manjericão
Minced Meat, Tomato Sauce and Basil

8.95€

PIZZA MARGARITA | MARGHERITA PIZZA

Tomate, Mozzarella e Oregão
Tomato, Mozzarella and Oregano

9.50€

NUGGETS DE FRANGO | CHICKEN NUGGETS

Nuggets de Frango, Batata Frita e Salada
Chicken Nuggets, French Fries and Salad

8.50€

GRATOS PELA SUA PREFERÊNCIA
THANK YOU FOR YOUR PREFERENCE

By *Chef Maurice Belhaj e Fátima Santos*

Alexandre e Kevin Belhaj

Todos os preços incluem IVA em vigor
All prices include VAT in force

Caso tenha alguma alergia ou intolerância alimentar por favor informe-nos de imediato
If you have any allergies or food intolerance please inform us immediately

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.
Decreto-Lei nº 10/2015 de 16-01-2015 Artigo 135.º - nº3

No dish, food or drink, including cover charge, you may be charged if not requested by the customer or it is unusable.
Decree-Law No. 10/2015 of 01/16/2015 Article 135.º - nº 3