

Aperitifs / Cocktails

- Glass of Prosecco** (Brut / Rosé) • 7,90€ / 8,40€
- Kir Royal** (prosecco with creme de cassis liquor) • 8,90€
- Aperol Spritz** (Aperol, prosecco, soda) • 9,90€
- Gin Tonic** (Gordons, Bombay Sapphire, Hendrick's, Bulldog or Gin Sul) **from** • 9,90€
- Espresso Martini** (vodka, Kahlua and coffee) • 9,50€
- Bloody Mary** (tomato juice, vodka, celery, Tabasco, Worcestershire sauce) • 9,90€
- Portonic** (white port with tonic water and fresh limes) • 7,90€
- Cosmopolitan** (cranberry juice, vodka, Triple Sec and lime juice) • 8,90€
- Negroni** (Campari, gin and red vermouth) • 8,90€
- Whiskey Sour** (whiskey, lime juice, egg white and sugar syrup) • 9,90€
- Margarita** (tequila, Triple Sec and lime juice) • 9,80€
- Dry Martini** (gin or vodka with dry vermouth and olives) • 8,90€

Signature Cocktails

- Algarve Martini** (rosemary infuse gin, honey medronho and lime juice) • 12,50€
- Elderberry Sour** (vodka, cucumber, elderberry syrup, lime, egg white) • 12,80€
- Apple & Ginger Mule** (Añejo rum, apple juice, Calvados and ginger beer) • 12,50€

Mocktails

- Lychee Lemonade** (fresh lime juice, Lychee purée and soda water) • 8,80€
- Kiwi Elixir** (alcohol free ginger beer, kiwi purée and basil syrup) • 8,50€
- Zero Gin & Tonic** (non-alcoholic gin & tonic water) • 8,80€
- Virgin Mary** (tomato juice, celery, Worcestershire sauce and tabasco) • 8,80€

Check our wine list for the **Champagne Selection**

Couvert: Selection of Bread and Dips p/p • 3,90€

To Begin

Sturgeon Caviar / Blinis / Cucumber

20g of Imperial wild sturgeon caviar served with cucumber tagliatelle, green blinis and creme fraiche • 49,80€

Starters

Hokkaido / Quinoa / Truffle

Hokkaido pumpkin cannelloni served with truffled quinoa salad and fried leek straw • 15,50€

Carrot / Fresh Cheese / Ginger

Textures of carrot (grilled, pickled and fake carrot), with fresh sheep cheese in pani puri and ginger couli • 16,80€

Croaker Fish / Coconut / Coriander

Ceviche of croaker fish perfumed with coconut tiger milk, coriander emulsion, red onions, grapes and black sea salt • 19,50€

Scallops / White Tea / Wakame

Seared of scallops Coquilles Saint-Jacques with purée of turnip with white tea, marinated wakame and shoyu oil • 21,80€

Foie Gras / Figs / Rosemary

Pan seared escalópe of duck foie gras served with figs chutney, rum reduction and rosemary crumble • 22,50€

We recommend the:

Sauternes - Château de L'ecole glass / 70ml • 7,80€

Premium National Beef / Pear / Mustard

Premium National beef fillet tartar with marinated pear, mustard spheres and fried cappers • 19,80€

 Vegetarian

 Vegan

Soups

Wild Crab Soup

served with sepia stones, garlic gel and salicornia • 14,80€

Green Asparagus Velouté Soup

with mint extract, toasted almonds and thyme couli • 11,50€

Beetroot & Kefir Chilled Soup

served with turnip mousse, cucumber, peta zetas and croutons • 9,80€

Vegetarian

Fresh Egg Pasta / Truffle / Hazelnut

Fresh egg pasta in truffle sauce, with sautéed shimejis, parmesan chip's and hazelnut oil

Starter • 17,50€ Main Course • 27,80€

Risotto / Tomato / Goat Milk

Smoked tomato risotto with radish stripes, fried rocket salad and goat milk foam

Starter • 13,80€ Main Course • 23,50€

Tofu / Caponata / Hibiscus

Grilled tofu breaded in sesame seeds with hibiscus purée, caponata, polenta fries and teriyaki sauce

Starter • 14,80€ Main Course • 23,80€

 Vegetarian

 Vegan

From the Sea

Monkfish / Purple Cabbage / Dill

Monkfish loin with olives and black garlic tapenade,
purple cabbage purée, caramelized onion and dill sauce • 27,80€

Octopus / Red Peppers / Lotus Flower

Duet of Octopus (grilled tentacle and croquette) with chickpea cream,
red pepper chimichurri, peas and lotus flower chip's • 32,50€

Turbot / Pistachio / Truffle

Fillets of turbot with pistachio crust, truffled cauliflower purée,
sautéed green asparagus and vanilla beurre blanc sauce • 34,80€

Each main course is served with a side dish of your choice

Roasted New Potatoes with Cornichons Creme Fraiche

Creamy Mediterranean Salad with Focaccia

Polenta Fries with Pink Pepper Mayonnaise

Smoked Tomato Risotto with Parmesan Shavings

Sautéed Seasonal Vegetables

For extra side dish we charge • 4,90€

From The Farm

Suckling Pig / Parsnip / Kumquat

Crispy suckling pig belly on parsnip purée,
grilled pak choi and kumquat-anise sauce • 27,80€

Duck / Broccolini / Hibiscus

Pink seared breast with sautéed broccolini,
hibiscus cream, cherries in balsamic and portwine jus • 29,50€

Surf & Turf / Celeriac / Bisque

Surf & Turf (roasted fillet of Premium National beef and wild tiger prawn),
with celeriac purée, green beans and bisque sauce • 39,80€

Each main course is served with a side dish of your choice

Roasted New Potatoes with Cornichons Creme Fraiche

Creamy Mediterranean Salad with Focaccia

Polenta Fries with Pink Pepper Mayonnaise

Smoked Tomato Risotto with Parmesan Shavings

Sautéed Seasonal Vegetables

For extra side dish we charge • 4,90€

Cheese

Chef's Cheese Selection

served with nuts, fruit compote and crackers (for two) • 19,80€

We recommend the port wine:

Dalva **Colheita 1995** Glass / 70ml • 9,80€

Portwine

Ramos Pinto Superior **Tawny or Ruby** Glass / 70ml • 6,80€

Borges Coroa **Dry White** Glass / 70ml • 6,80€

Ramos Pinto Adriano **Reserva Ruby** Glass / 70ml • 8,50€

Niepoort **Colheita 2009** Glass / 70ml • 9,80€

Ramos Pinto **L.B.V.** Glass / 70ml • 9,80€

Quinta Seara d'Ordens **Reserva Tawny** Glass / 70ml • 8,50€

Quinta Seara d'Ordens **L.B.V.** Glass / 70ml • 9,80€

Poças **10 Years Old** Glass / 70ml • 7,50€

Graham´s **20 Years Old** Glass / 70ml • 9,80€

Dow´s **30 Years Old** Glass / 70ml • 13,80€

Barros **40 Years Old** Glass / 70ml • 16,50€

Quinta de La Rosa **Vintage 2012** Glass / 70ml • 9,80€

Dalva **Colheita 1995** Glass / 70ml • 9,80€

Cálem **Vintage 1983** Glass / 70ml • 13,50€

Desserts

Passionfruit Crème Brûlée

with popcorn sponge and elderflower gel • 9,80€

We recommend the dessert wine: **Quinta Seara d'Ordens Reserva Tawny** 70ml • 8,50€

70% Chocolate Bon Bon

raspberry textures, spicy white chocolate sauce and yogurt ice cream • 13,50€

We recommend the dessert wine: **Portwine Ramos Pinto L.B.V.** 70ml • 9,80€

Caramelized Almond Tart

with plum reduction, Amarguinha sauce and salty caramel ice cream • 11,80€

We recommend the dessert wine: **Moscatel Roxo Superior 10 years Old** 70ml • 7,80€

Lemongrass Panna Cotta

served with glazed pineapple, guaraná couli and aquafaba meringue • 9,50€

We recommend the dessert wine: **Late Harvest - João Clara** 70ml • 8,80€

Dessert Variation

Surprise selection of desserts from our chef (for two) • 19,80€

Scoop of ice cream or sorbet • 3,90€

Ice creams: Yogurt , Salty Caramel  or Ferrero Rocher 

Sorbets : Guava  , Lemon   or Basil  

 Vegetarian  Vegan

White Dessert wine

Tokaji Aszu 5 Puttonyos (Hungary)

Glass / 70ml • 9,80€ Bottle / 500ml • 54,50€

Sauternes - Château de L'ecole (France)

Glass / 70ml • 7,80€ Bottle / 500ml • 32,50€

Late Harvest - João Clara (Algarve-Portugal)

Glass / 70ml • 8,80€ Bottle / 500ml • 36,50€

H.& H. Full Rich Doce Madeira (Island of Madeira-Portugal)

Glass / 70ml • 7,50€ Bottle / 750ml • 64,50€

Moscatel Roxo Superior 10 years Old (Setúbal-Portugal)

Glass / 70ml • 7,80€ Bottle / 750ml • 67,50€

Premium Teas of the World

Golden Typ Maloom - **Black Tea** (Nepal)

Classy black tea from the "Roof of the world", the Himalayas.
This tea is original, natural and full of fresh flavour • 4,40€

Sencha Senpai - **Green Tea** (Japan)

Sencha is Japan 's most popular tea.
A light and refreshing beverage with a grassy aroma and sweet taste • 4,40€

Tippy Golden Darjeeling - **Earl Grey Tea** (India)

A delicately flowery Darjeeling tea beautifully blended
with precious bergamot flavouring • 4,40€

Ting Yuan - **Jasmine Tea** (China)

Jasmine Ting Yuan brings to your cup the unforgettable flavour and refreshing,
full-bodied jasmine bouquet with light-green colour • 4,40€

Pai Mu Tan - **Organic White Tea** (China)

This China white-leafed tea is of the highest quality.
It has a sweet aroma of freshness and light spice with a bright finish • 4,90€

Rooibos Blossom - **Cherry Tea** (South Africa)

A flavoured South African popular herbal infusion.
With cherry pieces and an aromatic cherry flavour • 4,40€

Nana - **Mint Tea** (Marroco)

Large-leafed, aromatic mint plant and is refreshingly spicy • 4,40€

Ronnefeldt Infusion - **Lemongrass & Ginger** (China & India)

A refreshing herbal infusion with the natural warmth of ginger
balanced perfectly by the cool freshness of lemon grass • 4,40€

Flor de Camomila - **Camomile** (Portugal)

Fresh and fragrant with floral background • 4,40€

Liqueur Coffees

Espresso Martini

Kahlua coffee liqueur, Smirnoff vodka, coffee and sugar syrup • 9,50€

Artistas Coffee

Dark Havana Club Añejo Especial, Amaretto Disaronno, coffee and whipped cream • 9,50€

Irish Coffee

Jameson, brown sugar, coffee and whipped cream • 9,50€

Irish Cream Coffee

Baileys, coffee and whipped cream • 9,50€

Calypso Coffee

Tia Maria, coffee and whipped cream • 9,50€

Banana Coffee

Bols banana liqueur, coffee and whipped cream • 9,50€

Grand Coffee

Grand Marnier, brown sugar, coffee and whipped cream • 9,50€

Portuguese Coffee

Macieira portuguese brandy, brown sugar, coffee and whipped cream • 9,50€

Italian Coffee

Amaretto Disaronno, coffee and whipped cream • 9,50€

Caribbean Coffee

Dark Havana Club Añejo, brown sugar, coffee and whipped cream • 9,50€

Existe neste estabelecimento um livro de reclamações. Preço incl. IVA, Vat, á taxa em vigor.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado

(Artigo 135º, Decreto-Lei nº10 de 16 Janeiro de 2015.

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Virgin Mary (tomato juice, celery, Worcestershire sauce and tabasco) • 8,80€



A short history about Lagos,

this house and the Portuguese cookery

Lagos was born under the sign of the sea.

This settlement, whose origins are lost in the far distant past, has been determined by the geographical shape of its bay. In fact, the first inhabitants probably come from as far back as the Neolithic period.

People came from the Mediterranean Basin – Phoenicians, Greeks and even Carthaginians.

The ancient city centre, the old area of the present *Santa Maria* parish (the parish of this house)

would have already emerged in the time of the Carthaginians bearing a definitive name – *Lacóbriga*.

Various coins, remains of town walls, beautiful floor tiles prove the military, economic and cultural importance that *Lacóbriga* attained during the peak period of the Roman empire that dominated the whole Mediterranean Sea.

The *Lusitanos*, as the Portuguese were called at that time were farmers and shepherds who fed themselves from the land by eating the vegetables they grew and the pigs and sheep which they reared.

The Fall of the Roman empire and after the conquest of the south of the Peninsula

by the Arabs veiled this town with an obscure mystery; they called it the city of *Zawala* (*Zavaia*).

Southern Portugal was more influenced by the Moorish culture, which introduced a lot of classic foods – which you still can find today – such as a large variety of honey and almond cakes, sweet rice, bread puddings and “*gaspacho*”.

– In 1332 the Portuguese King *D. Afonso IV* ordered the restoration of the town wall and placed the Algarve Military Government Headquarters within it.

It is in Lagos that the *Infante D. Henrique* chose to settle and from it the great adventure of the Portuguese Discoveries began.

– In 1434 *Gil Eanes* sailed from Lagos, to surpass Cabo Bojador.

– In 1441, the first African slaves were brought in creating the first slave market.

At this time (16th Century) Portugal received via Lagos exotic fruits, vegetables and spices from Africa and the Far East.

– In 1504 *D. Manuel I* gave to Lagos a new city charter and later,

– In 1578, *D. Sebastião* promoted Lagos to a city.

– In 1755 the city was almost destroyed by an earthquake, however it re-emerged from its ashes and ruins.

From this period dated this house, from which we don't have much information.

We know that in 1900 it was bought by a vicar – *Barros* was his name – and the last owners were the family *Amado da Cunha*, a very well know and important family in Lagos.

After a long period of deprivation, the Portuguese population followed the rule that.

“*Good food comes from their own farm and from the sea*”

Today you will find such quality at the restaurant ~~Artistas~~ we hope you enjoy it!

Artistas

Restaurante

Menu "A la Carte"



Rewards:

RESTAURANT GURU 2025



nº1 in Algarve
nº 6 of Portugal



Restaurante dos Artistas
A TOP 100 BEST
RESTAURANTE IN PORTUGAL
em Portugal



Algarve Top 100
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Thank you