

Artistas

Restaurante



Atlantic Ocean Menu

Wild Crab Soup

served with sepia stones, garlic gel and salicornia



Croaker Fish / Coconut / Coriander

Ceviche of croaker fish perfumed with coconut, coriander emulsion, red onions, grapes and black sea salt



Basil Sorbet

with grapefruit gel and prosecco



Octopus / Red Peppers / Lotus Flower

Duet of Octopus (grilled tentacle and croquette) with chickpea cream, red pepper chimichurri, peas, smoked tomato risotto and lotus flower



Caramelized Almond Tart

with plum reduction, Amarguinha sauce and salty caramel ice cream

5 Courses • 62,80€

Menu only available if all guests on your table join you with the set menus (Chef's, Suprême, Atlantic Ocean or Garden)

White Wine recommendation: Valle Pradinhos Reserva 0,75L • 39,80€

Red Wine recommendation: Kompassus Vinhas Velhas 0,75L • 39,80€

 Vegetarian

 Vegan