

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 infused 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€

T. Begin

Sturgeon Caviar / Blinis / Cucumber

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

Starters

Hokkaido / Chestnuts / Parsley ♡ 🌿

Hokkaido pumpkin textures served with chestnuts salad, crispy tapioca and parsley velvety • 14,80€

Goat Cheese / Beetroot / Watercress 🌿

Goat cheese mousse and beetroot dacquoise with turmeric couli, fried buckwheat and watercress • 15,50€

Croaker Fish / Passionfruit / Sriracha

Ceviche of croaker fish perfumed with passionfruit, sriracha mayonnaise, parsnip chip's and wakame • 18,80€

Scallops / Radish / Furikake

Seared of scallops Coquilles Saint-Jacques with peach and radish salad, cauliflower and sepia purée, pink pepper gel and furikake oil • 19,80€

Foie Gras / Rhubarb / Cashew

Pan seared escalópe of duck foie gras served with ragout of rhubarb, cashew crumble, pani puri and cinnamon reduction • 22,50€

We recommend the:

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

Premium National Beef / Truffle / Tarragon

Premium National beef fillet tartar with truffle cream, mustard seeds and tarragon pearls • 19,80€

🌿 Vegetarian

♡ Vegan

Soups

Lobster Bisque

served with orange jelly and basil extract • 14,80€

Gazpacho of Avocado and Jalapeño ♡ 🌿

with chayote ragout and dill croutons • 9,80€

Thai Green Curry Soup ♡ 🌿

served with coconut and marinated ginger • 9,80€

Vegetarian

Ravioli / Truffle / Spinach 🌿

Homemade wild mushrooms raviolis served with truffle sauce, fresh baby spinach and blue cheese chips

Starter • 17,50€ Main Course • 27,80€

Risotto / Asparagus / Almonds 🌿

Lemon and saffron risotto, with sautéed asparagus, toasted almonds and coriander foam

Starter • 13,80€ Main Course • 23,50€

Tofu / Caponata / Soya ♡ 🌿

Grilled tofu breaded in sesame seeds, with peas purée, caponata, creamy polenta and caramelized soya glacé

Starter • 14,80€ Main Course • 23,80€

🌿 Vegetarian

♡ Vegan

From the Sea

Yellowfin Tuna / Sesame / Mango BBQ

Seared Yellowfin tuna served with sesame purée,
grilled pak choi, muxama and mango BBQ • 27,80€

Fresh Codfish / Octopus / Harissa

Confited loin of fresh codfish and grilled octopus
served with sweet corn textures and harissa oil • 29,50€

Black Tiger Prawn / Monkfish / Seaweed

Monkfish fillet with smoked ham crust and Black Tiger Prawn,
with creamy fennel, fried rocket salad and seaweed chimichurri • 39,80€

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

Roasted New Potatoes with Smoked Creme Fraiche

Creamy Mediterranean Salad with Focaccia

Cassava Fries with Mint Sauce

Lemon and Saffron Risotto with Parmesan Shavings

Sautéed Season Vegetables

For extra side dish we charge • 4,90€

From The Farm

Suckling Pig / Shallots / Tamarind

Crispy suckling pig belly on shallots and hibiscus purée,
dry tomatoes tapenade, snow peas and tamarind sauce • 27,80€

Duck / Shiitakes / Balsamic

Duet of duck (pink seared breast and croquet), with sautéed shiitakes
purple carrot purée, pistachio earth and balsamic sauce • 29,50€

Premium National Beef / Asparagus / Black garlic

Roasted fillet of Premium National beef with grilled green asparagus,
celery cream, black garlic mille feuille and Cabernet jus • 36,80€

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

Roasted New Potatoes with Smoked Creme Fraiche

Creamy Mediterranean Salad with Focaccia

Cassava Fries with Mint Sauce

Lemon and Saffron Risotto with Parmesan Shavings

Sautéed Season 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

Ginger Crème Brûlée 🌿

with grilled pineapple salad and caramelized lemon skin • 9,80€

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

70% Chocolate Garden 🌿

served with yogurt stones, peta zetas and Amarena ice cream • 13,50€

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

Portuguese Egg Pudding "Abade de Priscos"

with orange foam, honey ice cream and sea fennel essence • 9,80€

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

Lavender Sweet Rice 🌿 ♡

with salty cookie and elderberry mousse • 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: Vanilla 🌿, Amarena 🌿 or Ferrero Rocher 🌿

Sorbets : Lemon Thyme 🌿 ♡, Mango 🌿 ♡ or Granny Smith Apple 🌿 ♡

🌿 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.