

Couvert 2,80 €

Entradas *Starters*

Salada de Queijo Feta, Azeitonas, Tomate e Alcachofras Feta Cheese Salad with Olives, Tomato and Artichokes	12,00 €
Salada de Tomate com Mozzarella, Pesto, Parmesão e Rúcola Tomato Salad with Mozzarella, Pesto, Parmesan and Rocket Leaves	12,00 €
Salada de Rosbife ao Porto, Tosta de Ervas, Folhas e Parmesão Roast Beef Salad with Port, Herb Toast, Tender Leaves and Parmesan Cheese	13,00 €
Salada César com Frango Grelhado, Abacate e Ervas Aromáticas Caesar's Salad with Grilled Chicken, Avocado and Aromatic Herbs	13,00 €
Salada César com Camarão, Abacate e Ervas Aromáticas Caesar's Salad with Shrimp, Avocado and Aromatic Herbs	15,00 €
Creme de Castanhas com Cogumelos Salteados Cream of Chestnut with Sautéed Mushroom	9,00 €
Sopa de Peixes à Albatroz Albatroz Soup of Fish	11,00 €

Petiscos *Appetizers*

Pedra de Enchidos Tradicionais Slate of Traditional Cured Ham and Sausage	12,00 €
Carpaccio de Novilho e Azeite de Ervas e Limão Beef Carpaccio with Herb Olive Oil and Lemon	14,00 €
Sortido de Salgadinhos Tradicionais Variety of Traditional Savoury Snacks	14,00 €
Carpaccio de Atum Curado com Aromas Mediterrânicos Cured Tuna Carpaccio with Mediterranean Flavors	14,00 €
Barrita de Petiscos Lusitanos Selection of Lusitanian Appetizers	14,00 €
Escargots de Bourgogne Escargot Snails with Garlic Butter and Parsley	14,00 €
Choquinhos Grelhados com Alho, Limão e Coentros Grilled Cuttlefish with Garlic, Lemon and Coriander	15,00 €
Camarões em Alho e Azeite Shrimp Fried in Olive Oil and Garlic	15,00 €
Lulinhas Recheadas à Costa Vicentina Vincentian Stuffed Squid	15,00 €
Presunto Pata Negra Traditional Iberian Dry-Cured Ham	15,00 €
Ostras Rockefeller Oysters Rockefeller	17,00 €
Amêijoas à Bulhão Pato Clams in a Coriander and Garlic Chowder	18,00 €
Omeleta de Tomate Fresco, Mozzarella e Manjericão Fresh Tomato, Mozzarella and Basil Omelet	11,00 €
Omeleta de Pancetta Fumada Smoked Pancetta Omelet	14,00 €
Omeleta de Camarão e Ervas Shrimp Omelet with Herbs	14,00 €

Massas *Pastas*

Pizza Napolitana com Mozzarella, Rúcola e Presunto Napolitana Pizza with Mozzarella, Rocket and Cured Ham	15,00 €
Pizza Napolitana com Mozzarella e Camarão Napolitana Pizza with Mozzarella and Shrimp	16,00 €
Linguini de Lulinhas Recheadas e Molho Cremoso Linguini with Stuffed Squid in a Creamy Sauce	15,00 €
Linguini à Bolonhesa Linguini with Bolognese Sauce	16,00 €
Tagliatelle com Azeitonas, Salmão Grelhado e Espinafres Tagliatelle with Olives, Grilled Salmon and Spinach	20,00 €

Sanduíches *Sandwiches*

Mozarella, Tomate Fresco, Pesto, Parmesão e Puré de Azeitona Mozzarella, Fresh Tomato, Pesto, Parmesan and Olive Purée	10,00 €
Presunto, Parmesão, Tomate Assado, Rúcola, Romana e Maionese Dry-Cured Ham, Parmesan, Baked Tomato, Rocket, Romaine and Mayonnaise	10,00 €
Brie, Maças, Romana, e Goiabada Brie, Apple, Romaine Lettuce and Passion Fruit	10,00 €
Frango Grelhado, Legumes Confit, Rúcola, Maionese e Manjeriçao Grilled Chicken, 'Confit' Vegetables, Rocket, Mayonnaise and Basil	11,00 €
Salmão, Ovo, Queijo Creme, Romana, Cornichons e Maionese Salmon, Egg, Cream Cheese, Romaine Lettuce, Pickles and Mayonnaise	13,00 €
Prego de Salmão Grelhado, Queijo Crème, Rucola e Dijon Grilled Salmon Steak, Cream Cheese, Rocket and Dijon Mustard	13,00 €
Trio de Mini Hamburguers Gourmet no Nosso Pão Trio of Gourmet Hamburgers in our Home-Made Bread	15,00 €
Prego no Pão com Alho ou com Bacon e Cebola Frita Beef Steak Sandwich with Garlic or Bacon and Fried Onion	15,00 €

Prato Principal *Main Course*

Robalo na Grelha - Grilled Sea Bass	30,00 €
Linguado (grelhado ou 'meuniere') - Sole (grilled or 'meuniere')	€/KG
Robalo ao Sal ou no Forno à Portuguesa (2 pax) - Sea Bass in Salt or Oven-Baked (2 pax)	€/KG
Gambas Grelhadas com Manteiga de Alho - Grilled King Prawns with Garlic Butter	€/KG

Bacalhau à Brás Crumbled Codfish with Garlic, Olive Oil and Eggs	16,00 €
Açorda de Gambas com Coentros Bread Stew with Prawns and Coriander	17,00 €
Paelha de Mariscos e Ibérico Paella with Shellfish and Iberian Pork	20,00 €
Risotto do Mar com Peixes e Mariscos Seafood Risotto with Fish and Shellfish	22,00 €
Hamburguer na Chapa com Ovo, Batatas Fritas e Legumes Grilled Beef Burger with Egg, Fried Potatoes and Vegetables	18,00 €
Costeleta de Novilho da Nossa Herdade, Grelhada com Manteiga de Alho Beef Cutlet from our Estate, Grilled with Garlic Butter	24,00 €

Seleção Criança *Children's Selection*

Linguini à Bolonhesa Linguini with Bolonaise Sauce	12,00 €
Esparguete com Tomate, Queijo e Frango Spaghetti with Tomato, Cheese and Chicken	13,00 €
Hambúrguer com Ovo e Batata Frita Beef Burger with Fried Egg and Fried Potatoes	14,00 €

Sobremesas *Desserts*

Lingote de Citrinos com Lima, Limão e Tangerina Citrus 'Ingot' with Lime, Lemon and Tangerine	8,00 €
Éclairs de Café e Molho de Chocolate Coffee Éclairs with Chocolate Sauce	8,00 €
Bolo de Chocolate Quente e Cremoso Warm and Creamy Chocolate Cake	8,00 €
Bolsinha Estaladiça de Maças Caramelizadas Crispy Pouch of Caramelized Apples	8,00 €
Crème Brulée de Pistacho e Baunilha Crème Brulée with Pistachio and Vanilla	8,00 €
Fruta da Época Season's Fruit	6,50 €
Prato de Queijos Cheese Plate	13,00 €
Gelados e Sorvetes da Casa Home-Made Ice Cream and Sorbet	8,00 €
Baunilha, Chocolate, Pistachio, Café com Licor de Avelã, Limão, Morango, Framboesa, Tangerina Vanilla, Chocolate, Pistachio, Coffee with Hazelnut Liqueur, Lemon, Strawberry, Raspberry, Tangerine	

IVA Incluído - Solicitamos a especial gentileza de evitar fumar e utilizar telemóveis durante a refeição.
VAT Included - We kindly request our guests to refrain from smoking and using mobile telephones during the meal.