

COUVERT

Pão, Azeitonas, Paté do chefe, Azeite c/ balsâmico
Bread, Olives, Chef's Pâté, Olive oil and balsamic

ENTRADAS & TAPAS – STARTERS & SNACKS

Camarão frito c/alho, coentros e brandy	Fried Prawns, garlic, coriander and brandy
Cocktail de camarão e abacate	Prawn and avocado cocktail
Calamares com maionese de sweet chilly	Calamari with sweet chilly mayo
Ameijoas à Bulhão Pato	Clams “Bulhão Pato” (Garlic and Coriander)
Pianinho com molho BBQ	Baby Back Ribs with barbecue sauce
Asas de Frango fritas com molho agridoce	Chicken Wings, sweet and sour sauce
Pão d’alho com queijo	Garlic Bread with cheese
Tábua de queijo e enchidos	Board of Cheese and Smoked meat selection
Salmão fumado c/ queijo creme	Smoked salmon with cream cheese
Burrata com Pesto, tomate soleado e croutons	Burrata with pesto, sundried tomato, croutons
Frescura de beterraba com Chèvre e laranja	Beetroot with goat cheese and orange
Sopa do Dia	Soup of the day

SALADAS – SALADS

Salada de Frango marinado grelhado Alface Romana, pepino, cebola, pimento, tomate, azeitona e abacate	Grilled marinated chicken salad Roman Lettuce, cucumber, onion, bell pepper, tomato, olives and avocado
Vegan Mistura de alfaces, beterraba, laranja, quinoa e nozes	Vegan Mix of lettuces, beetroot, orange Quinoa and walnuts
Salada de Camarão Rúcula, ananás, tomate cherry, cenoura, cebola roxa marinada e abacate	Prawn Salad Rocket, pineapple, cherry tomato, carrot, Marinated red onion and avocado
Queijo Chèvre grelhado Mistura de alfaces, cenoura, milho, tomate cherry, frutos secos e creme balsâmico	Grilled Goat Cheese Mix of lettuces, carrot, sweet corn, Cherry tomato, dry fruits and balsamic reduction

PASTAS & RISOTTOS

Esparguete Vongole

Ameijoas, salsa, alho.

Risotto de Cogumelos

Cogumelos e azeite de trufa

Penne com Tomate

Molho de Tomate, Manjeriçã e Rúcula e Mozzarella

Spaghetti Vongole

Clams, parsley and garlic

Mushrooms Risotto,

Mushrooms and truffle oil

Penne and tomato

Tomato sauce, basil, rocket and mozzarella

PEIXE – FISH

Robalo Escalado Grelhado no carvão

Com legumes e batata assada.

Lombo de Bacalhau Fresco Assado

No Forno a carvão com batata e pimentos

Tranche de Salmão

Salada de rúcula, chalota, funcho, endro e laranja

Massinha de Peixe

Peixe, Camarão, ameijoas e massa em molho á Portuguesa

Seabass grilled on charcoal

With green vegetables and roasted potatoes

Roasted Fresh Cod Fillet

In our charcoal oven with potatoes and bell peppers

Salmon steak fillet

Rocket salad, shallots, fennel, dill and orange

Traditional Algarvian Fish Stew

Fish, prawns, clams, and Pasta on a Portuguese Sauce

A NOSSA CARNE – OUR MEAT

Hambúrguer Caseiro 100% Novilho

Pão brioche, bacon, cebola crocante e cheddar maturado.

Costeletas de Borrego

Hortelã e mostarda, legumes salteados e batata assada

Pianinho BBQ

Pickles de couve roxa, e batata frita caseira

Frango Piri Piri

Batata frita caseira e salada de tomate e cebola

Bochechas de porco

Molho de vinho tinto, migas e legumes salteados

Homemade Burger 100% Beef

Brioche Bun, bacon, crispy onion and matured cheddar

Lamb Cutlets

Mint & mustard, sautéed vegetables and roasted potatoes

Baby Back Ribs BBQ

Red cabbage pickle, and homemade fries

Piri Piri Chicken

Homemade fries, tomato and onion salad

Pork Cheeks

Red wine sauce, “migas” and sautéed vegetables

CORTES DE NOVILHO – OUR BEEF CUTS

Lombo, 250g

Acém, 300g

Vazia, 300g

Fillet, 250g

Rib Eye 300g

Sirloin, 300g

TÁBUAS PARA PARTILHAR – OUR BOARDS TO SHARE

Grelhada Mista

Frango, Porco, Borrego e novilho

Bola do Redondo +/- 650g

Mal Passado, Médio Mal ou Médio

Chateaubriand +/- 550g

Tomahawk +/- 1kg

Mixed Grilled

Frango, Pork, Lamb, and Beef

Beef Ball Tip +/- 650g

Rare, Medium Rare or Medium

Chateaubriand +/- 550g

Tomahawk +/- 1kg

Adicione 2 Camarão Tigre

SURF N'TURF

Add 2 Tiger Prawns

ACOMPANHAMENTOS – SIDE ORDERS

Batata frita caseira
Batata nova cozida

Batata doce frita

Mac & Cheese

Arroz basmati

Espinafre cremoso
Legumes Salteados
Legumes a vapor

Salada de tomate e cebola
Salada mista

Homemade Fries
Boiled New Potatoes

Fried Sweet Potatoes

Mac & Cheese

Basmati Rice

Creamy Spinach
Sautéed Vegetables
Steamed Vegetables

Tomato and onion salad
Mix Salad

Molhos – Sauces

Diane

Bearnês | Béarnaise

Gorgonzola

Pimenta | Peper

BBQ