

## ENTRADAS

<b>Couvert</b> manteiga composta, paté do <i>chef</i> e variedade de pães	3.5€
<b>Creme de legumes selecionados</b>	4€
<b>Amêijoas da Ria Formosa (250g)</b> em molho de coentros	20€
<b>Texturas de xarém de berbigão</b>	12€
<b>Camarão salteado</b> e seu crocante à algarvia	18€
<b>Ceviche de corvina</b> com texturas de batata doce de Aljezur, saltyfingers e seu molho	15€
<b>Carpaccio de salmão fumado</b> em mil folhas com crème fraîche, aneto e caviar	15€

## SOBREMESAS

<b>Salada de frutas</b> salada de frutas frescas · couli de frutos vermelhos	6€
<b>Churros</b> canela · gelado de baunilha	7€
<b>Chocolate · laranja · figo</b> crumble · mousse · geleia de laranja algarvia	9€
<b>Cheesecake de baunilha</b> caramelo salgado · panaché de frutos vermelhos	9€
<b>Hot brownie</b> brownie · gelado de tangerina	8€
<b>Laranja algarvia</b> torta de laranja e seu gelado	7€

## PRINCIPAIS

<b>Peixe do mercado</b> em molho de cataplana, amêijoas e camarão <b>ou</b> assado no forno com legumes mediterrânicos e mexilhão	26€
<b>Raia alhada</b> a nossa reinterpretação, em fio de batata crocante, emulsão de alho e seus rebentos	20€
<b>Caril de gambas</b> crocante de massa brick e arroz de amêndoas algarvias torradas	21€
<b>Polvo al-ria</b> assado no forno e seu crocante de amêndoa com emulsão de pimentão e salicórnias	21€
<b>Surf and turf</b> bife do lombo, camarão tigre, texturas de açorda de bivalves e molho de ouriço do mar	29€
<b>O nosso bife à Portuguesa</b> batata pala-pala e seu puré, presunto crocante e molho de alho negro	21€
<b>Leitão</b> a baixa temperatura com batata aioli, coração de alface grelhada, creme de laranja e molho pimenta	19€
<b>Risoto de espargos verdes</b> misto de cogumelos selvagens, crocantes de parmesão e verduras da Ria Formosa	19€

## CLÁSSICOS

(2 pessoas)

**Cataplana de peixes e  
mariscos da nossa costa**  
60€

**Xarém de amêijoas e camarão**  
50€

**Massinha de peixe do dia e  
amêijoas da nossa Ria Formosa**  
50€

## STARTERS

<b>Couvert</b> compound butter, chef's pate and variety of breads	3.5€
<b>Vegetable cream</b>	4€
<b>Clams from our Ria Formosa (250g)</b> in a coriander sauce	20€
<b>Corn porridge with cockles in two textures</b> porridge, crispy corn, cockles and coriander	12€
<b>Sautéed shrimp</b> and its crunchy Algarve style	18€
<b>Croaker ceviche</b> croaker, sweet potato from Aljezur, saltyfingers and his sauce	15€
<b>Smoked salmon carpaccio</b> in a thousand leaves with crème fraîche dill and caviar	15€

## DESSERTS

<b>Fruit salad</b> fresh fruit salad · red fruit couli	6€
<b>Churros</b> cinnamon · vanilla ice cream	7€
<b>Chocolate · orange · fig</b> crumble · mousse · Algarve orange jelly	9€
<b>Vanilla cheesecake</b> salted caramel · red fruit panache	9€
<b>Hot brownie</b> brownie · tangerine ice cream	8€
<b>Algarve orange</b> orange pie and ice cream	7€

## MAIN COURSE

<b>Market fish</b> in cataplana sauce, clams and shrimp <b>or</b> roasted in the oven with mediterranean vegetables and mussels	26€
<b>Garlic ray fish</b> our re-interpretation, crispy potato strings, garlic foam, saltyfingers and baby coriander	20€
<b>Prawn curry</b> crispy brick dough with roasted algarvian almond rice	21€
<b>Al ria octopus</b> slow cooked octopus, crispy almonds new potatoes and paprika chantily	21€
<b>Surf and turf</b> filet steak, king prawn, shellfish mixed in sourdough bread and sea urchin sauce	29€
<b>Our portuguese steak</b> potato pala-pala, crispy smoked ham and black garlic sauce	21€
<b>Slow-cooked piglet</b> with aioli potato, grilled lettuce heart, orange custard and pepper sauce	19€
<b>Green asparagus risotto</b> mixed wild mushrooms and crispy parmesan	19€

## CLASSICS

*(2 people)*

**'Cataplana' of fish, prawns  
shellfish from our coast**

60€

**Clam and shrimp 'xaréim'**

50€

**Fish stew with Portuguese noodles  
and clams of our Ria Formosa**

50€



VAT included at the current legal rate.

Before ordering a food product (food and beverages), please ask us if you would like to receive further information about the allergens present in our products. Decree-law no. 10/2015 of 16 January. No course, food product or drink, including the couvert, can be charged if it is not requested by the client or is not used by the client. Decree-law no. 102/2017 of 23 August.

Unpackaged food products, once chosen and delivered, are considered purchased, and exchanges or returns are not allowed.

We have a Complaints Book.