

Couvert

Cestinho de Pão Artesanal  

Artisanal Bread Basket.

Allergens: Wheat Flour (Gluten).

1,50

Azeitonas Mistas Marinadas   

Marinated Country Mixed Olives.

Allergens: None.

2,00

Seleção de Patês-Sardinha e Atum 

Pates Selection-Sardines and Tuna.

Allergens: Mustard.

2,00

Soups

Creme Aveludado de Frutos do Mar 

Smooth Seafood Bisque with Prawns.

Allergens: Prawns, Lobster, Butter (Dairy), White Wine (Sulphides).

8,00

Caldo Verde com Chouriço   

Potato Puree, Julienne Spring Greens, Portuguese Smoked Sausage.

For Vegans: No Chouriço.

Allergens: Chourico (nitrates).

7,00

 - Vegan

 - Vegetarian

 - Gluten Free

The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance, please advise a member of staff who will be pleased to assist you.

A discretionary 10% service charge will be added to the final bill.

All our prices are inclusive of 5% / 20% VAT.

Starters

Queijo Fresco em Cama de Agrião, Alcachofras e Azeitonas Marinadas  

Portuguese Fresh Cheese in a Bed of Watercress, Marinated Artichokes and Olives.

Allergens: Dairy, Sulphites.

8,50

Tartelete de Alheira de Caça, Espinafres, Ovo Roto

Tartelette of Game Meat Sausage, Spinach, Broken Egg.

Allergens: Eggs, Dairy, Nitrates, Wheat Flour (Gluten).

9,50

Fritada Mista do Mar

Lightly Battered Fried Mixed Seafood, Calamari, Prawns, CodFish Fritter

Served With Tartar Sauce, Grilled Lemon, Greens.

Allergens: Calamari, Prawns, Eggs, Wheat Flour (Gluten).

11,00

Seleção de Salgados Lusitanos

A Combination of Portuguese Fried Finger Foods, Chilli Mayo.

Allergens: Eggs, Wheat Flour (Gluten), Dairy, Prawns, Sulphites, Nitrates.

8,50

Camarão ao Alho 

Shelled-off Large Red King Prawns Cooked in a Sizzling Garlic Olive Oil.

Allergens: Prawns, Sulphites.

9,00

Add Chouriço: 2,50

Allergens: Nitrates.

Gambas do Algarve 

Shelled-Off or On Pan Fried Large Red King Prawns in Garlic, White Wine, Chilli Butter.

Allergens: Prawns, Dairy, Sulphites.

9,50

Mexilhão em Cebolada 

Fresh Mussels Simmered with Tomato, Onions, Mixed Peppers,

Fresh Coriander, White Wine Sauce.

Allergens: Mussels, Sulphides.

9,00

Amêijoas à Bulhão Pato 

Fresh clams Simmered in Olive Oil, Garlic, Coriander, Bay Leaves,

Finished with a Dry White Wine, Lemon.

Allergens: Fresh Clams, Sulphides.

9,50

Salada de Polvo em Vinagrete 

Octopus Cold Salad in a Vinaigrette Sauce, Chopped Red Onions,

Fresh Parsley Leaves, Served with a White Wine Vinegar and Olive Oil.

Allergens: Octopus, Sulphides.

9,50

Starters

Dueto de Bacalhau em Vinagrete e Bolinhos

Codfish Duo, Codfish Ceviche, Codfish Cakes, Watercress, Black Eyed Beans Salad.

Allergens: Wheat Flour (Gluten), Sulphites, Eggs.

11,00

Fumeiro de Portugal

A Combination of Smoked Grilled Sausages, Chouriço, Morcela, Farinheira, Smoked Pork Belly.

All Topped with Serrano Ham, Grilled Tomatoes, Mushrooms and Smoked Sausage Cake.

Allergens: Nitrates, Wheat Flour (Gluten), Sulphites.

13,00

Chouriço Tradicional Assado

Traditional Flame Grilled Chouriço (Portuguese Smoked Sausage), Served with Smoked Sausage Cake.

Allergens: Nitrates, Sulphites.

9,00

Tábua Rústica de Carnes Frias Tradicionais

Portuguese Cured Meat Platter, Assorted Charcuterie, Marinated Artichokes, Olives, Smoked Sausage Cake.

Allergens: Nitrates, Sulphites, Wheat Flour (Gluten).

15,00

Queijo de Ovelha Amanteigado no Forno

Baked Buttery Sheep Cheese in Garlic and Aromatic Herbs,

Carrot and Cucumber Sticks, Dried Fruits, Marinated Olives, Grapes, Cheese Crackers, Quince Jam.

Allergens: Dairy, Nuts, Wheat Flour (Gluten) - (Gluten Free Available By Order).

17,00 (To Share)

Cogumelos Selvagens em Ervas Aromáticas e Vinho do Porto

Sautéed Wild Mushrooms, Aromatic Herbs with a Porto Wine Reduction.

Allergens: Sulphites, Dairy.

8,50

Peixinhos Mistos da Horta

Lightly Battered Fried Green Beans, Mushrooms, Courgettes, and Peppers,

Served with a Tartar Sauce, Grilled Lemon, Greens, Carrots.

Allergens: Eggs.

8,50

Salada de Feijões em Vinagrete

Combination of Cold Mix Beans in a Green Vinaigrette Sauce.

Allergens: Sulphites.

8,00

Add Tuna: 1,50

Add Prawns: 2,50

Allergens: Prawns.

DISHES FROM THE SEA

Arroz do Mar - For Seafood Lovers

Delightful Saucy Seafood Rice, Calamari, Prawns, Clams, Mussels, Mix Peppers, Fresh Herbs .

Allergens: Prawns, Clams, Mussels, Calamari, Lobster, Sulphites.

For One: 19,00 / For Two: 35,00

With 1lb Lobster: + 19,00

Arroz do Mar - Deluxe

Luxurious Combination of Saucy Seafood Rice, Calamari, Prawns, Clams, Mussels, Lobster, Monkfish, No Shells, Mix Peppers, Fresh Herbs .

Allergens: Prawns, Clams, Mussels, Calamari, Lobster, Sulphites.

For Two: 85,00

Bacalhau do Algarve

Flame Grilled Portuguese Codfish, Lagareiro Style, Roasted Punched New Potatoes in Garlic Olive Oil, Caramelized Onions, Broccoli Florets, Fresh Coriander.

Allergens: Sulphites.

22,50

Bacalhau a Zé do Pipo

Zé do Pipo's Style, Portuguese Codfish Pie., Caramelized Onion, Garlic Mayo, Olives, Roasted Garlic Bread, Fresh Mix Salad.

Allergens: Eggs, Sulphides, Wheat Flour (Gluten) - (Gluten Free Available By Order).

25,00

Polvo Grelhado à Lagareiro

Grilled Tender Octopus, Roasted Punched New Potatoes in Garlic Olive Oil, Red Onion Pickles, Spinach, Fresh Coriander Leaves.

Allergens: Octopus, Sulphides.

23,00

Supremos Dourados de Pescada, Arroz Malandrinho de Tomate

Juicy Golden Hake Supremes with Succulent Beans and Cabbage Rice, Mixed Salad, Tartar Sauce, Grilled Lemon.

Allergens: Dairy, Sulphites, Eggs, Wheat Flour (Gluten) - (Gluten Free Available by Order).

17,50

Espetadas de Lulas com Camarão

Skewers of Squid and Prawns, Herbed Butter Rice, Grilled Tomato and Courgettes, Lemon Wedge.

Allergens: Squid, Prawns, Dairy.

18,00

Tamboril de Coentrada com Ameijoas, Batatinha Nova ao Alho, Agrião, Limão Grelhado

Monkfish With Clams, Coriander, Garlic New Potatoes, Watercress, Lemon.

Allergens: Clams, Sulphides.

23,00

DISHES FROM LAND

Bife ao Chef

A Rich and Succulent 30 Days Mature "Côte de bœuf" (Ribeye steak) , the Wonderfully Rich Flavour Comes from the Soft Fat Marbling. Cooked to Perfection on the Grill, Served with Fries, Grilled Tomato and Mushrooms.

10 oz 24,50

16 oz 34,50

32 oz 65,00

Add a Sauce for 1,50

Creamy Mushrooms, Garlic and Herbs, Devil's PiriPiri or Lemon Smooth

Allergens: Dairy, Egg

Bitoque / Bife com Ovo a Cavalo

Traditionally Sautéed 8 oz Sirloin Steak in a Deliciously Smooth Garlic Sauce, Topped with a Fried Egg, Served with Fries, White Rice, Mixed Salad and Pickles.

Allergens: Egg, Sulphites, Dairy

19,50

Pato do Douro ao Vinho do Porto

Port Wine Douro's Duck, Leg Confit and Sealed Breast, Honey Roasted Figs, Sweet Potato Purée , Port Wine Reduction, Marinated Orange Segments.

Allergens: Sulphites, Honey

24,50

Frango com PiriPiri no Churrasco

Charcoal Corn Fed Chicken in a Spicy Moist PiriPiri Marinade; Algarvian Style, Fries, Rice and Mixed salad.

Allergens: Sulphites

Half Chicken - 14,50 / Whole Chicken - 24,00

Barriga de Porco Crocante, Cachaço Assado Desfiado, Arroz de Cogumelos Selvagens

Crispy Pork Belly, Roasted Shredded Pork Collard , Wild Mushrooms Risotto.

Allergens: Sulphites, Dairy

19,00

Cevada Guisada com Couves Verdes, Cogumelos Selvagens ao Alho.

Barley Risotto with Green Cabbage, Wild Mushrooms in Garlic.

Allergens: None

14,50

Vegetais Mediterrâneos na Grelha

Marinated Grilled Mix Seasonal Vegetables, Served With our Signature Beans and Cabbage Rice.

Allergens: None

14,50

Leitão Assado à Moda de Negrais

Country Crackling Whole Suckling Pig, Fries, Peppered Pig Sauce, Fresh Oranges, Green Salad.

Allergens: Sulphites

Please allow 24 hours for ordering - To share 6 to 8 guests.

190,00

For Kids

Bife com Ovo a Cavalo, Batata Frita, Tomate 

Steak and Eggs, Chips, Tomatoes and Carrots.

Allergens: eggs

6,50

Panadinhos de Frango, Batata Frita, Cenoura & Pepino

Chicken Goujons, Chips, Carrots and Cucumber.

Allergens: Egg, Wheat Flour (gluten)

6,00

Macarrao em Molho de Tomate  

Macaroni in a Tomato Sauce.

Allergens: Wheat Flour (gluten)

5,00

Side Orders

Batatas Fritas / Chips   

3,50

Batatas Novas em Manteiga d'Ervas / New Potatoes in Herbed Butter   

Allergens: Dairy

4,00

Batata Doce Frita / Sweet Potato Fries   

5,00

Arroz Branco / White Rice   

3,50

Arroz Malandro de Tomate, Feijao e Couves / Saucy Tomato Rice with Beans and Cabbage

Allergens: Sulphites

6,50

  

Salada Mista (Alface, Tomate, Pepino, Cebola, Cenoura) / Mixed Salad (Lettuce, Tomato,

Cucumber, Onions, Carrots)   

Allergens: Sulphites

4,50

Vegetais da Estação Salteados / Sautéed Seasonal Vegetables   

4,00