

Covert: Bread, Butter, Pâté and Olives € 3,5 (2 persons)

Starters

<p style="text-align: center;">Soup of the Day HB V</p> <p style="text-align: center;"><i>Made with the best seasonal fresh vegetables</i></p> <p style="text-align: center;">€ 4,00</p>	<p style="text-align: center;">Garlic Bread HB V</p> <p style="text-align: center;"><i>Hot bread baguette covered with cheese, fresh garlic and oregano</i></p> <p style="text-align: center;">€ 3,00</p>
<p style="text-align: center;">Tomato Cream HB V</p> <p style="text-align: center;"><i>Fresh Tomato cream with croutons, crunchy prosciutto and dried tomato oil</i></p> <p style="text-align: center;">€ 5,00</p>	<p style="text-align: center;">Grilled Eggplant with Parmesan HB V</p> <p style="text-align: center;"><i>Fresh grilled Eggplant covered with parmesan cheese and Mediterranean salad</i></p> <p style="text-align: center;">€ 6,50</p>
<p style="text-align: center;">Smoked Salmon whit Black Olive Grissini HB</p> <p style="text-align: center;"><i>Thin slices of the best smoked Salmon with green salad, fennel vinaigrette capers and lemon</i></p> <p style="text-align: center;">€ 10,50</p>	<p style="text-align: center;">Mussels Algarvian Style</p> <p style="text-align: center;"><i>Steam opened Mussels with garlic toast and coriander olive oil</i></p> <p style="text-align: center;">€ 10,75</p>
<p style="text-align: center;">Shrimp Al Ajillo and Piri-Piri</p> <p style="text-align: center;"><i>Shrimp Sautéed in garlic, bay leaf and piri-piri, with lemon and chopped fresh coriander</i></p> <p style="text-align: center;">€ 13,75</p>	<p style="text-align: center;">Scallops Salad with Porto Wine</p> <p style="text-align: center;"><i>Scallops sautéed in butter herbs over reduction of Porto wine and fresh lettuces salad</i></p> <p style="text-align: center;">€ 14,25</p>

V For Vegetarian / HB Half Board / **Gluten Free** diet available upon request.

All prices include VAT at legal tax. Tourism board complaints book available.

Specialities

Specialities requires a pre-order of 24 hours

Fish and Seafood Cataplana (2 persons)

Fresh Fish and Seafood from Algarve. Cataplana is a delicious unique stew, which takes its name from a copper utensil shaped like a clam in which it is cooked

€ 38,00

Giant Shrimp

Tiger Shrimp seasoned with sea salt, pepper and garlic sautéed or grilled with rice and Iberian salad

€ 27,50

Seafood Risotto (2 persons)

The best selection of fresh shell fish and crustaceans in tomato risotto and finished with coriander and lime

€ 35,00

Fish

Shrimp Curry HB

Indian style curry with peeled shrimps, raisins, grated coconut and coriander with white basmati rice

€ 16,50

Spaghetti Nero di Sepia with Seafood

Spaghetti Nero di sepia with mussels and shrimps, red chilli, fresh coriander and a twist of lime (30 minutes minimum)

€ 18,25

Cod Fish Loin in the Oven HB

Cod Fish Loin in the oven with olive oil and fresh garlic caramelized onions and wedges potatoes sautéed with minced coriander

€ 18,00

Salmon Loin HB

Salmon Loin seasoned with "fleur de salt", served with Mediterranean cuscus and lemon and coriander vinaigrette

€ 17,50

Mix Fish Kebab

Mixed Fresh Fish Kebab served with onions, chorizo and red pepper, served with Mediterranean salad and "pudding XARÉM"

€ 21,50

Sea Bass Fillet HB

Sea Bass fillet seasoned with "fleur de salt", served with fresh sautéed season vegetables, oven baked potatoes and a smooth butter and herbs sauce

€ 17,00

Meat

Pork Loin HB

Grilled Pork Loin, aromatic butter herbs, sautéed season vegetables and wedges potatoes sautéed with coriander and onions

€ 13,75

Chicken Supreme with Mushrooms HB

Grilled Chicken Fillet with fresh mushrooms sauce and cream, sautéed season vegetables and rosti potatoes

€ 14,75

Grilled Sirloin Steak HB

Perfect Grilled Sirloin Steak with fresh vegetables, oven baked potatoes and béarnaise sauce

€ 16,50

Beef Loin Steak " Portuguese Style"

Fried Beef Loin Steak sautéed in garlic and served with sliced potatoes and parma ham

€ 19,75

Lamb Carré with Mint Sauce HB

Slow cooked lamb carré ,sautéed in fine herbs olive oil with mint sauce with Mediterranean cuscus

€ 18,50

Beef Loin kebab with Shrimps

Tender cuts of beef skewered with shrimp, onion, bell pepper, chorizo and sausage grilled and presented in a hanging kebab, with french fries and mixed salad

€ 21,75

T-Bone Steak

Special Steak cut grilled in perfection seasoned just with sea salt served oven baked potatoes with tarragon mayonnaise

€ 24,00

Tornedó Sirloin Steak with Lobster

Grilled Tornado, served with sautéed lobster with Porto wine reduction and fresh mushrooms fettuccini

€ 25,50

Vegetarian

Mozzarella Delight V HB

Mozzarella salad with fresh tomato and oregano, slices of parmesan cheese and wild berries jam

€ 12,90

Vegetables Curry V HB

Indian style curry with fresh season vegetables, raisins, grated coconut and white boiled rice sprinkled with coriander

€ 13,25

Mediterranean Cuscus V HB

The best Mediterranean cuscus made with fresh vegetables served with grilled courgette, vinaigrette sauce and a delicious vegetable burger

€ 14,50

Grilled Tofu V HB

Grilled tofu loin served with fresh season sautéed vegetables and wedges potatoes enveloped in a onion stew of coriander olive oil

€ 15,25

More vegetarian options for your choice on the starters and snacks menus

Deserts

Chocolate Mousse HB

Delicious homemade chocolate mousse served with chantilly, strawberries and pepper-mint leaves

€ 4,50

Wild Strawberries Cheesecake HB

Slice of traditional American cheesecake with wild strawberries

€ 4,75

Brownie with Vanilla Quenelle

Delicious chocolate brownie over hot cocoa cream and vanilla quenelle

€ 5,00

Traditional Algarvian Carob Tart HB

Regional tart with algarvian carobs, caramel reduction and lime sorbet

€ 5,00

Algarvian Almond Tart HB

Regional tart with algarvian almonds and regional orange gelato

€ 5,50

Cheese Board Selection

Board of several types of cheese, brie, chevre, fresh cheese, parmesan and "da ilha cheese" served with toasts and wild berries jam

€ 8,00

We offer a call & collect service on all meals, call us & place your order; we call you back when your order is ready for collection. Internal Telephone: 2270.

HB We also offer a three course half board option; Includes selected breakfasts, and a choice OF STARTER, MAIN & DESSERT from the evening menu where you see this symbol **HB** at 25.00€ per day, per person. Ask a team member for details.

Although we have made every effort to help those with food allergies we recommend that you speak to a team member to check with our chef for suitability. Please ensure we are made aware of any dietary request.

If you have any food or drink allergies or intolerances, please read the food allergens table in the end of this menu.

No dish, food or drink, including covert, can be charged if not ordered by the client or unusable by the client.

Note: Dishes and Prices can be altered depending on season and availability.

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