

TASTING MENU

CURED DUCK

Coffee cured duck breast, pear, hazelnut and "Fogaça"

FISH SOUP

Consommé, fish mousse, prawns and cuttlefish leaf

ROBALO "AO SAL"

Steamed seabass and seaweed, roe "açorda" and penny royal jus

RIB EYE

Rib eye, mushroom fricassée, parsnip puree and polme

70% MADAGÁSCAR CHOCOLATE MOUSSE

Monterosa selection olive oil, spices cake and goat cheese ice cream

CHESTNUT BRULÉE

Jeropiga and quince

EUR 95 per person

Wine Pairing
EUR 60 per person



Premium Wine Pairing
85 per person

STARTERS

FISH SOUP

Consommé, fish mousse, prawns and cuttlefish leaf

EUR 15

CALDO VERDE

Caldo verde foam, roasted rye bread, garlic and black pork chorizo powder

EUR 12

OVO DE TOMATADA

Low temperature egg, tomato stew, potatoes and chives roulette

EUR 16

SMOKED EEL

Cider, confit apple and sea fennel oil

EUR 22

CURED DUCK

Coffee cured duck breast, pear, hazelnut and "Fogaça"

EUR 11

MAIN COURSES

FROM THE SEA...

"BACALHAU À ESPIRITUAL"

Confit codfish, codfish pastry crust, creamy potato and carrot pickle

EUR 29

ROBALO "AO SAL"

Steamed seabass and seaweed, roe "Açorda" and penny royal jus

EUR 35

OCTOPUS "À LAGAREIRO"

Octopus with coriander, sweet potato dumpling with sautéed tomato and greens

EUR 29

JOHN DORY AND CHESTNUTS

Braised John Dory, chestnut purée, fennel and lemon sauce

EUR 33

ALGARVIAN TURBOT

Grilled turbot, Xérem, toasted almonds and shellfish sauce

EUR 34

FROM THE COUNTRYSIDE...

HARE "FEIJOADA"

Stewed hare, white beans and vegetables infused
in "Carqueja" tea

EUR 28

ROASTED LAMB

12 Hours roasted lamb, potato gnocchi, roasted shallots and
dried cherry tomato

EUR 33

BLACK PORK STEWED CHEEKS

Pumpkin barley, pumpkin seeds, cabbage and verbena yogurt

EUR 30

RIB EYE

Rib eye, mushroom fricasee, parsnip puree and polme

EUR 30

"GALO COM GRÃO"

Rooster in popcorn crust, chickpeas, spinach and confit baby onions

EUR 26

DESSERTS

RUBY CHOCOLATE
Mandarin and pistachio

EUR 10

CHESTNUT BRULÉE
Jeropiga and quince

EUR 11

70% MADAGÁSCAR CHOCOLATE MOUSSE
Monterosa selection olive oil, spices cake and
goat cheese ice cream

EUR 10

PEAR TART
With vanilla ice cream

EUR 11

"DOCE DA CASA"
Biscuit sponge cake and coffee

EUR 10

DOP CHEESE SELECTION
Toasts, tomato jam and dry fruits

EUR 18

All prices in Euros (€)

VAT Included at legal rate. Complaint book available

No course, food or drink, including couvert, may be charged if not requested by the customer or
if unutilized