

COUVERT | COUVERT

Pão, manteiga, azeitonas Bread, butter, olives	per pax	4 €
Rendas de pão Toasted bread		2,5 €
Pastel de massa tenra Veal savouries		3,5 €
Queijo fresco Fresh cheese		3 €
Queijo de cabra Dry Goat cheese		4 €
Linguiça de porco preto Black pork cold cut "linguiça"		9,9 €

ENTRADAS | STARTERS

Carpaccio de polvo Octopus carpaccio		21 €
Carpaccio de camarão Shrimp carpaccio		21 €
Salada de choco Cuttlefish ink cold salad		16 €
Burrata com tomate cherry Burrata cheese with cherry tomato		18 €
Salada caprese com pesto Caprese salad with pesto		15 €
Salada de agrião, requeijão e laranja Watercress, cottage cheese and orange salad		23 €
Ceviche de peixe branco White fish ceviche		20,5 €
Amêijoas à Bulhão pato Bulhão pato" style Clams		22,5 €
Mexilhão à Espanhola Mussels Spanish Style		19 €
Camarão ao alinho Garlic shrimp		21,5 €
Lulinhas fritas e aioli Deep fried calamari with aioli		20 €
Sopa do dia Soup of the day		6,5 €

PEIXE GRELHADO | GRILLED FISH

Peixe fresco grelhado acompanhando com legumes salteados Grilled fresh fish with sautéed greens		€/kg
--	--	------

** peça a nossa equipa o que chegou do mar **
** please ask to our team what has arrived from the sea **

PEIXE | FISH

Spaghetti de carabineiros com lagosta Lobster and Scarlet shrimp spaghetti	2 pax	120 €
Bife de atum grelhado com espargos e batata doce Grilled tuna steak with asparagus and sweet potato		38 €
Sopa de peixe SAL Sal fish soup	2 pax	38 €
Arroz Nero de choco e aioli Cuttlefish ink rice with aioli sauce	2 pax	55 €

CARNE | MEAT

Picanha (feijão preto, batatas fritas, farofa, arroz de bacon) Brazilian style steak (black beans, chips, farofa, bacon rice)	2 pax	65 €
Bota bife (200gr lombo, batata frita e o nosso molho) Bota bife (200gr tenderloin, french fries and our sauce)		35 €
Rosbife com salada russa Russian salad and rosbife		22 €
Chuletón (maturação de 20 dias) com batata a murro, molho Béarnaise e tomate cherry Wing Rib (dry aged for 20 days) with small baked potatoes, Béarnaise sauce and cherry tomatoes.	2 pax	100 €/kg

VEGETARIANO | VEGETARIAN

Couscous de legumes Cuscous with vegetables		17,5 €
Salada de espargos, alcachofras grelhadas, mozzarella Green asparagus, lettuce , grilled artichokes, mozzarella cheese		22 €
Risotto vegan de cogumelos Vegan mushrooms risotto		24,5 €

MARISCO | SEAFOOD

Camarão tigre xxl com arroz de coentros Tiger prawn xxl with coriander rice		120 €
Cocktail de camarão Shrimp cocktail		18 €
Gamba do Algarve Gamba do Algarve		15,6 €
Carabineiros SAL com arroz de coentros Scarlet shrimp with coriander rice		85 €

ACOMPANHAMENTOS | SIDES

Arroz de coentros Coriander rice		6 €
Arroz de limão Lemon rice		6 €
Arroz de bacon Bacon rice		6 €
Arroz de tomate Tomato rice		6 €
Legumes salteados do dia Sautéed vegetables of the day		8,5 €
Batata frita palitos French fries		7,5 €
Salada mista Mix salad		6,5 €
Salada de tomate e cebola roxa Tomato and red onion salad		7,5 €
Batata doce assada Baked sweet potato		8 €
Batata a murro com molho Béarnaise Small baked potatoes with Béarnaise sauce		7 €
Tomate cherry assado Baked cherry tomatoes		8€

CRIANÇAS | KIDS

Filete de peixe com arroz branco Deep fried fish fillet with white rice		28 €
Hambúrger alentejano no prato com batata frita Plain Alentejo hamburger with french fries (no bun)		19,5 €