

COUVERT | COUVERT

Pão, manteiga, azeitonas, molho SAL Bread, butter, olives, deep SAL	per pax	4,20 €
Rendas de pão Toasted bread		2 €
Queijo amanteigado de ovelha Butter got cheese		9 €
Linguiça de porco preto Black pork cold cut "linguiça"		9 €
Cenoura algarvia Algarvia style carrots		6 €

ENTRADAS | STARTERS

Ostras do rio Sado ao natural 6 und Local Rio Sado Oyster		24 €
Ceviche de peixe Branco White fish ceviche		23 €
Carpaccio Black Angus Black Angus carpaccio		22 €
Tártaro de camarão com chips de batata doce Shrimp tartar with sweet potato chips		19 €
Persunto ibérico 100% Belota, Mozzarella de bufala, tomate cherry, rúcula Iberic ham, bufalo mozzarella, tomato and rocket		27 €
Peixinho da horta Green beans tempura		15 €
Espargos grelhados, queijo de cabra Grilled Asparagus and goat's cheese		19 €
Mexilhão à espanhola/ao limão Spanish style mussels or lemon sauce		19 €
Amêijoas à Bulhão pato Bulhão pato style clams	250gr/	23 €
Camarão ao alinho Garlic shrimp		22 €
Mini Carabineiros ao alinho Small Scarled Srimp with garlic		35 €
Lulinhas fritas e aioli Deep fried calamari with aioli		20 €
Cocktail de camarão Shrimp cocktail	250gr/	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
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** 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	140 €
Sopa de peixe Sal fish soup SAL	2 pax	38 €
Arroz Nero de choco e aioli Cuttlefish ink rice with aioli sauce SAL	2 pax	55 €
Bife de Atum grelhado com espargos e batata doce Grilled tuna steak with asparagus and sweet potato		38 €

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 souce)		35 €
Çguletón (maturação de 20 dias) com batata a murro, molho Béarnaise e tomate cherry) Wing Rib (dry aged for 2o days) with small baked potatoes, Béarnaise sause and cherry tomatoes	€/Kg 100	

VEGETARIANO | VEGETARIAN

Salada de espargos, alcachofras grelhadas Green asparagus, lettuce , grilled artichokes		22 €
Risotto vegan de cogumelos Vegan mushrooms risotto		22 €
Carpaccio de tomate, burrata, manjeriço Tomato Carpaccio, with burrata and basil		20 €
Salada de agrião, queijo e laranja Watercress, cottage cheese and orange salad		17 €

MARISCO | SEAFOOD

Camarão tigre xxl com arroz de coentros Tiger prawn xxl with coriander rice	kg/	120 €
Gamba do Algarve Gamba do Algarve	250gr/	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 €
Batata frita caseira em palitos Homemade french fries		8 €
Salada mista Mix salad		6,5 €
Salada de tomate e cebola roxa Tomato and red onion salad		7,5 €
Batata doce da Comporta assada Baked sweet potato		7€
Batata a murro com molho Béarnaise Small baked potatoes with Béarnaise sauce		7 €
Acelgas biológicas salteadas Sauted Organic green leaves		8 €

CRIANÇAS | KIDS

