

entradas

starters

Carpaccio Black Angus Black Angus Carpaccio	22€
Presunto Ibérico 100% Belota, Burrata, Tomate Cherry, Rúcula Iberic Ham, Burrata, Tomato and Rocket Salad	27€
Peixinhos da Horta Green Beans Tempura	15€
Espargos Grelhados, Queijo de Cabra Grilled Asparagus and Goat Cheese	19€
Ameijoas à Bulhão Pato 250gr SOB. CONSULTA Bulhão Pato Style Clams	
Mexilhão à Tomatada ou ao Limão Mussels in a rich Tomato Sauce or with Lemongrass Sauce	19€
Camarão ao Alinho Garlic Shrimp	22€
Carabineiros ao Alinho Scarlet Shrimp with Garlic	4 UND 55€
Lulinhas Fritas e Aioli Deep Fried Calamari with Aioli	20€
Cocktail de Camarão 250gr Shrimp Cocktail	20€
Sopa do Dia Soup of the Day	6,5€

couvert

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Pão, Manteiga, Azeitonas, Molho SAL Bread, Butter, Olives, dip SAL	POR PESSOA 3€
Rendas de Pão Toasted Bread	2€
Queijo Amanteigado de Ovelha Buttery Sheep's Cheese	9€
Linguíça de Porco Preto Black Pig Cold Cut “Linguíça”	7€
Presunto Bellota, rendas de Pão Bellota Premium Ham, crispy Bread	27€
Degustação de Paio Porco Preto Alentejano Tasting of Alentejo Black Pork Cured Meat	16€

peixe grelhado

grilled fish

Peixe Fresco Grelhado acompanhado com Legumes Salteados *peça a nossa equipa o que chegou do mar	€/Kg
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Grilled Fresh Fish with Sautéed Vegetables

*please ask our team what has arrived from the sea

peixe

fish

Spaghetti de Carabineiros com Lagosta 2px Lobster and Scarlet Shrimp Spaghetti	140€
Sopa de Peixe SAL 2px Sal Fish Soup	40€
Arroz Nero de Choco e Aioli SAL 2px Cuttlefish Ink Rice with Aioli sauce	57€
Bife de Atum Rabilho com Espargos e Batata Doce Grilled Bluefin Tuna Steak with Asparagus and Sweet Potato	42€
Arroz Caldoso do Mar 2px Brothy Rice with white fish and shrimp	78€

marisco

seafood

Camarão Tigre XXL com Arroz de Coentros Tiger Prawn XXL with Coriander Rice	Kg/120€
Gamba do Algarve 200gr Algarve Shrimp	15,6€
Carabineiros SAL com Arroz de Coentros Scarlet Shrimp with Coriander Rice	85€
Camarão Selvagem de Moçambique Cozido 350gr Wild Mozambique Shrimp	26€

carne

meat

Picanha 2px (Feijão Preto, Batatas Fritas, Farofa, Arroz de Bacon) Rump Cap Picanha (Black Beans, French Fries, Farofa, Bacon Rice)	66€
Bota Bife (200gr Lombo, Batata Frita e o nosso Molho) (200gr Veal Tenderloin, French Fries and our Sauce)	35€

vegetariano

vegetarian

Salada de Espargos e Alcachofras Grelhadas Green Asparagus and Grilled Artichokes Salad	22€
Salada de Agrião, Requeijão e Laranja Watercress, Cottage Cheese and Orange Salad	17€
Carpaccio de Tomate com Burrata e Manjeriçã Tomato Carpaccio, with Burrata and Basil	20€

crianças

kids

Filete de Peixe Frito com Arroz Branco Deep Fried Fish Fillet with White Rice	25€
Hambúrguer Alentejano no prato com Batata Frita Plain Alentejo Hamburger with French Fries (no bun)	19,5€

guarnições

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	7€
Batata Frita Caseira em Palitos Homemade French Fries	7€
Salada Mista Mixed Salad	6,5€
Salada de Tomate e Cebola Roxa Tomato and Red Onion Salad	7,5€
Batata Doce da Comporta Assada Local Baked Sweet Potato	7€
Batata a Murro com Molho Béarnaise Small Baked Potatoes with Béarnaise Sauce	7€
Batatinhas cozidas Steamed small Potatoes	5€
Acelgas Biológicas Salteadas Sautéed Organic Green Leaves	6€

ALERGÉNIOS ALIMENTARES

FOOD ALLERGENS

 GLÚTEN GLUTEN	 CRUSTÁCEOS SHELLFISH	 OVOS EGGS	 PEIXE FISH	 AMENDOIM PEANUTS	 SOJA SOY
 LACTOSE SOY	 FRUTOS DE CASCA RÍJA TREE NUTS	 AIPO CELERY	 MOSTARDA MUSTARD	 SEMENTES DE SÉSAMO SESAME SEEDS	 D. ENXOFRE E SULFITOS SULPHUR / SULPHITES