



PETISCOS + SNACKS (15H - 23H)

GILDAS €4

AZEITONAS RECHEADAS COM QUEIJO DE CABRA E ANCHOVAS.

FRUTOS SECOS PICANTES CARAMELIZADOS. €4

FRUTA SECA MACERADA EM MEL E ESPECIARIAS.

OSTRAS €2,5

OSTRAS FRESCAS DO ALGARVE.

TARAMA COM PÃO DE MASSA MÃE €6

CREME DE OVAS DE BACALHAU FUMADAS COM PÃO FRESCO.

QUEIJO DE CABRA E UVAS €4

QUEIJO DE CABRA CURADO, UVAS VERDES E TOSTINHAS.

SALAME IBÉRICO COM CORNICHONS (PICKLES).....€7

PRATO DE SALAME IBÉRICO COM PICKLES

ENTRADAS

EMPANADA DE CAMARÃO €5,5

EMPANADA DE CAMARÃO COM GENGIBRE, ALHO E REFOGADO DE TOMATE, FRITA COM LIMA.

MOLLEJAS (TIMOS) COM LIMÃO €9

TIMOS GRElhADOS NA CHAPA COM LIMÃO.

CRUDO DE PEIXE BRANCO COM KOSHO, SUMO DE CLEMENTINA, LABNEH E XUXU€12

BATATA FOLHADA CREME DE NATAS AZEDAS E CEBOLINHO.....9€

BATATA FOLHADA CREME DE NATAS AZEDAS E CEBOLINHO

CARPACCIO DE LOMBO €14

CARPACCIO DE LOMBO COM MOLHO CHIPRIANI, ALCAPARRAS E QUEIJO PARMESÃO.



PRATOS PRINCIPAIS

COUVE COM MOLHO BÉARNAISE E PÃO GRATATTO €12

COUVE GRELHADA, MOLHO BÉARNAISE DE LIMÃO COBERTO COM PÃO RALADO E ERVAS AROMÁTICAS.

COUVE- FLOR, CREME DE AMENDOIM, SALADA DE ERVAS AROMÁTICAS.....12€

PORCO COM PURÉ DE MAÇÃ.. €14

PORCO COBERTA COM UMA MISTURA DE ESPECIARIAS E PURÉ DE MAÇÃ.

FRANGO MARINADO COM SALADA DE ERVAS AROMÁTICAS.. €14

FRANGO MARINADO (SEM OSSO) NA CHAPA, SALADA DE ERVAS AROMÁTICAS E LIMÃO

PEIXE COM ÁGUA DE LOURDES E BATATA €16

PEIXE ASSADO SERVIDO COM UM MOLHO FRESCO DE ALHO E VINAGRE SOBRE BATATA COZIDA E ACELGA.

ARROZ SOCARRAT €14

ARROZ DE MARISCO GRELHADO NA CHAPA COM MEXILHÕES Y AMÊIJOAS.

SIDE DISHES

SALADA VERDE FRESCA €4

FOLHAS SAZONAIS MISTAS COM VINAGRETE DE MOSTARDA.

PURÉ DE BATATA €6

PURÉ DE BATATA ASSADA COM MANTEIGA E ERVAS.



SOBREMESAS

SUNDAY DE AMÊNDOA COM BOLO QUENTE DE BANANA E TOFFEE €7

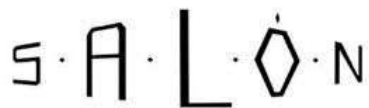
PÃO DE BANANA GRELHADO COM MANTEIGA, MOLHO CREMOSO DE TOFFEE E GELADO DE BAUNILHA.

AFFOGATO.....4€

GELADO DE AMÊNDOA, ACOMPANHADO COM UMA DOSE QUENTE DE CAFÉ EXPRESSO.

NEMESIS COM NATA ÁCIDA.....6€

BOLO DE CHOCOLATE (SEM GLÚTEN) COM NATA ÁCIDA.



APPETISERS + SNACKS (3PM - 11PM)

GILDAS €4

OLIVES STUFFED WITH GOAT CHEESE AND ANCHOVIES.

SPICY CARAMELIZED DRIED NUTS €4

DRIED NUTS MARINATED IN HONEY AND SPICES.

OYSTERS €2,5

FRESH OYSTERS FROM THE ALGARVE.

TARAMA WITH SOURDOUGH BREAD. €6

SMOKED COD ROE CREAM WITH FRESH BREAD.

GOAT CHEESE AND GRAPES €4

CURED GOAT CHEESE, GREEN GRAPES, AND TOASTS.

SALAME IBÉRICO COM CORNICHONS (PICKLES).....€7

PLATE OF IBERIAN SALAMI WITH PICKLE.

STARTERS

SHRIMP EMPANADA €5,5

SHRIMP EMPANADA WITH GINGER, GARLIC, AND TOMATO SAUTÉ, FRIED WITH LIME.

SWEETBREADS (MOLLEJAS) WITH LEMON €9

GRILLED SWEETBREADS WITH LEMON.

WHITE FISH CRUDO WITH KOSHO, CLEMENTINE JUICE, LABNEH, AND CHAYOTE (XUXU).....€12

LAYERED POTATO, SOUR CREAM, AND CHIVES.....9€

LAYERED POTATO, SOUR CREAM, AND CHIVES.

BEEF LOIN CARPACCIO €14

BEEF LOIN CARPACCIO WITH CIPRIANI SAUCE, CAPERS, AND PARMESAN CHEESE.



MAIN COURSES

CABBAGE WITH BÉARNAISE SAUCE AND GRATATTO BREAD €12

GRILLED CABBAGE, LEMON BÉARNAISE SAUCE COVERED WITH BREADCRUMBS AND AROMATIC HERBS.

CAULIFLOWER, PEANUT CREAM, AROMATIC HERB SALAD.....12€

PORK WITH APPLE PURÉE €14

PORK COVERED WITH A SPICE MIX AND APPLE PURÉE.

MARINATED CHICKEN WITH AROMATIC HERB SALAD. €14

MARINATED CHICKEN BONELESS GRILLED, AROMATIC HERB SALAD, AND LEMON.

FISH WITH "LOURDES WATER" AND POTATO €16

ROASTED FISH SERVED WITH A FRESH GARLIC AND VINEGAR SAUCE OVER BOILED POTATO AND CHARD.

SOCARRAT RICE. €14

SEAFOOD RICE GRILLED ON THE HOT PLATE WITH MUSSELS AND CLAMS.

SIDE DISHES

FRESH GREEN SALAD €4

MIXED SEASONAL LEAVES WITH MUSTARD VINAIGRETTE.

MASHED POTATO €6

ROASTED MASHED POTATO WITH BUTTER AND HERBS.



DESSERTS

ALMOND SUNDAE WITH WARM BANANA AND TOFFEE CAKE €7

GRILLED BANANA BREAD WITH BUTTER, CREAMY TOFFEE SAUCE, AND VANILLA ICE CREAM

AFFOGATO.....4€

ALMOND ICE CREAM, ACCOMPANIED BY A HOT SHOT OF ESPRESSO

NEMESIS WITH SOUR CREAM.....6€

CHOCOLATE CAKE (GLUTEN-FREE) WITH SOUR CREAM