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STARTERS

GILDAS OLIVES STUFFED WITH GOAT CHEESE AND ANCHOVIES. €4
TARAMA WITH SOURDOUGH CREAM OF SMOKED COD ROE SERVED WITH FRESH SOURDOUGH BREAD. €6
SPICY NUTS MIXED NUTS MACERATED IN HONEY AND SPICES. €4
GOAT CHEESE AND GRAPES CURED GOAT CHEESE AND GREEN GRAPES. €7
PRAWN EMPANADA PRAWN EMPANADA WITH GINGER, GARLIC, AND TOMATO SOFRITO AND FINISHED WITH LIME. €5,5
LARD AND SARDINE TOAST TOasted BREAD WITH LARDO AND GRILLED SARDINE. €7
TERRINE, OLD MUSTARD AND RYE BREAD PORK AND DUCK BREAST TERRINE WITH WHOLEGRAIN MUSTARD AND FRESH RYE BREAD. €9
OYSTERS, LEMON, TABASCO AND HORSERADISH FRESH OYSTERS FROM THE ALGARVE. €2,5
SWEETBREAD WITH LEMON GRILLED SWEETBREADS SERVED WITH LEMON. €9
FRIED SQUID WITH BLACK AIOLI FRIED CALAMARI WITH SQUID INK AIOLI. €7
WHITE FISH CRUDO WITH LABNEH AND CHOUCHOU €12
TENDERLOIN CARPACCIO TENDERLOIN CARPACCIO WITH CIPRIANI SAUCE, CAPERS, AND PARMESAN CHEESE. €14

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MAIN DISHES

CABBAGE WITH BÉARNAISE AND GRATIN BREAD €12
GRILLED CABBAGE WITH LEMON BÉARNAISE SAUCE, TOPPED WITH TOASTED BREADCRUMBS AND AROMATIC HERBS.	
PORK SHOULDER WITH PEPPER SAUCE €14
PORK SHOULDER COATED IN A SPICE RUB AND COVERED WITH A JUNIPER AND PEPPER CREAM.	
½ BRAISED CHICKEN €14
HALF A CHICKEN ROASTED IN A MUSTARD AND HONEY MARINADE.	
FISH WITH AGUA DE LOURDES AND POTATO €16
BAKED FISH SERVED WITH A FRESH VINEGARED GARLIC SAUCE OVER STEAMED POTATOES AND CHARD.	
SOCARRAT RICE €14
SEAFOOD RICE GRILLED ON THE GRIDDLE WITH BLACK PUDDING SOFRITO AND FRESH AIOLI.	

SIDES

FRESH GREEN SALAD €4
MIXED SEASONAL LEAVES WITH MUSTARD VINAIGRETTE.	
POTATO PURÉE €6
ROASTED POTATO PURÉE WITH BUTTER AND HERBS.	

DESSERTS

HOMEMADE HAZELNUT ICE CREAM €6
MERINGUE WITH CREAM AND RHUBARB / RASPBERRIES	
CRISPY MERINGUE WITH RHUBARB COULIS, CHANTILLY CREAM, AND FRESH RASPBERRIES. €6
BANANA BREAD, TOFFEE AND ICE CREAM €6
GRILLED BANANA BREAD WITH BUTTER, TOFFEE SAUCE, AND VANILLA ICE CREAM.	

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ENTRADAS

GILDAS €4
AZEITONAS RECHEADAS COM QUEIJO DE CABRA E ANCHOVAS.	
TARAMA COM PÃO DE FERMENTAÇÃO NATURAL €6
CREME DE OVAS DE BACALHAU FUMADAS COM PÃO FRESCO.	
FRUTOS SECOS PICANTES €4
FRUTOS SECOS MACERADOS EM MEL E ESPECIARIAS.	
QUEIJO DE CABRA COM UVAS VERDES €7
EMPANADA DE CAMARÃO €5,5
EMPANADA DE CAMARÃO COM GENGIBRE, ALHO E SOFRITO DE TOMATE COM LIMA.	
TOSTA COM BANHA E SARDINHA €7
PÃO TORRADO COM BANHA E SARDINHA GRELHADA, SERVIDA COM TAPENADE FRESCA.	
TERRINA, MOSTARDA ANTIGA E PÃO DE CENTEIO €9
TERRINA DE PORCO E PEITO DE PATO COM MOSTARDA EM GRÃO E PÃO DE CENTEIO FRESCO.	
OSTRAS, LIMÃO, TABASCO E RÁBANO €2,5
OSTRAS FRESCAS DO ALGARVE.	
MOLLEJAS COM LIMÃO €9
MOLLEJAS GRELHADAS NA CHAPA COM LIMÃO.	
LULAS FRITAS COM AIOLI PRETO €7
LULAS FRITAS COM AIOLI DE TINTA DE LULA.	
PEIXE BRANCO CRU COM LABNEH E CHUCHU €12
CARPACCIO DE NOVILHO €14
CARPACCIO DE NOVILHO COM MOLHO CIPRIANI, ALCAPARRAS E QUEIJO PARMESÃO.	



PRATOS PRINCIPAIS

COUVE COM BÉARNAISE E PÃO RALADO TOSTADO €12
COUVE GRELHADA COM MOLHO BÉARNAISE DE LIMÃO, COBERTA COM PÃO RALADO E ERVAS AROMÁTICAS.	
PÁ DE PORCO COM MOLHO DE PIMENTA €14
PÁ DE PORCO TEMPERADA COM ESPECIARIAS E COBERTA COM CREME DE ZIMBRO E PIMENTA.	
½ FRANGO ASSADO €14
MEIO FRANGO ASSADO EM MARINADA DE MOSTARDA E MEL.	
PEIXE COM ÁGUA DE LOURDES E BATATA €16
PEIXE ASSADO SERVIDO COM MOLHO FRESCO DE ALHO AVINAGRADO SOBRE BATATAS E ACELGAS AO VAPOR.	
ARROZ SOCARRAT €14
ARROZ DE MARISCO TOSTADO NA CHAPA COM SOFRITO DE MORCELA E AIOLI FRESCO.	

ACOMPANHAMENTOS

SALADA VERDE FRESCA €4
MISTURA DE FOLHAS DA ESTAÇÃO COM VINAGRETE DE MOSTARDA.	
PURÉ DE BATATA €6
PURÉ DE BATATA ASSADA COM MANTEIGA E ERVAS.	

SOBREMESAS

GELADO CASEIRO DE AVELÃ €6
MERENGUE COM NATAS E RUIBARBO / FRAMBOESAS €6
MERENGUE CROCANTE COM COULIS DE RUIBARBO, CHANTILLY E FRAMBOESAS FRESCAS.	
PÃO DE BANANA, TOFFEE E GELADO €6
PÃO DE BANANA GRELHADO COM MANTEIGA, MOLHO DE TOFFEE E GELADO DE BAUNILHA.	