

Sea and sustainability menu

Algarvian Clam

Celery and litchi broth

Amberjack “de linha”

With citrus

Oysters from “Alvor”

Smoked cauliflower

Mackerel

Smoked, green apple and lavender

Squid “de Toneira”

Galangal and lime

Red Mullet

Grilled with cockle

Ray wing

“Açorda” of crustaceans

Flounder

European anchovy and almond

John Dory

Roasted tupinambour and mushrooms

The Orange from “Algarve”

Our pré-dessert

“Ananás” from Azores

Toasted coconut and eucalyptus

Sea Menu: 110€ p.p.

Note: All guests at the table must choose the same menu.
The degustation menus are served on tables that have booking till 9h30 pm.
There are vegetarian options (menu inclusive) at the discretion of our chef.



Chef's experience menu

Mediterranean Scarlet Shrimp

Roasted with oysters, green tomato and “Alentejano” bread

Langoustine

Textures of cauliflower, halophytic herbs and biologic caviar

Red Mullet from rocks

Slightly grilled with “xerém” of crustaceans and coriander

“Bisaro” Piglet

Crispy belly, cheek, artichokes and “S.Jorge” cheese

Maturated “Minhota” Veal

Tupinambour, celery, wild mushrooms and sweetbreads

The oranges from the Algarve

Our pre-dessert

Green Apple

Variations of apple, celery and wasabi

Chocolate

White and dark with white balsamic and toffee

Experience Menu: 160€ p.p.

Wine Pairing: 95€ p.p.

Experience Menu 4 Courses : 100€ p.p.

Scarlet Shrimp | Red Mullet | “Minhota” Beef | Chocolate

Wine Pairing: 55€ p.p.

March 2019
Chef João Oliveira

