

Sea and sustainability menu

Algarvian Clam

Celery and litchi broth

Razor clam

Crab and pear

“Puntillitas”

Carrot, coriander, and cumins

Mackerel

Green apple and tangerine

Cuttlefish “de Toneira”

Codium and lemon

Ray

Crato Wine, fish eggs and nasturtium

Plaice

Spinach, salicornia and curry

John Dory

Roasted topinambour and mushrooms

The Orange from “Algarve”

Our pré-dessert

Spring Flowers

Flowers with blueberries and elderberry vinegar

Sea Menu: 110€ p.p.

Note: All guests at the table must choose the same menu.
The degustation menus are only served until 9h30 pm.
There are vegetarian options (menu inclusive), selection of the chef.

Chef's experience menu

Mediterranean Scarlet Shrimp

Oysters, green tomato and “Alentejano” bread

Langoustine

Textures of cauliflower, halophytic herbs and biologic caviar

Flounder

Celery, European anchovy and almond

“Bisaro” Piglet

Crispy belly, artichokes and “S.Jorge” cheese

Maturated “Minhota” Veal

Topinambour, wild mushrooms and sweetbreads

The oranges from the Algarve

Our pre-dessert

Green Apple

Variations of apple, celery and wasabi

Chocolate

Coffee, cardamom and toffee

Experience Menu: 160€ p.p.

Wine Pairing: 95€ p.p.

Experience Menu 4 Courses : 100€ p.p.

Scarlet Shrimp | Flounder | “Minhota” Veal | Chocolate

Wine Pairing: 55€ p.p.

April 2019
Chef João Oliveira