

Sea and sustainability Menu

Algarvian clam | Ginger | Litchi

Codium seaweed | Sea lettuce | Algarvian coast small shrimp

Tuna | Radish | Fermented garlic

Mackerel | Peas | Lavender vinegar

Sardine | Peppers | Green tomato

Algarvian crustaceans | Cockle | Arugula

Azores squid | Galangal | Coconut

Hake | Celery | Razor clam

Red Mullet | Cauliflower | Mussel

John Dory | Spinach | Fish roes and liver

Algarvian orange | our pre-dessert

Green apple | Celery | Wasabi

Mignardises

Degustation Menu

110€ Pax

Note: All guests at the table must choose this menu.

The degustation menu is served on tables that have booking till 9h30 pm.