

## Sea and sustainability Menu

**Algarvian clam** | Ginger | Litchi

**Codium seaweed** | Sea lettuce

**Horse-mackerel** | Onion | Parsley | Fermented garlic

**Atlantic bonito** | Cockle | Cucumber | Arugula

**Mackerel** | Peas | Lavender vinegar

**Sardine** | Peppers | Green tomato

**Azores squid** | Galangal | Coconut

**Hake** | Avocado | Razor clam

**Grey Mullet** | Fennel | Lettuce

**John Dory** | Mushrooms | Fish roes

**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.