

**COUVERT** | Pão\_1,00€ | Manteiga\_1,20€ | Azeitonas\_1,50€ | Paté de sardinha\_1,50€ | Patê de tremçoço\_1,20€

## PETISCOS

BIQUEIRÃO em azeite\_6,00€

FILETE DE BIQUEIRÃO em vinagre\_6,00€

FILETES DE CAVALA\_7,00€

Maionese de Raia\_7,50€

CREME DE MANCHEGO FUNDIDO C/ PICOS\_7,00€

TAPA DE PRESUNTO\_11,50€

## TAPAS

PATÉ DE FÍGADO DE FRANGO COM  
MOLHO DE FRUTOS VERMELHOS\_8,00€

TÁRTARO DE ATUM C/ maionese de wasabi\_9,50€

CARPACCIO DE BACALHAU FUMADO C/ PURÉ DE  
BETERRABA e VINAGRETE DE PIMENTOS  
VERMELHOS\_12,50€

CHOURIÇO FRITO em azeite e alho\_7,00€

CROQUETES DE VITELA C/ maionese DIJON\_8,00€

CAMARÃO ALHINHO - FRITO em azeite, alho,  
MALAGUETA e COENTROS FRESCOS\_9,50€

MOQUECA DE CAMARÃO - COM ÓLEO DE PALMA,  
MALAGUETA e LEITE DE CÔCO\_10,50€

ALMÔNDegas DE BORREGO COM MOLHO DE CARIL  
e PAPADUM\_9,50€

ESPETADINHAS DE FRANGO C/ maionese  
DE SWEET CHILLI\_9,50€

PICA-PAU COM MOLHO DE VINHO BRANCO  
e MOSTARDA\_10,50€

PASTÉIS DE PEIXE COM MOLHO AGRIDOCE DE GENGIBRE  
e COENTROS\_8,00€

COGUMELOS RECHEADOS COM MOZARELLA  
e TOMATE SECO\_8,50€ (V)

OVOS COM TOMATE\_7,50€ (V)

SALADA QUEIJO DE CABRA COM TOMATE CHERRY,  
VINAGRETE DE LARANJA e NOZES \_10,50€ (V)

SALADA ALGARVIA\_6,50€ (V)

PIMENTOS PADRÓN\_6,50€ (V)

PALITOS DE BATATA FRITA CASEIRA\_ 5,50€ (V)

Maionese de alho\_1,00€

TÁBUA DE QUEIJOS\_11,50€

## SOBREMESAS

PAVLOVA COM MORANGOS FRESCOS e CREME DE BAUNILHA\_6,50€

MOUSSE DE CHOCOLATE\_5,00€

PETIT GÂTEAU DE CARAMELO COM COULIS DE FRUTOS VERMELHOS e GELADO DE BAUNILHA\_6,50€

**COUVERT** | BREAD\_1,00€ | BUTTER\_1,20€ | OLIVES\_1,50€ | SARDINE PATÉ\_1,50€ | LUPIN PATÉ\_1,20€

## LITTLE BITES

ANCHOVIES IN OLIVE OIL\_6,00€

ANCHOVIES IN VINEGAR\_6,00€

MACKEREL IN OLIVE OIL\_7,00€

STING RAY mayonnaise\_7,50€

MELTED MANCHEGO CHEESE WITH BREADSTICKS\_7,00€

SERRANO Ham\_11.50€

## TAPAS

HOMEMADE CHICKEN LIVER PATÉ, WITH PORT  
AND WILD BERRIES SAUCE\_8,00€

TUNA TARTARE WITH WASABI MAYONNAISE\_9,50€

SMOKED CODFISH CARPACCIO WITH BEETROOT  
PURÉE AND ROASTED RED PEPPERS  
VINAIGRETTE\_12,50€

FRIED CHORIZO IN GARLIC AND OLIVE OIL\_7,00€

VEAL CROQUETES WITH DIJON MAYONNAISE\_8,00€

GARLIC PRAWNS WITH CHILLI AND FRESH  
CORIANDER\_9,50€

PRAWN MOQUECA - WITH PALM OIL, CHILLI  
AND COCONUT MILK \_10,50€

LAMB MEATBALLS WITH CURRY SAUCE AND  
PAPADUM\_9,50€

GRILLED CHICKEN SKEWER W/ SWEET CHILLI  
MAYONNAISE\_9,50€

BEEF STRIPS WITH WHITE WINE AND MUSTARD  
SAUCE\_10,50€

FISH CAKES WITH SWEET CHILLI, GINGER AND  
CORIANDER SAUCE\_8,00€

STUFFED MUSHROOMS WITH MOZZARELLA AND  
SUN-DRIED TOMATO\_8,50€ (V)

ALGARVIAN TOMATO SCRAMBLED EGGS\_7,50€ (V)

GOAT CHEESE SALAD WITH CHERRY TOMATO, ORANGE  
VINAIGRETTE AND WALNUTS \_10,50€ (V)

ALGARVIAN SALAD\_6,50€ (V)

TOMATO CUCUMBER ROASTED PEPPERS, ONION AND OREGANO

PADRÓN PEPPERS\_6,50€ (V)

HOME MADE FRIES\_5,50€ (V)

GARLIC MAYO\_1.00€

CHEESE BOARD\_11,50€

## DESSERTS

PAVLOVA WITH FRESH STRAWBERRIES AND CRÈME ANGLAISE\_6.50€

HOMEMADE CHOCOLATE MOUSSE\_5,00€

CARAMEL PETIT GÂTEAU ,WITH RED FRUIT COULIS AND VANILLA ICE CREAM\_6,50€