

DINNER



18:30 - 22:00

STARTERS

Coriander Creamy soup & Codfish Croquette

Schrimp salad served with Oriental Cream - Iceberg, Celery, Pearls

Maresia - Scallops, Pea purée, Algarvian Salad and Bacon

Mille-feuille - Chèvre Cheese and Plum textures

Tartare - Beef, Dijon, Egg yolk and Capers

Ceviche - Fish from our coast, Avocado, Mango, Chili and Leche de Tigre

SEA

Octopus - Glazed Octopus, Sweet Potato Purée and Vegetables

Cod Fish - Cod Sous-Vide, Hummus, Spinach and Shrimp Velouté

Cataplana Algarvia (2 pax) - Monkfish, Seafood, and Sweet Potato *

Salt Crusted Fish (2 pax) - Roasted Potatoes, and Garden Vegetables *

LAND

Lamb - Lamb Loin, Beetroot Purée, Roasted Vegetables, Gnocchi, and Madeira Sauce

Pork - Pork Cheeks, Sweet Potato, Carrot, and Red Wine Reduction

Beef Loin - Beef Loin, Crispy Potatoes, Spinach, and Meat Jus

Cataplana Land&Sea (2 pax) - Pork Loin, Chourizo, Sweet Potato, and Bivalves *

VEGETARIAN

Gnocchi - Tomato Sauce and Crème Fraîche

Stewed Lentils - With Spinach and Poached Eggs

Tagliatelle - Mushrooms and Truffle Oil

Burrata - Burrata, Selection of Organic Tomatoes, and Mixed Lettuces

DESSERTS

Chocolate Textures - Cocoa, Basil, Raspberry

Rosemary Creme Brulée - Orange, Pear, and Mint

Orange from Algarve - Orange Roll, Crumble, and Clementine Sorbet

Crumble - Apple, Plum Duo, and Vanilla Ice Cream

* ONLY WITH ANTECIPATED BOOKING