

# Gourmet Dinner

*"Come and discover our gourmet dishes with traditional flavors, made from fresh regional products, respecting nature and the zero waste philosophy."*

*Chef João Branco*

## STARTER

### Puff Pastry with Goat Cheese 16 €

Puff Pastry, Goat Cheese, Plum

### Octopus Carpaccio 16 €

Peppers, Vinaigrette, Coriander

### Fried Green Beans 12 €

Green Beans, Salt, Pepper

### "Alheira" Balls 16 €

Sweet Chilli, Egg, Panko

### Vegetable Soup 8 €

Vegetables from our Garden

## MAIN COURSE

### MEAT

#### Beef Steak 32 €

Potato Gratin, Spinach, Ham

#### Pork Cheeks 30 €

Sweet Potatoes, Carrots, Red Wine

#### Spaghetti Carbonara 20 €

Bacon, Parmesan, Egg

### VEGETARIAN

#### Pumpkin Risotto 23 €

Pumpkin, Pine Nut, Arugula

#### Courgette Rolls 23 €

Cheese, Sun-Dried Tomato

#### Spaghetti Carbonara 20 €

Vegetables from our garden, Parmesan, Egg

### VEGAN

#### Tofu with Baby Vegetables 26 €

Glazed Vegetables, Mango Sauce

### FISH

#### Grilled Grouper 34 €

Glazed Vegetables, Butter, Lemon, Dill

#### Confit Codfish 36 €

Chickpeas, Cumin, Green Asparagus

#### Glazed Octopus 34 €

Sweet Potato, Spinach, Tomato Concassé

#### Grouper Salad 28 €

Vegetables, Lettuce, Shrimp, Mango

## DESSERT

10 €

### Orange Roll Cake

Laminated Orange, Crumble, Orange Sorbet

### Pear with Moscatel

Crumble, Vanilla Ice Cream

### Chocolate Mousse

### Lime Mousse