

PEIXE DO DIA (perguntar ao funcionário) / CATCH OF THE DAY (ask the waitress/waiter) €

Preço do kg sob consulta / Kg price on request

Disponível todo dia / Available all day

COUVERT (2pax)

Pão, manteiga, azeite virgem, azeitonas marinadas
Bread, butter, olive oil, marinated olives

PARA COMEÇAR / TO START

CAMARÃO À LA GUILHO

Shrimp, olive oil, garlic, coriander

AMEIJOAS À BULHÃO PATO 200GR

Clams, white wine, garlic, coriander

CHOCO FRITO

Fried cuttlefish

SALADA DE POLVO

Octopus salad

CEVICHE DE PEIXE

Fish ceviche

A NOSSA SOPA DE PEIXE

Our fish soup

CREME DE LEGUMES c/ CROUTON

Vegetable cream with crouton

BATATA FRITA AIOLI

French fries

CALAMARES ESTALADIÇOS E MOLHO TÁRTARO

Crispy squid with tartar sauce

ASAS DE FRANGO E MOLHO BARBECUE

Chicken wings with barbecue sauce

PASTEIS DE BACALHAU (6 UNI)

Codfish pasty

MENU KIDS

MASSA BOLONHESA / Spaghetti bolognese 9€

DOURADINHOS DE PEIXE / Fish fingers 8€

FILET DE FRANGO / Chicken breast 9€

PARA ADOÇAR / DESSERTS

CHURROS (3 UNI)

Com canela, açúcar e molho de chocolate
Cinnamon, sugar and chocolate sauce

MOUSSE DE CHOCOLATE COM FLOR DE SAL

Chocolate mousse with salt flower

TARTE DE ALFARROBA

Alfarroba, amêndoa
Carob, almond

BOLA DE GELADO (1 UNI)

Ice cream (1 uni)

FRUTA DA ÉPOCA

Seasonal fruit

Disponível todo dia / Available all day

5€ SANDUICHES E SALADAS

SANDWICHES AND SALADS

*Acompanha batatas fritas / Served with french fries**

BRUCHETTA DE SARDINHA

12€

Pão torrado, rúcula, tomate, sardinha em conserva, pimento vermelho grelhado, cebola rocha, orégãos, azeite
Toasted bread, arugula, tomato, canned sardines, grilled red pepper, onion, oregano, olive oil

15€ TOSTA DE ABACATE E SALMÃO FUMADO

14€

Pasta abacate, rúcula, tomate, ovo escalfado e salmão fumado
Avocado, arugula, tomato, poached egg and smoked salmon

15€ PANINI DE LOMBO DE PORCO ASSADO*

12€

Rúcula, tomate, pimento vermelho grelhado, queijo Edam, maionese
Arugula, pork loin, tomato, grilled red pepper, Edam cheese, mayonnaise

14€ PANINI DE VEGETAIS* (V)

11€

Rúcula, vegetais grelhados, queijo cabra e Pesto Arugula, Grilled Vegetables, Goat Cheese and Pesto

7€ PREGO EM BOLO DE CACO*

15€

Rúcula, bife do lombo, ragoût cogumelos, aioli
Arugula, sirloin steak, mushroom, aioli

4€ WRAP DE SALMÃO*

13€

Rúcula, salmão fumado, vegetais chineses, molho tártaro e molho de laranja
Arugula, smoked salmon, chinese vegetables, tartar sauce and orange dressing

8€ CLUB*

12€

Pão de forma, alface romana, tomate, bacon, frango, queijo edam, ovo estrelado, maionese
Bread, romaine lettuce, tomato, bacon, chicken, edam cheese, fried egg, mayonnaise

8€ TOSTA MISTA*

9€

Pão, queijo e fiambre
Bread, cheese, ham

9€ SOUTH BEACH BURGER*

15€

Alface, tomate, hambúrguer novilho, cebola caramelizada, bacon, queijo cheddar e ovo
Lettuce, tomato, beef patty, caramelized onion, bacon, cheddar cheese and egg

7€ HAMBURGUER DE FRANGO*

12€

Rúcula, abacaxi, pepino, peito frango, molho teriaki
Arugula, pineapple, cucumber, chicken breast, teriyaki sauce

6€ SALADA CESAR FRANGO / CAMARÃO

14€

Alface romana, tomate cereja, bacon, frango / camarão, ovo codorniz, queijo parmesão, croutons, molho Cesar
Lettuce, cherry tomatoes, bacon, chicken / prawn, quail egg, parmesan cheese, croutons, Cesar dressing

4€ SALADA GREGA (V)

11€

Tomate cereja, pepino, pimentos, cebola rocha, azeitona preta, queijo feta, orégãos, vinagrete
Cherry tomatoes, cucumber, peppers, rock onion, black olives, feta cheese, oregano, vinaigrette

5€

Disponível 12h-18h / Available 12pm-6pm

OS PRINCIPAIS / MAIN COURSES

Acompanha batata cozida e salada Algarvia
Served with boiled potatoes and "Algarvia" salad**

ROBALO*

19€

Sea bass

DOURADA*

19€

Golden bream

SARDINHA*

16€

Sardine

TENTACULO DE POLVO €

24€

Octopus tentacle, vegetables, boiled potato

ARROZ DE PEIXE E MARISCO (2pax)

50€

Fish and seafood rice

FRANGO GRELHADO

16€

Grilled chicken, french fries and salad

PREGO NO PRATO

20€

Steak, french fries, fried egg

LOMBO DE BOI Á SEA DECK €

26€

Ox loin, prosciutto, portuguese sauce, french fries

CARNE DE PORCO A ALENTEJANA

19€

Pork, french fries, clams, pickles

SECRETOS DE PORCO PRETO

17€

Black pork strips with french fries

TAGLIATELLE DE CAMARÃO

16€

Tagliatelle, prawns, garlic, cherry tomatoes, coriander, chili, bisque and cream

CARIL DE LEGUMES (V)

20€

Vegetable curry

RISOTTO DE ESPARGOS (V)

20€

Asparagus risotto

ACOMPANHAMENTOS / SIDES

SALADA ALGARVIA

5€

Tomato, cucumber, red pepper, parsley, onion

BATATA FRITA

4€

French fries

BATATA COZIDA

4€

Boiled potato

LEGUMES SALTEADOS

4€

Stir-fried vegetables

ARROZ BRANCO

4€

White rice

(V) Vegetariano / Vegetarian

€ Não incluído na meia pensão / Not included for halfboard

Disponível 19h-22h / Available 7pm-10pm

VINHOS WINES

VINHO VERDE

Quinta De Azevedo	22,00€
Aveleda Alvarinho	25,00€

VINHO ROSÉ ROSÉ WINE

Mateus Rose	20,00€
Vinho das nossas caves	4,50€ 19,50€

VINHO BRANCO WHITE WINE

Planalto	26,50€
Duque De Viseu	24,00€
Fiuza Chardonnay	26,00€
Dona Ermelinda	20,00€
Sossego	23,50€
Vinha do Monte	25,00€
Villa Alvor	22,00€
Vinho das nossas caves	4,50€ 19,50€

VINHO TINTO RED WINE

Esteva	22,50€
Papa Figos	34,00€
Grão Vasco Dão	20,00€
Quinta Valdoeiro	22,00€
Fiuza 3 Castas	20,00€
Fiuza Cabernet Sauvignon	29,00€
Dona Ermelinda	21,00€
Dona Ermelinda Syrah	49,00€
Vinha Do Monte	24,00€
Trinca Bolotas	31,00€
Villa Alvor	23,00€
Vinho das nossas caves	4,50€ 19,50€

ESPUMANTE E CHAMPAGNE SPARKLING WINE & CHAMPAGNE

Ermelinda Freitas	25,00€
Espumante Seleção Pestana	19,50€
Nicola Feuil Blanc Brut	80,00€

VINHO DO PORTO PORTO WINE

Porto Offley Rose	6,00€
Porto Messias Extra Dry White	6,00€
Porto Messias Tawny	6,00€
Porto Offley Ruby	6,00€
Porto Messias LBV	9,00€

VINHO DA MADEIRA MADEIRA WINE

Madeira Sercial Blandys 5 anos / years	7,00€
Madeira Malvasia Blandys 5 anos / years	7,00€

CAFETARIA COFFEE

Expresso Espresso	2,50€
Descafeinado Decaff	2,50€
Café com leite Coffee Latte	3,00€
Duplo Double	3,00€
Capuccino Cappuccino	3,50€
Irish Coffee	8,50€
Chocolate quente Hot Chocolate	3,50€
Chá e Infusões Teas & Infusions	3,00€

ÁGUA WATER

Vitalis 33cl (still water)	2,50€
Pedras Salgadas 33cl (sparkling water)	2,50€
Vitalis 1,5L (still water)	4,00€
Pedras Salgadas 1L (sparkling water)	4,00€
Água Castello (sparkling water)	2,50€

REFRIGERANTES E SUMOS SOFT DRINKS & JUICES

Brisa Maracujá / Passion fruit	3,50€
30cl	
Coca-Cola Fanta Sprite	3,50€
Tónica Tonic Nordic	3,50€
Ginger Ale Nordic	3,50€

33cl	
Coca-Cola Zero Nectar Compal	3,50€
Nestea (Limão/Lemon Pêssego/Peach)	3,50€
Sumo Laranja Natural	5,50€
Natural Orange Juice	

CERVEJAS BEER

Super Bock Pressão / draft beer 30cl	4,00€
Super Bock Pressão / draft beer 40cl	5,00€
Super Bock 33cl (sem álcool / no alcohol)	4,50€
Super Bock Stout 33cl	4,50€
Carlsberg 25cl	4,50€

SIDRA

Somersby Maçã 33cl / Apple Cider 33cl	4,50€
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COCKTAILS 9,50€

Bloody Mary	
Daiquiri	
Marguerita	
Dry Martini	
Caipirinha	
Mojito	
Mai Tai	
Fruit Punch	
Long Island Ice Tea	
Sangria	9,50€ 21,00€
Sem álcool / No alcohol	6,50€
São Francisco	
Pina Colada	
Batido de fruta / Fruit shake	

BEBIDAS APERITIVAS APERITIFS DRINKS

Campari	8,00€
Martini Bianco	6,50€
Martini Rosso	6,50€
Moscatel Setúbal Ermelinda Freitas	6,50€
Aperol	8,00€

AGUARDENTE, BRANDIES E CONHAQUES

BRANDIES & COGNACS

Aguardente Medronho Silves	7,50€
Aguardente Chancela Velha	9,50€
Aguardente Ferreirinha	15,00€
Macieira	7,00€
Cognac Courvoisier VS	15,00€
Cognac Remy Martin VSOP	21,00€

WHISKIES WHISKEYS

Grants	7,50€
Cutty Sark	8,00€
John Jameson	8,50€
Jack Daniels Tennessee	9,00€
Famous Grouse 12 anos / years	9,50€
Glenfiddich 12 anos / years Malte	11,00€
JB 15 anos / years	11,00€
Johnnie Walker Gold Label 12 anos / years	18,00€

RUM

Havana Club 3 anos / years	7,50€
Anejo Brugal	8,00€
Havana Reserva	12,00€

GIN

Beefeater	8,00€
Hendricks	12,00€

VODKA

Wyborowa	8,00€
Absolut Blue	8,50€

TEQUILLA

Sierra Silver	7,50€
Sierra Gold	8,00€

LICORES

LIQUORS

Beirão	6,50€
Amendoa Amarga	6,50€
Licor Ginja Óbidos	6,50€
Baileys	6,50€
Malibu	7,50€
Tia Maria	7,50€
Drambuie	7,50€
Cointreau	7,50€