

WELCOME TO LATITUDE A NEW CONCEPT IN INFORMAL DINING

Our focus at Latitude is to deliver quality and freshness using the finest ingredients sourced within Portugal and Southern Europe. By supporting our local farmers, artisan food suppliers, regional wine producers and craft beer brewers we aim to deliver unique taste sensations at affordable prices.

Latitude is all about sharing good times and relaxing with family and friends. Most of our Tapas dishes are designed for sharing and to accompany a glass or two of our carefully-selected wines, signature cocktails and craft beers. To ensure freshness, our dishes are prepared to order and delivered to your table once ready. Enjoy your Latitude experience!

BAR NIBBLES

Roasted salted almonds	2€
Marinated olives from the Algarve	2€
Tremoços	2€

HOT DISHES

Pan-fried garlic and ginger Prawns	6€
Fresh Algarve Mussels sautéed in white wine and garlic sauce	5€
Roasted Algarve Octopus with Chorizo and pumpkin cream	6€
Fried fresh calamari and Boguerones anchovies	6€
Fried fresh calamari with lemon aioli	5€
Beef tenderloin strips served on blacktruffle mash	9€
Pan fried calves liver & caramelized onions, jamon and polenta	6€
Traditional Alentejo slow cooked pork cheeks	5€
Roasted local Chorizo with Peperoni Piquillo peppers	5€
Regional Morcela (black sausage) with sautéed sea scallops	9€
"Latitude Croquettes": Choice of Bacalhau, Presunto, spinach & cheese, or one of each, served with saffron aioli	4,5€
Homemade Gnocchi with Basil Pesto and roasted Peanuts	5€
Pan-roasted Padron Peppers with sea salt and roasted garlic	4€
Crispy Latitude Fries: Triple cooked with choice of dips	4€



COLD DISHES

Fresh Tuna Tartar with avocado and sesame cream	5,5€
Local Octopus salad with cherry tomatoes, Olives, celery, Vinaigrette	5€
Marinated Salmon with dill and shreaded mozzarella	6€
Latitude Fish sharing platter	12€
Marinated Salmon with dill cream, Smoked Bacalhau, Marinated Sardines, Local Octopus with aubergine and black polenta, marinated mini peperoni piquillo peppers stuffed with corvina cream, Smoked Tuna with orange sauce	
Mediterranean charcuterie meat tasting platter with chutney and garnishes	6€ / 12€
Latitude Cheese Sharing Platter Selected mature cheeses served with homemade chutneys, dried fruit garnishes & artisan bread	6€ / 12€
Hand-carved Pata Negra Cured Ham (36 months)	6€ / 12€
Latitude Salad bowl: Mixed salad, fresh goats cheese and mixed seeds	6€
Cured "Black Angus" beef carpaccio with mixed salad	7,5€
Buffalo Mozzarella cheese salad with mixed seeds, tomatoes & salad leaves	6€
Fresh Tuna Carpaccio with cheese and mixed salad	7,5€

BISTRO BITES

Talleggio Cheese with Black Truffle	2,5€
Fresh Marinated Sardines	2,5€
Smoked Cod Fish with lemon cheese cream	2,5€
Marinated Salmon with mascarpone and fresh dill dressing	2,5€
Aubergine Cream with Sun dried tomatoes and Asiago cheese	2,5€
Homemade slow-roasted stuffed Pork Roll with mustard cream	2,5€
Artisan-style drycured meat	2,5€
Latitude "bread and Butter" Artisan bread with a delicious choice of 3 aromatic Butters (Black Truffle/Basil Pesto and Sundried Tomato)	2€
Gourmet Cantabric Anchovies with Buratti cheese and Basil cream	5€
Artisanal Mortadella with Pistachio	2,5€
Marinated Anchovies and mashed avocado crostini	2,5€

FROM THE OCEAN

Seared Tuna steak with toasted pistachio crust, served with braised artichoke and hummus cream	12,5€
Fillet of Turbot, oven-baked in foil with clams/shrimps, sweet potatoes, asparagus and fresh vegetables.	16€
Latitude Mixed Seafood Risotto in white wine and herbs, topped with a grilled salmonete fillet	15€

FROM OUR COUNTRYSIDE

Prime Tenderloin Beef Fillet from the Alentejo, served with fresh Rosemary and Thyme oven-roasted potatoes, mixed salad and a saffron sauces	20€
Locally-sourced pan-fried Duck Breast, served with red wine reduction and mixed roasted vegetables	15€
Latitude signature "double decker" Burger Hamburger: two prime beef patties, with your choice of toppings, served with crispy Latitude triple-cooked fries.	12€

FINALE

Homemade Tiramisu	5,5€
Latitude "Signature" Baked Cheesecake	6€
Chocolate Lava cake with "Artisan" Ice cream	5€
Latitude Cheese Board, homemade chutneys & garnishes	6€

No dish, food or beverage, including starters/appetizers, may be charged unless they are requested by the customer or rendered useless by the latter

All prices including IVA