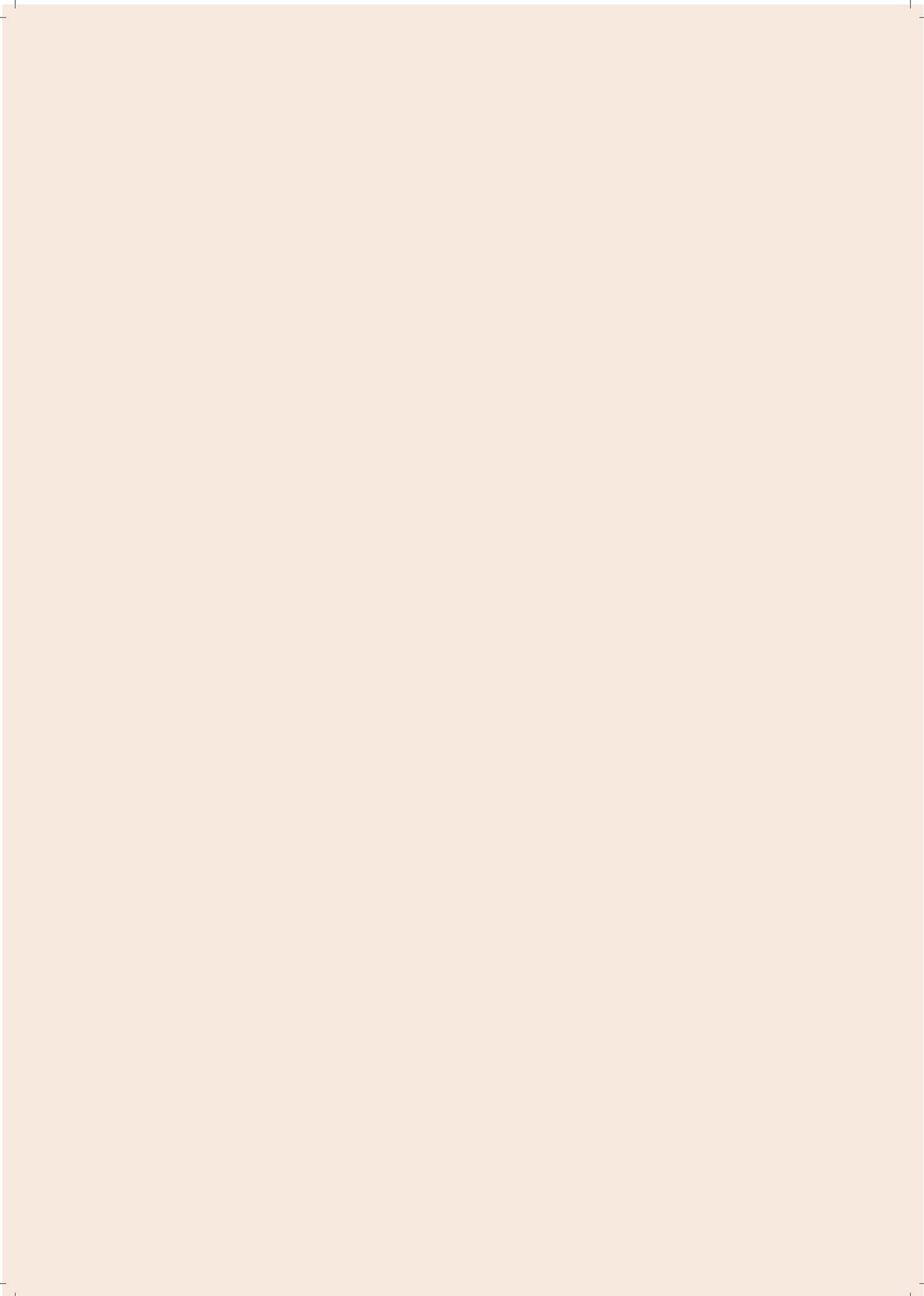




M E N U

São Roque







CLASSIC COCKTAILS



APEROL SPRITZ 7.0

Aperol, Sparkling Wine, Soda, Orange

MOJITO 8.0

Rum, Lime, Sugar, Mint and Soda (option: Raspberry or Passion Fruit)

MARGARITA ON-THE-ROCKS/FROZEN 8.0

Tequila, Lime juice, Grand Manier (option: Raspberry or Passion Fruit)

PIÑA COLADA 8.0

Rum, Coconut and Pineapple

PISCO SOUR 8.5

Pisco, Lemon juice, Sugar and Egg White

EXPRESSO MARTINI 8.0

Vodka, Coffee Liqueur, Coffee Espresso, Sugar

CAIPIRINHA 8.5

Cachaça, Lime and Sugar (option: Raspberry or Passion Fruit)

AMARETTO SOUR 8.5

Amaretto, Lemon Juice, Sugar and Egg White

GIN SUL 10.0

Lemon, Rosemary and Tonic Water

TANQUERAY 8.0

Grapefruit and Tonic Water

HENDRICK'S 10.0

Cucumber and Tonic Water

MARTIN MILLER'S 10.0

Lemon, Juniper and Tonic Water

BROCKMANS 11.0

White Grappes, Pink Pepper and Tonic Water

PINK GIN 10.0

Red berries and Tonic Water

GINS



SIGNATURE COCKTAILS

SUMMER SPIRIT! 10.0

Gin, Lemon juice, Sugar syrup, Cucumber, Dill and Egg White

GRAPEFRUIT PUNCH 10.0

Rum, Lime Juice, Sugar syrup, Passion Fruit and Grapefruit foam

NEW WORLD! 10.0

Pisco, Lemon Juice, Lemongrass syrup, Hibiscus and Ginger infusion, Cinnamon and Egg White

ALGARVE CONNECTION! 10.0

Tequila Reposado, Lime juice, Agave syrup, Yellow Pepper and Lime salt

SÃO ROQUE SUNSET! 10.0

Vodka, Lemon juice, Sugar syrup, Lychee, Raspberry, Egg White and Soda

MOCKTAILS NO ALCOHOL

GINGER FREE! 8.0

Pineapple, Ginger, Mint and Ginger beer

BIG APPLE! 8.0

Green Apple, Basil, Lemon juice, Lemongrass syrup, Hibiscus infusion, Ginger and Cinnamon



COUVERT

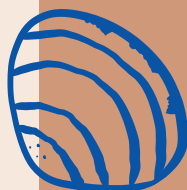
BREAD	1.5
BUTTER	1.2
BUTTER WITH ANCHOVIES	1.8
OLIVES	1.8
"ALGARVE" STYLE CARROTS	3.0
SÃO ROQUE'S PATÊ	3.5

CHEF'S STARTERS

SEA GREAVES	10.0
Small sardines in tempura, guacamole and shot of gazpacho	
MUSHROOMS "À BULHÃO PATO"	8.0 
Salted in olive oil and garlic, finished with coriander and lemon juice	
VEAL'S "PICA-PAU" WITH COCKLES	13.0
Sirloin steak with Algarve's cockles, garlic, pickles, mustard, white wine and parsley	
SOFT SHELL CRAB	14.0
Alentejo coriander "açorda" and alga from Ria de Alvor	
HORSE MACKEREL TARTAR	9.0
Gaspacho textures, coriander and mint	

SALADS

GREEN	4.0
Green leaf mixture and red onion	
MIXED	5.0
Green leaf, tomato, roasted peppers, croutons and oregano	
TOMATO	5.0
Tomato variaes, red onion and mint	
GOAT CHEESE AND QUINOA	12.0
Arugula and green leaf mixture, goat cheese, quinoa, honey, orange and almond	
SHRIMP, MANGO AND AVOCADO	14.0
Romaine lettuce, shrimp, mango, avocado and chive mayonnaise	
CHICKEN	13.0
Romaine lettuce, sliced chicken breast, parmesan, "croutons" and ceaser sauce	



"TAPAS" AND SNACKS FROM OUR ALGARVE

FISH SOUP	5.0
"XARÉM" (MAIZE PORRIDGE) WITH COCKLES	6.0
Creamy texture and intense sea flavor	
SALTED ANCHOVIES	7.0
Pickle tomato, chive oil, lemon and alga from Ria de Alvor	
ANCHOVIES IN VINAIGRETTE	7.0
Anchovy fillets, homemade bread toast and typical vinaigrette	
MARINATED FISH OF THE DAY	8.0
Fried fish from Algarve with a pickled onion	
TUNA "SASHIMI" ALGARVIAN STYLE	8.0
Accompanies with sweet potato	
OCTOPUS SALAD	10.0
Cherry tomato, red onion, coriander and basil	
OCTOPUS CROQUETTE ^{2 UN.}	6.0
Chive mayonnaise, mustard and homemade ketchup	
SHRIMP WITH GARLIC AND PIRI-PIRI	15.0
Salted in olive oil, garlic and piri-piri, finished with coriander and lime juice	



SEA FOOD

CLAMS "À BULHÃO PATO"	18.5	
COCKLES "À BULHÃO PATO"	15.0	
MUSSELS "À BULHÃO PATO"	15.0	
SHRIMPS	45.0/KG	
TIGER PRAWNS	100.0/KG	
RED PRAWNS	150.0/KG	
CRAY FISH	P.P. by order	
LOBSTER	P.P. by order	
OYSTERS	16.0	
Plain, with 2 sauces or grilled		



GRILLED FISH

SEA BASS ^{DOSE}	15.0	
GOLDEN BRIM ^{DOSE}	15.0	
SWORDFISH ^{DOSE}	15.0	
TUNA STEAK ^{DOSE}	15.0	
STONE BASS	/KG	
BLACK STONE BASS	/KG	
GOLD BREAM	/KG	
SOLE	/KG	
SQUID ^{DOSE}	/KG	
TURBOT	/KG	
RED SNAPPER	/KG	
SEA BASS	/KG	
RED MULLET	/KG	
SARDINES, HORSE MACKEREL or MACKEREL	12.5	

GARNISH INCLUDED:
Salad, fries or sautéed vegetables

CATAPLANA

	2 PAX	4 PAX
OCTOPUS CATAPLANA	25.0	48.0
Octopus from Algarve, sweet potato, onion and peppers		
FISH CATAPLANA	30.0	58.0
Daily catch, potato, onion and peppers		

PASTA

SARDINE SPAGHETTI	12.0	
Roasted peppers and homemade tomato sauce		
FUSILI WITH SALTED VEGETABLE AND PESTO SAUCE	12.0	
LINGUINI NERO WITH SHRIMPS	16.0	
Salted shrimps, cherry tomato, coriander and lime		

GRILLED MEAT

IBERIAN PORK STRIPS ^{250 GR.}	17.0
ENTRECÔTE WITH SAUCE ^{250 GR.}	25.0
RUMP STEAK ^{250 GR.}	19.0
CHICKEN PIRI-PIRI	14.0

SAUCES

Craft beer
Brasserie

EXTRA SAUCE	2.0
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GARNISH INCLUDED:
Salad, fries or sautéed vegetables

GARNISH

FRENCH FRIES	4.0
SWEET POTATO FRIES	5.0
RUSTIC POTATOES	5.0
BOILED POTATO WITH GARLIC AND OREGANO	4.0
SAUTÉED VEGETABLES	5.0
BOILED SWEET POTATO	6.0

KID'S MENU

FISH AND CHIPS or MINI BURGER	10.0
With sweet potato fries or pasta with homemade tomato sauce	
CHOCOLAT MOUSSE or ICECREAM SCOOP	



ON THE BREAD

TUNA STEAK SANDWICH 10.0

"Bolo do caco" bread, arugula, saffron aioli and sweet potato fries

BEEF FILLET SANDWICH 9.0

"Bolo do caco" bread, garlic and butter

BURGER 9.0

100% national beef, coriander pesto, iberian salad, tomato relish and French fries

CHEESEBURGUER 10.0

100% national beef, coriander pesto, iberian salad, tomato relish, cheese and French fries

SARDINE BRUSCHETTA 9.0

Roasted peppers and coriander pesto

GOAT CHEESE BRUSCHETTA 10.0

Tomato relish, olives, almonds, wild rocket salad and honey



OMELETS & TOASTS

OMELET 7.0

HAM or CHEESE OMELET 8.0

HAM AND CHEESE OMELET or OMELET WITH TOMATO 9.0

HAM or CHEESE TOAST 7.0

HAM AND CHEESE TOAST 8.0

CHICKEN TOAST 9.0

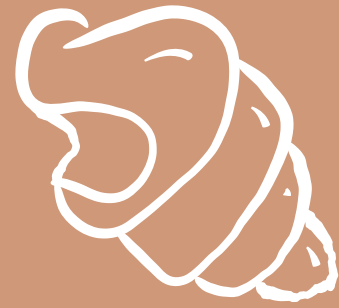
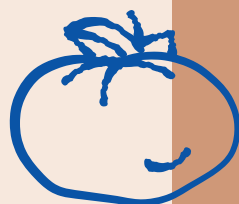
Cheese, olives, sweet corn and mayonese

TUNA TOAST 9.0

Cheddar cheese, ketchup and capers

GARNISH INCLUDED:

French fries or mix salad



DESSERTS

COFFEE CHEESECAKE 4.5

APPLE AND PEAR PIE 4.5

Sugar free

WILD FRUIT PIE 4.5

CHOCOLATE MOUSSE 4.0

Toasted almonds, pink pepper, salt flower, and olive oil

CARAMEL AND HAZELNUT CHEESECAKE 5.0

FRUIT OF THE SEASON

Price upon consultation

WATERS & JUICES

MINERAL WATER ^{0.25 L}	1.5
SPARKLING WATER ^{0.25 L}	1.5
ÁGUA DAS PEDRAS (SPARKLING) ^{0.25 L}	2.0
MINERAL WATER ^{1.5 L}	3.5
SPARKLING WATER ^{0.75 L}	3.5
JUICES	2.5
SOFT DRINKS ^{CAN}	3.0

NATURAL JUICES

FRESH ORANGE JUICE	3.5
LEMONADE WITH MINT	4.0
RED BERRIES LEMONADE	4.0
PINEAPPLE BASIL	4.0
CARROT, ORANGE AND GINGER	4.0
PINEAPPLE MINT	4.0



VAT included



CIDER

MAGNERS	5.0
SOMMERSBY	4.0
SOMMERSBY BLACKBERRY	4.0



BEER

DRAFT BEER ^{20 CL}	2.5
DRAFT BEER ^{33 CL}	3.0
PINT ^{50 CL}	5.0
SAGRES ^{BOTTLED}	3.0
SUPER BOCK ^{CANNED}	3.0
CORONA	4.0
ALCOHOL-FREE ^{33 CL}	3.0
FRANCISCANER	5.0

Restaurante São Roque

WINE BY GLASS

From our wine cellar:

"VERDE" WINE	4.5
WHITE WINE	4.5
100% SAUVIGNON BLANC	5.5
100% CHARDONNAY	5.5
ROSÉ WINE	4.5
RED WINE	4.5



SANGRIAS

	1 L	2 L
GREEN WINE SANGRIA	16.5 / 27.0	

Gin, Saint Germain, Lemon juice, Lemongrass syrup, Cucumber, Basil, "Verde" Wine and Ginger Ale

SPARKLING WINE SANGRIA	20.0 / 30.0	
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Mix Red Berries, Cinnamon, Mint, sugar, Jameson, Saint Germain, Triple-Sec, Vodka, Sparkling Wine and 7Up

WHITE / RED SANGRIA	15.0 / 25.0	
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Lemon, Orange, Green Apple, Cinnamon, Mint, Sugar, Jameson, Saint Germain, Triple-Sec, Vodka, White/Red Wine and 7Up

EXPRESSO ^{MEAL}	1.0
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EXPRESSO	1.25
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ICED COFFEE	1.75
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MILK GLASS	1.5
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TEA	2.25
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Black, Linden, Camomile, Mint or Green

COFFEE WITH MILK	2.25
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DOUBLE EXPRESSO	2.25
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CAPPUCCINO	3.0
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"VIENENSE" COFFEE	3.0
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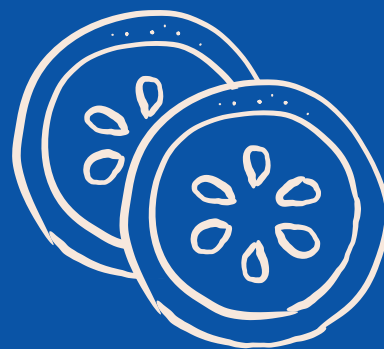
IRISH COFFEE	5.0
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AMERICAN STYLE COFFEE	2.0
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COFFEE



VAT included



VODKA

SMIRNOFF	6.0
CIROC	8.5
GREY GOOSE	8.5

WHISKEY

IRISH ^{0.50 CL}	5.0
IRISH 12 ^{0.50 CL}	6.0
SCOTCH ^{0.50 CL}	4.5
SCOTCH 12 ^{0.50 CL}	6.0
BOURBON ^{0.50 CL}	5.0
MALTE ^{0.50 CL}	5.0

RUM

SANTA TERESA ^{0.50 CL}	12.5
ZACAPA 23 ^{0.50 CL}	12.5
ZACAPA XO ^{0.50 CL}	18.5
SANTIAGO DE CUBA ^{0.50 CL}	10.0
HAVANA 7 ^{0.50 CL}	5.0
CAPTAIN MORGAN ^{0.50 CL}	6.0

BRANDY

FERREIRINHA ^{0.50 CL}	7.5
MARQUÊS DE MARIALVA ^{0.50 CL}	8.0
MARTELL ^{0.50 CL}	8.0
PALÁCIO DA BREJOEIRA ^{0.50 CL}	16.0
ADEGA VELHA ^{0.50 CL}	6.0
CRF ^{0.50 CL}	6.0
ANTIQUA ^{0.50 CL}	6.0

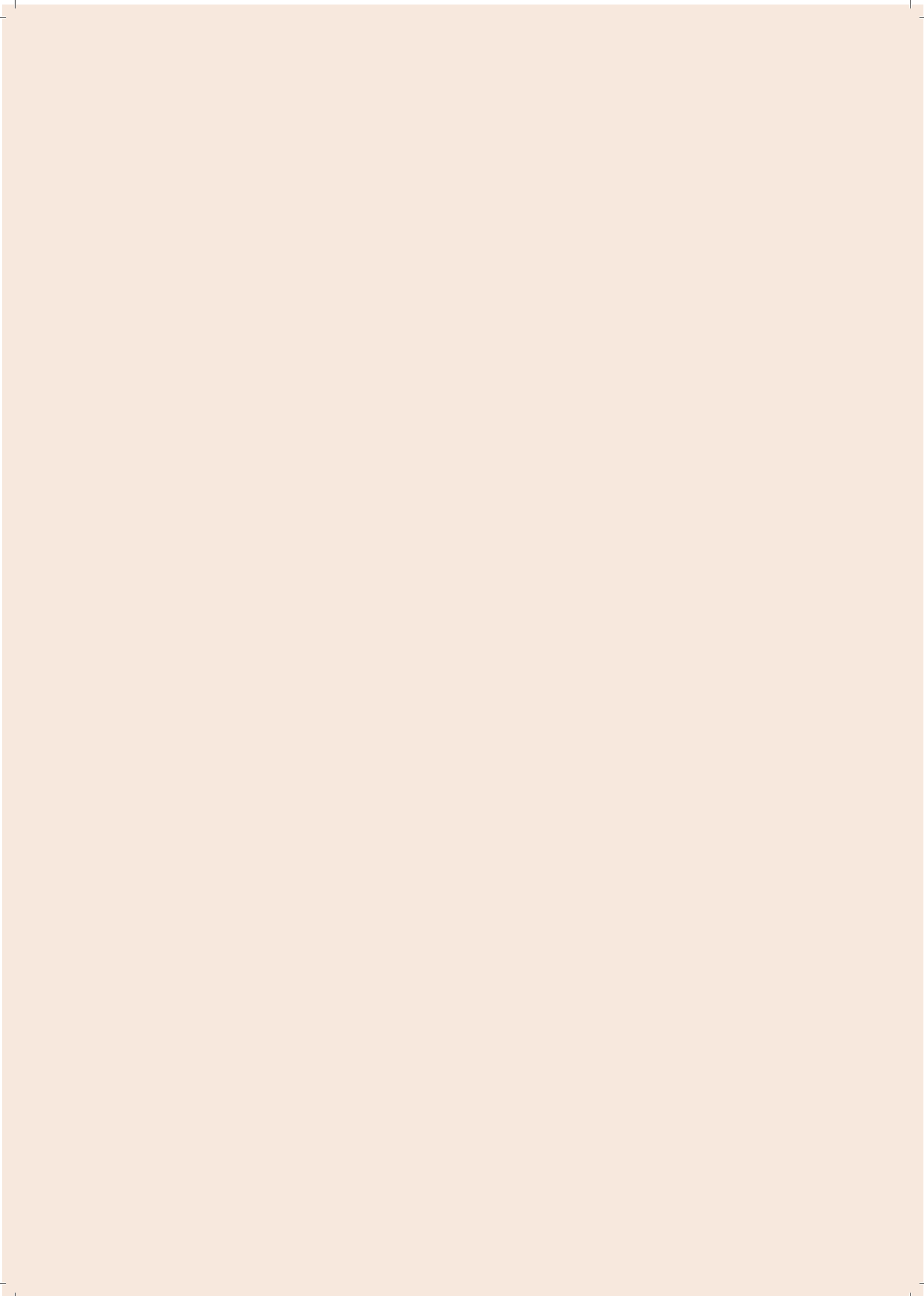
Restaurante São Roque

NO PLATE, PRODUCT, FOOD OR DRINK, INCLUDING COUVERT, MAY BE CHARGED IF NOT REQUESTED BY CUSTOMER OR BY THIS UNUSED (DECREE-LAW NO. 10/ 2015, OF 16 OF JANUARY).

THIS ESTABLISHMENT HAS COMPLAINT BOOK.

BEFORE PLACING YOUR ORDER OF A FOOD PRODUCT (FOOD AND DRINKS), THANK YOU FOR QUESTIONING US IF YOU WANT CLARIFICATIONS ABOUT THE ALLERGENS PRESENT IN OUR PRODUCTS.

São Roque



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