



Seasonal Algarve produce, thoughtfully prepared and shared

Felipe Salles

COUVERT

Sourdough & São Jorge Muffin v · 10.5

Seeded sourdough, jalapeño and São Jorge cheese muffin, charcoal olive oil, fennel preserve, artisanal butter, cassava crisp

SMALL PLATES

Curated Portuguese Cheeses v · 25

Algarve olives, mixed nuts, artisanal jam tartlet

Ponzu Tuna Crudo · 17

Crème fraiche, lemon and passion fruit pearls, smoked carabinero oil

12-Hour Pork Belly Bao · 16

Pork glaze, collard greens, pickled mustard and coriander seeds

Garlic & Lemon Prawns · 15

Confit garlic, white wine, lemon

Chargrilled Squid & Chorizo · 12.5

Peas, crispy Portuguese chorizo crumble, Galician lemon ponzu

Cachaça-Marinated Pork Ribs · 13

Oyster glaze, masago arare, spring onion

Moules Frites · 15,50

White wine, shallot, crème fraiche, celery leaves

White Fig & São Jorge Salad V (VG option) · 11.5

Spinach leaves, candied walnuts

Charred Aubergine V (VG option) · 14

Miso, yogurt, crispy chickpeas, strawberry sumac, mint pickles

Confit Tomato & Peach v · 11

Basil, aged balsamic

TO SHARE

Carolino Rice · 55

Crab, mussels, shrimp escabeche, cherry tomato

Portuguese T-Bone · 55

Crispy frites, greens, house demi-glace

LARGER PLATES

Grilled Salmon, Crispy Skin · 28

Corn curry, Portuguese cabbage, quinoa popcorn

Roasted Kid Goat · 25.5

Port and rosemary honey glaze, rosemary potatoes, caramelised onions

Grilled Veal “Beijinho” · 29

Flat iron steak, miso and Port butter, carrots, Swiss chard, potatoes

Loquat & Charred Vegetables VG · 18

Creamy rice, herbs

DESSERT

70% Chocolate Mousse VG · 8

Hazelnut and orange crumble

Lemon Breeze v · 7

Lemon tiramisu reinterpretation

Sweet Minas v · 9.5

Dulce de leche, mille-feuille, cured cheese ice cream

Banana Brûlée Cake v · 8

Vanilla ice cream