Latitude - Wine & Tapas

<u>WinterMenu</u>

Bistro Bites

Taleggio cheese with Black truffle	2.5
Fresh Marinated Sardines	2.5
Marinated Salmon	2.5
Gourmet Cantabric Anchovies with mozzarella basil	2.5
Aubergine cream with sundried tomatoes and parmigiano cheese	2.5

Warm Tapas

Fried Fresh Calamari Mixed fried seafood (Calamari, White Bait, Prawns) Pan-fried Prawns in a Mango & Coconut curry Sauce Cod Cream on Black Polenta chips and pistachio Mussels sautéed in white wine and garlic Roasted Algarvian Octopus with Romesco sauce and baked potatoes Beef Tenderloin Strips served on blacktruffle mash slow cooked Belly Pork on Bolo do caco, red cabbage, Dijon sauce & Sweet potatoes fries Pan fried Calves Liver with caramelized onion, jamon and polenta Latitude Croquettes with garlic aioli Homemade Gnocchi in Salmorejo sauce, Pine Nuts and crispy bacon Pan roasted Padron Peppers with sea salt and roasted garlic Crispy Latitude Fries Wild mushroom Ravioli with a vegetable Bisque. Humus and pan fried Vegetables	6 10 7.5 6 6.50 7.5 9 10 6.5 5.5 6 4.5 4 6 5.5
Jilo Aubergine & Quinoa and mix Veg with Ajo blanco sauce	6.5

Cold Tapas

crispy Tuna Tartare Tacos with avocado & sesame seeds.	6
Smoked Marinated Salmon with beans, celery, tomatoes & onion	6.5
Trio Latitude fish Tasting plate	7
Marinated Sardines/Pimentos Piquillo stuffed Corvina cream/ Marinated tomatoes cheese and anchovies	
Mediterranean charcuterie meat plate	6/12
Latitude cheese plate	6/12
Selected premium cheeses served with homemade Chutneys	
Hand-carved Pata Negra cured ham (36-48 months)	6.5/13
Cured Black Angus beef carpaccio with mixed salad	7.5
Smoked Tuna Carpaccio with cheese and mixed salad	7.5
Latitude salad bowl: Mix seeds, Mis salad, Olives Chickpeas & Beetroot	6.5

From the Ocean Seared Tuna Steak with a sesame crust, served with a curry sauce & pumpkin saor Latitude local Crab and Saffron Risotto cooked in a brandy and shellfish b	15 Disque 16
From the Countryside Latitude signature burger in Bolo de Caco Bread (Egg, Cheese, Pickles, Bacon, Tomatoes) Duck breast, Red Wine reduction with Parsnip Mash and baby Beetroot Prime tenderloin beef filet, Served with Rosemary and thyme Roasted potatoes, Greenbeans and Bearnaise sauce.	12.50 /14 15 21
Deserts Latitude "Signature" Cheesecake "Opera" the king of Chocolate Cake Pumpkin Fudge story Latitude cheese board, homemade chutneys	6 6 6/12

Allergies or Dietary requirements? Please inform a member of our team who will assist you!

All prices include Iva.