



*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

**Confit Tomato & Peach** VG · 11  
Basil, aged balsamic

**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

**Ponzu Tuna Crudo** · 17  
Crème fraiche, lemon and passion fruit pearls, smoked carabinero oil

**Garlic & Lemon Prawns** · 15  
Confit garlic, white wine, lemon

**Chargrilled Squid & Chorizo** · 12.5  
Peas, crispy Portuguese chorizo crumble, Galician lemon ponzu

**Moules Frites** · 15,50  
White wine, shallot, crème fraiche, celery leaves

**12-Hour Pork Belly Bao** · 16  
Pork glaze, collard greens, pickled mustard and coriander seeds

**Cachaça-Marinated Pork Ribs** · 13  
Oyster glaze, masago areare, spring onion

**Curated Portuguese Cheeses** v · 25  
Algarve olives, mixed nuts, artisanal jam tartlet

### TO SHARE

**Charcoal-Roasted Fish** · 60  
Fish pirão, pickled vegetables, toasted sourdough

**Portuguese T-Bone** · 65  
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

**Sweet Potato Gnocchi** VG · 20  
Roasted carrot, ginger, coconut, basil, sunflower seeds, smoked pumpkin oil

### DESSERT

**70% Chocolate Mousse** VG · 8  
Hazelnut and orange crumble

**Lemon Breeze** v · 7  
Lemon tiramisu reinterpretation

**Banana Brûlée Cake** v · 8  
Vanilla ice cream

**Ice Cream (Seasonal Flavors)** v · 7