

GARDEN

RESTAURANTE

COUVERT (2 PAX)

Pão, Azeite, Manteiga, Compota Agridoce de Tomate & Patê de Sardinha.....	6.00€
Bread, Olive Oil, Olives and Carrots by the algarvian way, bittersweet Homemade Tomato Jam, Homemade Sardine Paste	
🌱 Pão sem Glúten / Gluten Free Bread.....	3.50€
Cesto de Pão / Bread Basket.....	2.50€
Azeite com Balsâmico e Flor de Sal / Olive oil with Balsamic and salt flower.....	1.40€
Azeitonas / Cup of Olives.....	2.50€
Manteiga / Butter.....	1.40€
Pasta de Sardinha Caseira / Homemade Sardine Paste.....	1.80€
Compota de Tomate / Homemade Bittersweet Tomato Jam.....	1.80€
Queijo Regional Meia Cura / Traditional Half Cured Cheese.....	6.40€
Queijo Regional Amanteigado / Traditional Soft Cheese.....	8.00€

ENTRADAS / STARTERS - PETISCOS TAPAS

🌱🍷 Creme de Legumes / Veggies Cream.....	5.20€
Legumes do dia, cebola, alho, azeite, água e sal Vegetables of the day, Onion, Garlic, Olive Oil, water, Salt	
🌱🍷 Salada Vegan / Vegan Salad.....	9.80€
Mescia de Alfaces, Cebola Roxa, Tomate Cherry, Laranja, Nozes Caramelizadas, Azeite Aromatizado e sementes de sésamo Mix of Lettuces, Purple Onion, Cherry Tomato, Orange, Caramelised Walnuts, Aromatized Olive Oil and sesame seeds	
🍷 Salada Caprese / Caprese Salad.....	11.80€
Tomate, Tomate Cherry, Burrata, Manjeriçao Fresco, Azeite e Molho Pesto Tomato, Cherry Tomato, Burrata, Fresh Basil, Olive Oil and Pesto Sauce	
🌱🍷 Carpaccio de Laranja / Orange Carpaccio.....	12.50€
Laranja, Figo seco, Amêndoa Torrada, Hortelã, Azeite Aromatizado e canela Orange, Dry Fig, Toasted Almond, Fresh Mint, Aromatized Olive Oil and Cinnamon	
🍷 Bolinho de Bacalhau/Small salted cod dumplings (unidade/Unit).....	3.20€
Bacalhau, batata, ervas aromáticas, especiarias, ovo, salsa, coentros Salted Cod, Potatoes, Aromatic Herbs, Spices, Egg, Parsley, Coriander	
🍷🍷 Mexilhões em Harissa / Mussels in Harissa.....	12.00€
Mexilhões, Cebola, Harissa, Alho, Azeite, Mel, Coentros Mussels, Onion, Harissa, Garlic, Olive Oil, Honey, Coriander	
Tempura de Gambas / Prawns Tempura.....	14.90€
Gambas, Farinha de Tempura, Molho Teryaki caseiro Prawns, Tempura Flour and homemade Teryaki Sauce	
🍷🍷 Gambas ao Alho / Fried Prawns in Garlic.....	14.90€
Gambas, Alho, Cebola, Pimentos, Azeite, Vinho Branco, coentros Prawns, Garlic, Onion, Bel Peppers, Olive Oil, White Wine, Coriander	
🍷 Amêijoas à Bulhão Pato / Clams by "Bulhão Pato".....	18.00€
Amêijoas, Alho, Azeite, Vinho Branco, Coentros Clams, Garlic, Olive Oil, White Wine, Coriander	
🍷🍷 Linguiça Assada / Roasted Sausage.....	6.00€
Linguiça normal Regular sausage	
Tábua de Presunto e Enchidos / Smoked ham and "Chorizos" Board.....	15.90€
Presunto Iberico e vários tipos de chouriço Iberian smoked ham and different type of "chorizos"	

DO MAR / FROM THE SEA

🍷🍷 Tagliatelle Garden.....	19.00€
Tagliatelle, Gambas, Alho, Cebola, Malagueta, Azeite, Vinho Branco, Natas, Coentros Tagliatelle Pasta, Prawns, Garlic, Onions, Fresh Chillipeppers, Olive Oil, White Wine, Cream, Coriander	
🍷 Gambas à Carvoeiro / Carvoeiro Style Prawns.....	19.00€
Gambas, Cebola, Alho, Pimentos, Natas, Vinho Branco, Coentros. Acompanha com Batata Frita Prawns, Onions, Garlic, Sweetpeppers, Cream, White Wine, Coriander. Served with French Fries	
🍷 Risotto de Camarão / Prawns Risotto.....	19.00€
Risotto, Gambas, Cebola, Natas, Vinho Branco, Coentros Risotto, Prawns, Onion, Cream, White Wine, Coriander	
🍷🍷 Caril Vermelho de Gambas / Prawns Red Curry.....	22.00€
Gambas, Caril Vermelho, Alho, Cebola Roxa, Pimentos, Abacaxi, Pêssego, Arroz, Coentros Prawns, Red Curry, Purple Onion, Garlic, Sweetpeppers, Pineapple, Peach, Rice, Coriander	
🍷 Camarão Tigre Grelhado / Grilled Tiger Prawns.....	42.00€
Camarão Tigre, Molho Manteiga, Alho e Laranja, Salada de Alface & Laranja. Escolha o seu acompanhamento Tiger Prawn, Butter, Garlic and Orange sauce, Lettuce and Orange Salad. Choose your side dish	
🍷 Bacalhau na Telha / Baked Salted Cod in a Tile.....	23.00€
Lombo de Bacalhau, Azeite, Pimentos, Alho, Cebola Roxa, Pimentos, Miga de Pão e Figo, Batata a Murro, Brócolos, Coentros Salted Cod Fillet, Olive Oil, Sweetpeppers, Garlic, Purple Onion, Bread and Fig Crust, Broccoli, Coriander	
🍷 Polvo à Algarvia / Octopus "À Algarvia".....	24.00€
Polvo, Batata doce, Cebola, Alho, Pimentos, Azeite, Vinagre, Coentros Octopus, Sweet Potato, Onion, Garlic, Sweetpeppers, Olive Oil, Vinager, Coriander	
🍷 Filete de Robalo Grelhado / Grilled Seabass Fillet.....	22.00€
Filete de Robalo, Azeite, Alho, Flor de Sal, Batata Salteada, Legumes frescos salteados, Coentros, Oregãos, Limão Grilled Seabass Fillet, Olive Oil, Garlic, Salt, Small Sautéed Potatoes, Fresh Sautéed Vegetables, Coriander, Oregano, Lemon	

PRATOS CARNE / MEAT DISHES

🍷🍷 Frango Churrasco (1/2 frango) / Chicken Piri-Piri (1/2 chicken).....	11.00€
Servido com Batata Frita, Salada de Tomate e Molho Chimichurri ao lado Served with French Fries, Tomato Salad and Chimichurri Sauce on the side	
Tagliatelle Fillet Mignon / Fillet Steak Tagliatelle.....	19.00€
Tagliatelle, Lombo Novilho, Natas, Queijo Roquefort, Queijo Parmeggiano Tagliatelle, Beef Tenderloin, Cream, Roquefort Cheese, Parmeggiano Cheese	
🍷 Bife à Portuguesa / Steak Portuguese Style.....	26.00€
Vazia Black Angus, azeite, manteiga, alho, louro, vinho branco, vinagre, flor de sal, presunto, batata caseira às rodelas Black Angus Sirloin Steak, olive oil, butter, garlic, laurel, White wine, vinager, salt flower, smoked ham, homemade sliced potatoes	
🍷 Bife à Marrare / Marrare Steak.....	26.00€
Vazia Black Angus, Azeite, Alho, Manteiga, vinho branco, Louro e Natas, servido com Batata Frita Black Angus Sirloin Steak, Olive Oil, Garlic, Butter, White Wine, Laurel and Cream, served with French Fries	
🍷 Bife da Vazia Grelhado / Grilled Sirloin Steak.....	24.00€
🍷 Ribeye Grelhado / Grilled Ribeye.....	24.00€
🍷 Lombo Novilho Grelhado / Grilled Tenderloin Filet Steak.....	28.00€
🍷 Bife da Vazia Black Angus / Black Angus Sirloin Steak.....	31.00€
🍷 Ribeye Black Angus / Black Angus Ribeye Steak.....	34.00€
🍷 Maminha Black Angus Grelhada / Grilled Black Angus Rumpsteak.....	21.00€
Servido com Batata Frita, Arroz, Feijão Preto, Banana frita e Molho Chimichurri ao lado Served with fried banana, french fries, basmati rice, black beans stew and chimichurri sauce on the side	
🍷 Plumas de Porco Ibérico Grelhadas / Grilled Iberian Pork "Plumas".....	22.00€

NOTA / NOTE:

Salvo indicação, as nossas carnes grelhadas pesam 250/300g e são servidas com, legumes frescos salteados, batata salteada e molho chimichurri ao lado! Nas carnes de porco acrescenta-se a maçã assada. Except when indicated on the dish description, all our grilled steaks weight 250/300g and are served with fresh sautéed vegetables, sautéed small potatoes and Chimichurri sauce on the side. For the pork meat it is added a baked apple.

VEGETARIANOS / VEGAN | VEGETARIAN / VEGAN

  Sabores Árabes / Arabic Flavours.....	15.00€
Batata doce de Aljezur, Figo Seco, Cebola, Alho, Tomate Cherry, Azeite, Flor de Sal, Especiarias, servido com salada mista	
Sweet Potato from Aljezur, Dry Fig, Onion, Garlic, Olive Oil, Salt Flower, Cherry Tomato, served with mix salad	
  Caril Vermelho de Legumes / Vegetables Red Curry.....	16.80€
Legumes do dia, caril vermelho, leite de côco e coentros, servido com arroz basmati e saladinha de abacaxi, passas e amendoim torrado ao lado	
Fresh vegetables, red curry, coconut milk and coriander, served with basmati rice and small salad of pineapple, raisins and toasted Peanuts	
  Cremoso de Coentros / Creamy Coriander Pasta.....	14.00€
Tagliatelle "Grano Duro", Coentros e Nata Vegetal	
Tagliatelle "Grano Duro", Coriander, Vegetable cream	
  Risotto de Cogumelos, Figo e Roquefort / Figs, Mushrooms and Roquefort cheese Risotto	16.80€
Arroz Arbóreo, Cogumelos, Figos, Nata Vegetal e Queijo Roquefort	
Arborio rice, fresh mushrooms, figs, Vegetable Cream and Roquefort Cheese	

CRIANÇAS / KIDS (ATÉ 10 ANOS / UNTIL 10 YEARS)

 Bifinhos de Frango Grelhados / Grilled Chicken Fillets.....	9.00€
Servido com Batata Frita e Salada ou Arroz e Salada, com molho de cogumelos ao lado	
Served with fries and salad or rice and salad, with mushrooms sauce on the side	
 Filete de Peixe Frito / Fried Fish Fillet.....	9.00€
Servido com batata frita e salada ou arroz e salada	
Served with french fries and salad or with rice and salad	
Tagliatelle com Parmeggiano / Parmeggiano Tagliatelle.....	9.00€
Tagliatelle, manteiga, queijo parmeigiano	
Tagliatelle, Parmeggiano cheese, butter	

PARTILHANDO / SHARING

 Arroz de Marisco / Fish and Seafood Rice.....	59.00€
 Cataplana de Peixe e Marisco / Fish and Seafood Cataplana.....	59.00€
 Cataplana de Polvo / Octopus Cataplana.....	49.00€
 Cataplana de Porco e Amêijoas / Clams and Pork Cataplana.....	49.00€
 CHATEAUBRIAND + 400G.....	52.00€
+ 400g Lombo Novilho, dois acompanhamentos e dois molhos a escolha e salada mista	
+ 400g Beef Loin, two side dishes and two sauces of your choice and mixed salad	
 Tábua Ibérica / Iberian Meat Platter.....	48.00€
Plumas de Porco Ibérico, Secretos de Porco Ibérico, Lombinho de Porco, Entrecosto de Porco Ibérico, chouriço assado, salsicha assada, abacaxi grelhado, maçã assada, batata frita, salada mista, molho chimichurri e maionese de alho	
Iberian Pork Steak "Plumas", Iberian Pork " Secretos", Pork Tenderloin, grilled chorizo, grilled pineapple, baked apple, french fries, mix salad, chimichurri sauce and garlic homemade mayonese	
 Travessa Latina / Latin Meat Platter.....	56.00€
Maminha, Picanha, Ribeye, Plumas de Porco Preto, Chouriço Assado, Salsicha grelhada, Abacaxi Grelhado, Pimento Padron, Maçaroca de Milho, Arroz, Feijão Preto, Batata Frita, salada mista, Molho Chimichurri, Maionese de Alho	
Rump Tail Steak, Rumpsteak, Ribeye steak, Grilled Chorizo, Grilled Sausage, Grilled Pineapple, Padron Peppers, Grilled Sweet Corn, Rice, Black Beans stew, French Fries, mix salad, Chimichurri Sauce and Garlic Mayonaise on the side	

ACOMPANHAMENTOS / SIDES

  Salada Mista / Mixed Salad.....	4.60€
Mix de Alfaces, Cebola, Tomate, Azeite, Sementes, Flôr de Sal	
Mix of Lettuces, Onion, Tomato, Olive Oil, Seeds, Salt	
  Salada de Tomate / Tomato Salad.....	4.00€
Tomate, Cebola, Azeite, Flôr de Sal, Oregãos	
Tomato, Onion, Olive Oil, Oregano, Salt	
  Legumes Frescos Salteados / Fresh Sautéed Vegetables.....	5.20€
Brócolos, Courgette, Cenoura, Feijão Verde, Cebola Roxa, Alho, Azeite	
Broccoli, Zucchini, Carrot, Green Beans, Purple Onion, Garlic, Olive Oil	

  Batata Frita / French Fries.....	4.00€
  Batata Doce Assada / Roasted Sweet Potato.....	4.20€
Batata Doce, Azeite e Oregãos	
Sweet Potato, Olive Oil and Oregan	
  Arroz Basmati / Basmati Rice.....	4.00€
 Feijão Preto / Black Beans Stew.....	4.60€
Feijão Preto, Bacon, Alho, Azeite	
Black Beans , Bacon, Garlic, Olive Oil	

MOLHOS / SAUCES

  Chimichurri / Chimichurri.....	3.00€
Oregão, Coentro, Alho, Pimentas, Pimentão, Mostarda, Azeite, Vinagre e sal	
Oregano, Coriander, Garlic, Different peppercorns, Paprika, Mustard, Olive Oil Vinager, Salt	
 Pimenta Preta / Black Peppercorn.....	3.00€
Pimenta Preta, Azeite, Vinho Branco, Natas, Sal	
Black Peppercorn, Olive Oil, White Wine, Cream, Salt	
 Cogumelos / Mushrooms.....	3.00€
Cogumelos, Pimenta Preta, Azeite, Vinho Branco, Natas, Sal	
Mushrooms, Black Peppercorn, Olive Oil, White Wine, Cream, Salt	
 Queijo Roquefort / Roquefort Cheese.....	4.00€
Cebola, Vinho Branco, Manteiga, Natas, Queijo Roquefort, Especiarias	
Onion, White Wine, Butter, Cream, Roquefort Cheese, Spicys	

SOBREMESAS / DESSERTS

 Mousse Chocolate / Chocolate Mousse.....	5.20€
Chocolate, Ovos, Natas e Sal	
Chocolate, Eggs, Cream and Salt	
 Panna Cotta à Portuguesa / Panna Cotta with a Portuguese Touch.....	6.00€
Gelatina, Nata Vegetal, Leite de Coco, Baunilha, Açúcar, Amêndoa torrada	
Gelatin, Vegetable Cream, Coconut Milk, Eggs, Vanilla, Sugar, Toasted Almonds	
  Panna Cotta de Frutos Vermelhos / Red Fruits Panna Cotta.....	6.00€
Gelatina, Nata Vegetal, Leite de Coco, Baunilha, Açúcar, Coulis de Frutos Vermelhos	
Gelatin, Vegetable Cream, Coconut Milk, Vanilla, Sugar, Red Fruits Coulis	
 Crème Brulée / Crème Brulée.....	5.80€
Natas, Leite, Ovos, Baunilha, Açúcar	
Cream, Milk, Eggs, Vanilla, Sugar	
 Toucinho do Céu / "Toucinho do Céu".....	6.60€
Ovos, Farinha de amêndoa, amêndoa, gila, canela e açúcar em pó, gelado de baunilha	
Eggs, Almond flower, Almond, Gila, Cinnamon and icing sugar, served with vanilla ice cream and toasted almonds on top	
 Taça de Gelado / Ice Cream Cup.....	7.00€
Gelado de Baunilha Morango Chocolate 1 bola de cada, Chantilly, Topping de Chocolate, Topping de Caramelo, biscoito	
Chocolate Strawberry Vanilla Ice Cream 1 scoop of each, Cream, Chocolate sauce, Caramel sauce and biscuit	

 Vegetariano - Vegan / Vegetarian - Vegan	 Sem Glúten / Gluten Free Bread
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 Picante - Suave / Mild Spicy

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Por favor, informe-nos caso tenha alguma alergia ou dieta especial
In case of any allergy or special diet, please let us know

Em caso de dúvida, peça a nossa ementa com registo dos alergénicos utilizados
In case of any doubts, please, ask us the menu with allergens registered

"Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado" DC 10/2015 de 16/1
"No dish, food or drink, including the couvert, can be charged if it is not requested by the costumer" DC 10/2015 of 16/1