

LAGOSTA  
COZIDA OU GRELHADA



KG  
120 €

LAVAGANTE  
COZIDO



KG  
80 €

SAPATEIRA MACHO > 1,2Kg,  
COZIDO



KG  
30 €

SANTOLA  
COZIDO



KG  
30 €

NAVALHEIRA  
COZIDO



KG  
35 €

LAGOSTIM  
COZIDO



KG  
45 €

GAMBA DA COSTA  
COZIDO



KG  
60 €

PERCEBES  
COZIDO



KG  
45 €

BURRIE  
COZIDO



KG  
45 €

CANILHA  
COZIDO



KG  
45 €

BUZIO  
COZIDO



KG  
30 €



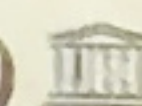
## Prazeres da Ria Formosa

O nosso conceito é de oferecer uma cozinha baseada no peixe e marisco da nossa "Ria Formosa".

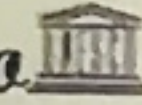
Classificado como Património Imaterial da Humanidade, a dieta Mediterrânica, valoriza o Pão, Vinho, Azeite, Peixe, Marisco e todos os produtos agrícolas da época. Tem por base um estilo Milenar dos povos que habitavam a bacia do Mediterrâneo.

Os Pratos assinalados com o Símbolo  são confeccionados segundo a tradição milenar da cozinha Mediterrânica.

### Menu

Couvert (pão, manteiga, paté, azeitonas, etc.) 

€ 1,50

Queijo 

" 2,50

Presunto 

" 2,50

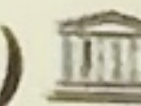
### Entradas

10 Camarão cozido (dose) 

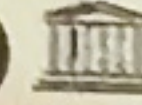
€ 9,00

15 Camarão Grelhado (vermelho)

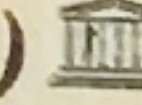
" 15,00

30 Ameijoas boa ao alho (dose 300g) 

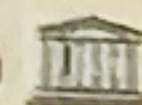
" 15,00

40 Mexilhão ao alho (dose 300g) 

" 13,00

50 Conquilhas ao alho (dose 300g) 

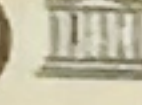
" 14,00

60 Lingueirão ao alho (300g dose) 

" 14,00

70 Camarão frito ao alho (dose) 

" 15,00

80 Ostras (por dúzia) 

" 18,00

90 Sapateira recheada (unid. ≥400g) 

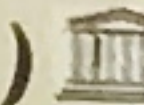
" 19,00

91 Vieiras fritas ao alho (dose)

" 15,00

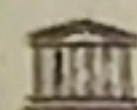
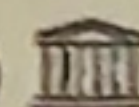
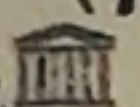
95 Vieira Gratinada (unid.)

" 7,00

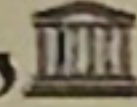
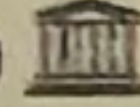
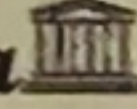
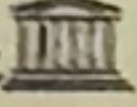
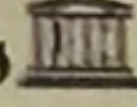
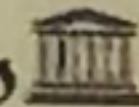
96 Ovas de Sardinha (dose 55g.) 

" 13,00

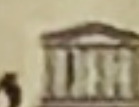
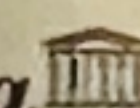
### Peixe Grelhado ou na telha (assado no forno)

|     |                                                                                                                            |   |       |
|-----|----------------------------------------------------------------------------------------------------------------------------|---|-------|
| 100 | Robalo Grelhado ou na Telha (por dose)    | € | 16,00 |
| 110 | Dourada Grelhado ou na Telha (por dose)   | " | 16,00 |
| 120 | Linguado Grelhado ou na Telha (por dose)  | " | 18,00 |
| 140 | Atum em cebolada, Grelhado ou na Telha (por dose)                                                                          | " | 15,00 |
| 150 | Salmão grelhado (por dose)                | " | 14,00 |
| 152 | Bacalhau na telha (por dose)              | " | 18,00 |
| 153 | Tamboril na telha                         | " | 16,00 |

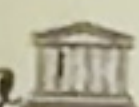
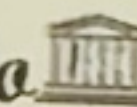
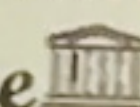
### Sugestões do Chefe

|     |                                                                                                                                  |   |       |
|-----|----------------------------------------------------------------------------------------------------------------------------------|---|-------|
| 170 | Mexilhão (fruto ao alho ou em tomate) à casa    | € | 14,00 |
| 180 | Polvo na telha                                  | " | 18,00 |
| 200 | Mista de mariscos                               | " | 15,00 |
| 210 | Mista à Prazeres (carne e mariscos)             | " | 15,00 |
| 230 | Camarão fruto com arroz e salada                | " | 15,00 |
| 250 | Calamares (tiras de pote) com arroz de tomate  | " | 13,00 |
| 280 | Xarém de Conquilhas ou Ameijoas               | " | 13,00 |
| 300 | Caril de Gambas no Ananaz                                                                                                        | " | 15,00 |
| 320 | Mariscada Familiar à Prazeres                 | " | 45,00 |
| 321 | Mariscada à chefe                                                                                                                | " | 48,00 |

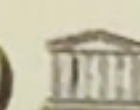
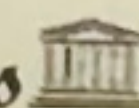
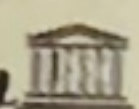
### Carne

|     |                                                                                                                              |   |       |
|-----|------------------------------------------------------------------------------------------------------------------------------|---|-------|
| 330 | Bife de Vitela com molho de cerveja ou pimenta                                                                               | € | 16,00 |
| 335 | Bife de frango com molho de cerveja ou pimenta                                                                               | " | 13,00 |
| 340 | Bife de Vitela grelhado com Camarão       | " | 16,00 |
| 350 | Porco Preto grelhado com Camarão          | " | 15,00 |
| 360 | Picanha grelhada com Camarão                                                                                                 | " | 16,00 |
| 362 | Costeletas de Borrego grelhadas           | " | 16,00 |
| 365 | Bife de Vitela na Pedra                   | " | 17,00 |
| 366 | Bife de Vitela na Pedra c/ Camarão Verm.  | " | 19,00 |

### Espetadas (com Camarão)

|     |                                                                                                                   |   |       |
|-----|-------------------------------------------------------------------------------------------------------------------|---|-------|
| 370 | Vitela                         | € | 18,00 |
| 380 | Porco Preto                    | " | 18,00 |
| 390 | Tamboril com bacon e chouriço  | " | 18,00 |
| 395 | Atum com bacon e chouriço      | " | 18,00 |
| 400 | Mar e Terra                    | " | 18,00 |
| 401 | Camarão Vermelha               | " | 18,00 |
| 402 | Camarão Tigre                  | " | 20,00 |

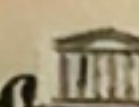
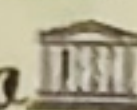
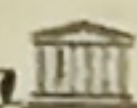
### Arroz em pote de barro (dose)

|     |                                                                                                           |   |       |
|-----|-----------------------------------------------------------------------------------------------------------|---|-------|
| 405 | Lavagante (2 pessoas)  | € | 35,00 |
| 406 | Sapateira (2 pessoas)  | " | 25,00 |
| 410 | Marisco                | " | 15,00 |
| 420 | Tamboril com Gambas    | " | 15,00 |
| 430 | Lingueirão             | " | 15,00 |
| 450 | Polvo                  | " | 15,00 |

### Massinha de Cotovelo em pote de barro (dose)

|     |                                                                                                           |   |       |
|-----|-----------------------------------------------------------------------------------------------------------|---|-------|
| 470 | Tamboril com Gambas  | " | 15,00 |
| 480 | Ameijoas e Camarão   | " | 15,00 |

### Cataplanas com marisco de (2 pessoas)

|     |                                                                                                           |   |       |
|-----|-----------------------------------------------------------------------------------------------------------|---|-------|
| 500 | Só Marisco           | € | 35,00 |
| 510 | Tamboril e Marisco   | " | 35,00 |
| 520 | Bacalhau e Marisco   | " | 35,00 |
| 530 | Polvo e Marisco      | " | 35,00 |
| 535 | Atum e Marisco       | " | 35,00 |
| 536 | Lavagante e Marisco  | " | 45,00 |

## Pratos Vegetarianos

- 537 Alho Francês a Brás (com Ovo)  
 538 Massinha salteada com Legumes  
 539 Omelete com cogumelos  
 540 Legumes na telha

€ 12,00  
 “ 12,00  
 “ 10,00  
 “ 14,00

## Menu Criança

- 541 Bitoque de Frango  
 550 Bitoque de Vitela  
 560 Bitoque de Porco  
 570 Panados de Frango  
 580 Panados de Pescada

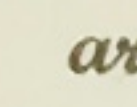
€ 8,00  
 ” 8,00  
 ” 8,00  
 ” 8,00  
 ” 8,00



## Prazeres da Ria Formosa (Pleasures from Ria Formosa)

Our concept is to offer you a cuisine based on the shellfish and seafood from our lagoon known as “Ria Formosa”.

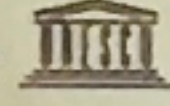
Classified as intangible Heritage of humanity, the Mediterranean diet enhances the bread, wine, olive oil, fish and all agricultural products of the season. Is based on ancient style of the people who inhabited, as the name, the Mediterranean basin. 

Our dishes marked with the symbol  are made according to the ancient traditions of Mediterranean cuisine.

## Menu

Cover charge (bread, butter, fish pate, olives, etc.) 

€ 1,50

Cheese 

” 2,50

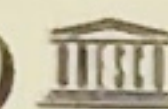
Cured ham 

” 2,50

## Starters

10 Shrimps, boiled 

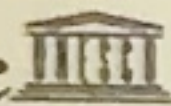
€ 9,00

15 Grilled red shrimp (4 units) 

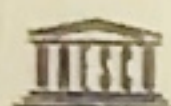
” 15,00

30 Clams in garlic 

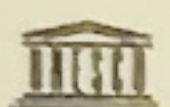
” 15,00

40 Mussels in garlic 

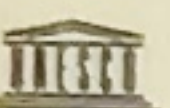
“ 13,00

50 Bean clams in garlic 

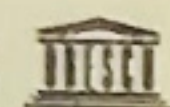
” 14,00

60 Razerclams “in garlic” 

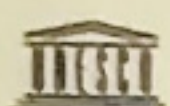
” 14,00

70 Fried Prawns in garlic 

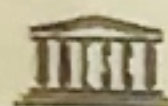
” 15,00

80 Oysters (per dozen) 

” 18,00

90 King-size dressed Crab 

” 19,00

91 Scallop in garlic 

“ 15,00

95 Scallop gratin

“ 7,00

96 Sardine eggs ( 55g ) 

” 13,00

## Fish - Grilled or on the Tile

|     |                                               |         |
|-----|-----------------------------------------------|---------|
| 100 | Seabass (per portion)                         | € 16,00 |
| 110 | Royal Bream (per portion)                     | € 16,00 |
| 120 | Sole (per portion)                            | € 18,00 |
| 140 | Tuna steak in onions or grilled (per portion) | € 15,00 |
| 150 | Salmon grilled (per portion)                  | € 14,00 |
| 152 | Cod in the oven with baby potatoes            | € 18,00 |
| 153 | Monkfish braised on a tile                    | € 16,00 |

## Chef's Suggestions

|     |                                                     |         |
|-----|-----------------------------------------------------|---------|
| 170 | Mussels and chips                                   | € 14,00 |
| 180 | Octopus in the oven with baby potatoes              | € 18,00 |
| 200 | Mixed shellfish                                     | € 15,00 |
| 210 | Mixed "aux Prazeres" (fish and meat)                | € 15,00 |
| 230 | Prawns, fried with rice and salad                   | € 13,00 |
| 250 | Calamares with tomato-rice                          | € 13,00 |
| 280 | "Xarém", Cornmeal soup with Shellfish (traditional) | € 15,00 |
| 300 | Rice curry with Prawns                              | € 45,00 |
| 320 | Seafood platter from "Ria Formosa" (2 persons)      | € 48,00 |
| 321 | Seafood platter "Chef"                              |         |

## Meat

|     |                                           |         |
|-----|-------------------------------------------|---------|
| 330 | Veal steak in beersauce / pepper sauce    | € 16,00 |
| 335 | Chicken steak in beersauce / pepper sauce | € 13,00 |
| 340 | Veal steak grilled with Prawns            | € 16,00 |
| 350 | Black Wild Boar with Prawns               | € 15,00 |
| 360 | Brazilian steak (Picanha) with Prawns     | € 16,00 |
| 362 | Lamb chops with mint sauce                | € 16,00 |
| 365 | Steak on a stone grill                    | € 17,00 |
| 366 | Steak on a stone grill with Red Prawns    | € 19,00 |

## Grilled on a skewer (served with Prawns)

|         |                                     |         |
|---------|-------------------------------------|---------|
| € 16,00 |                                     |         |
| " 16,00 | 370 Sirloin steak                   | € 18,00 |
| " 18,00 | 380 Black Wild Boar steak           | " 18,00 |
| " 15,00 | 390 Monkfish with bacon and chorizo | " 18,00 |
| " 14,00 | 395 Tuna with bacon and chorizo     | " 18,00 |
| " 18,00 | 400 Surf and Turf                   | " 18,00 |
| " 16,00 | 401 Red Prawns                      | " 18,00 |
|         | 402 Tiger Prawns                    | " 20,00 |

## Rice Dishes (steamed in a claypot)

|         |                                        |         |
|---------|----------------------------------------|---------|
| € 14,00 |                                        |         |
| " 18,00 |                                        |         |
| " 15,00 | 405 Lobster (2 persons)                | € 35,00 |
| " 15,00 | 406 King-size dressed Crab (2 persons) | " 25,00 |
| " 15,00 | 410 Shellfish                          | " 15,00 |
| " 13,00 | 420 Monkfish with Prawns               | " 15,00 |
| " 13,00 | 30 Razorclams                          | " 15,00 |
| " 15,00 | 50 Octopus                             | " 15,00 |

## Pasta Dishes

|         |                                       |         |
|---------|---------------------------------------|---------|
| € 16,00 | 10 Macaroni with Monkfish and Prawns  | " 15,00 |
| " 13,00 | 10 Macaroni with and Clams and Prawns | " 15,00 |

## Pataplanas for 2, with shellfish, of (steamed dishes)

|         |                        |         |
|---------|------------------------|---------|
| " 16,00 | 0 Shellfish only       | € 35,00 |
| " 15,00 | 0 Monkfish & Shellfish | " 35,00 |
| " 16,00 | 0 Cod & Shellfish      | " 35,00 |
| " 16,00 | 0 Octopus & Shellfish  | " 35,00 |
| " 17,00 | 0 Tuna & Shellfish     | " 35,00 |
| " 19,00 | 0 Lobster & Shellfish  | " 45,00 |