

Ovos com farinheira da Beira Baixa e cebolinho
Scrambled eggs with farinheira and chives

Linguiça assada
Fired grilled Portuguese sausage

4.80€

Tempura de legumes com seleção de molhos
(cocktail/ alho/ iogurte)

Vegetable tempura with selection of sauces
(cocktail / garlic / yogurt)

Queijo de cabra gratinado com mel, frutos secos, puré de maçã e tostinhas

Gratin goat cheese with honey, nuts, apple puré and toasts

Brioche de salmão fumado, queijo creme c/cebolinho, salada e cebola roxa

Brioche bun with smoked salmon, cream cheese with chives, salad and red onions

7.50€

Brioche com bifinho de atum, pera abacate, cebola frita e molho de iogurte

Brioche bun with tuna steak, avocado, fried onion and yogurt sauce

Bruschetta de filete de cavala com puré de cenoura algarvia, tomate cherry e cebola roxa

Bruschetta with mackerel, carrot puré, tomato cherry and red onion

4.50€

Polvo 3 em pipa (salteado com cogumelos, bacon e lima)

Octopus saute with mushrooms, bacon and lime **8.80€**

Polvo D'avó (morcela, batata doce, alecrim, broa de milho)

Grandma octopus style, black sausage, sweet potatoes, rosemary and corn bread

9.50€



Lombo de Atum braseado com sementes de sésamo e molho teryaki

Seared tuna steak with sesame seeds and teryaki sauce

8.50€

Tataki de atum, salada, pepino sunomono e molho de soja

Tuna Tataki, salad, cucumber sunomono and soya sauce

Tortellini de espinafres com queijo ricotta

Spinach and ricotta cheese tortellini

Molho de natas e queijo ralado

Cream sauce and grated cheese

6.80€

Molho caseiro de tomate e pimento

Homemade tomato and pepper sauce

Bacalhau fresco com broa, puré de batata doce e ovo a baixa temperatura

Fresh Cod Fillet with corn bread, sweet potato and poached egg

12.50€

Bacalhau fresco em caldeirada com batata doce, ovo a baixa temperatura, palitos de pão tostados e coentros

Fresh Cod Fillet with tomato and red peeper sauce, sweet potato, poached egg, toasted bread sticks and coriander

12.50€

Camarões:

Shrimps:

Crocante com molho agridoce (6unid)

Breaded shrimp with sour sweet sauce (6 Units) **8.50€**

Quer alho (6unid)

Shrimps with garlic (6 Units)

8.50€

Diablo (6unid)

Diablo shrimps (spicy) (6 Units)

8.70€

Molho de caril especial (6unid)

Shrimps with special curry sauce (6 Units)

9.00€

Selvagem vermelho escalado na chapa com manteiga de ervas caseira (4unid)

Grilled wild red shrimps with homemade herbs butter (4 Units)

12.50€

Tigre escalado na chapa com manteiga de ervas caseira (2unid)

Grilled tiger prawn with homemade herbs butter (2 Units)

19.00€

Tiras fritas com maionese de alho caseira

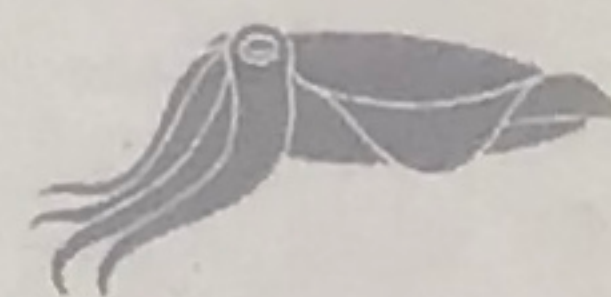
Fried squid strips with homemade aioli sauce

5.20€

Choquinhos fritos à Algarvia

Algarve style fried baby squids

8.50€



Asinhas de frango barbecue

Chicken wings barbecue style

6.60€

Carpaccio de novilho, queijo parmesão, rúcula e azeite aromatizado com ervas

Veal Carpaccio, parmesan cheese, rucula and olive oil aromatized with herbs

8.50€



Bochechas de porco ibérico confitado em vinho tinto e alecrim

Pork cheeks confit in red wine and rosemary

8.50€

Pica pau de novilho com molho de mostarda

Steak strips with mustard sauce

9.00€