



MENU ALL DAY DINNING

Couvert 4€ (Por pessoa | Per person)

Pão de fermentação lenta de trigo e malte, manteiga de alho e ervas e azeite
Slow sourdough wheat and malt bread, garlic and herbs butter and olive oil

Entradas | Starters

Ostras

18€ (6un.) 36€ (12un.)

Ao natural
ou com vinagrete

*Natural Oysters
or oyster with saffron
vinaigrette*

Carpaccio de Black Angus

17€ (GF)

Lombo de Black Angus,
mix de folhas,
emulsão de trufa

*Black Angus tenderloin
carpaccio, mixed greens,
truffle sauce*

Burrata

17€ (GF) (V)

Com salada algarvia

*Burrata with Algarvian
style salad (cucumber,
red pepper, onion, tomato)*

Camarões Al Ajilo

17€ (GF)

Camarões ao alho
e malagueta

Prawns "Al Ajilo"

Pratos Principais | Main Course

Tartar de Atum

28€

Com salada e batata chips

*Tuna tartare with salad
and potato chips*

Corvina

29€ (GF)

Puré de couve flor
e jus de peixe

*Croaker with cauliflower purée
and fish jus*

Steak Tartare

29€ (GF) (LF)

O tradicional, cortado à faca
servido com salada verde e batatas fritas

*The traditional hand-cut beef tartare
served with green salad and french fries*

Bougain Steaks

30€ (GF)

Bife do Lombo selado, com um molho à sua
escolha: à Café Paris ou Diane com cogumelos

*Seared sirloin steak, served with one sauce of your
choice: Café de Paris or Diane with mushrooms*

Sobremesas | Desserts

Profiteroles Chouquette

14€

Massa choux caramelizada com gelado de nata e praliné de pistachio
Caramelized choux pastry with sweet cream ice cream and pistachio praline

Fruta do dia

10€

Fruit of the day

Sorbets e Gelados

10€ (2Bolas/ 2Scoops)

Morango, chocolate, baunilha, caramelo salgado e sorbet de limão
Strawberry, chocolate, vanilla, salted caramel and lemon sorbet

(V) Vegetariano (VG) Vegan (GF) Glúten free (LF) Lactose free
IVA incluído à taxa legal em vigor | VAT included