

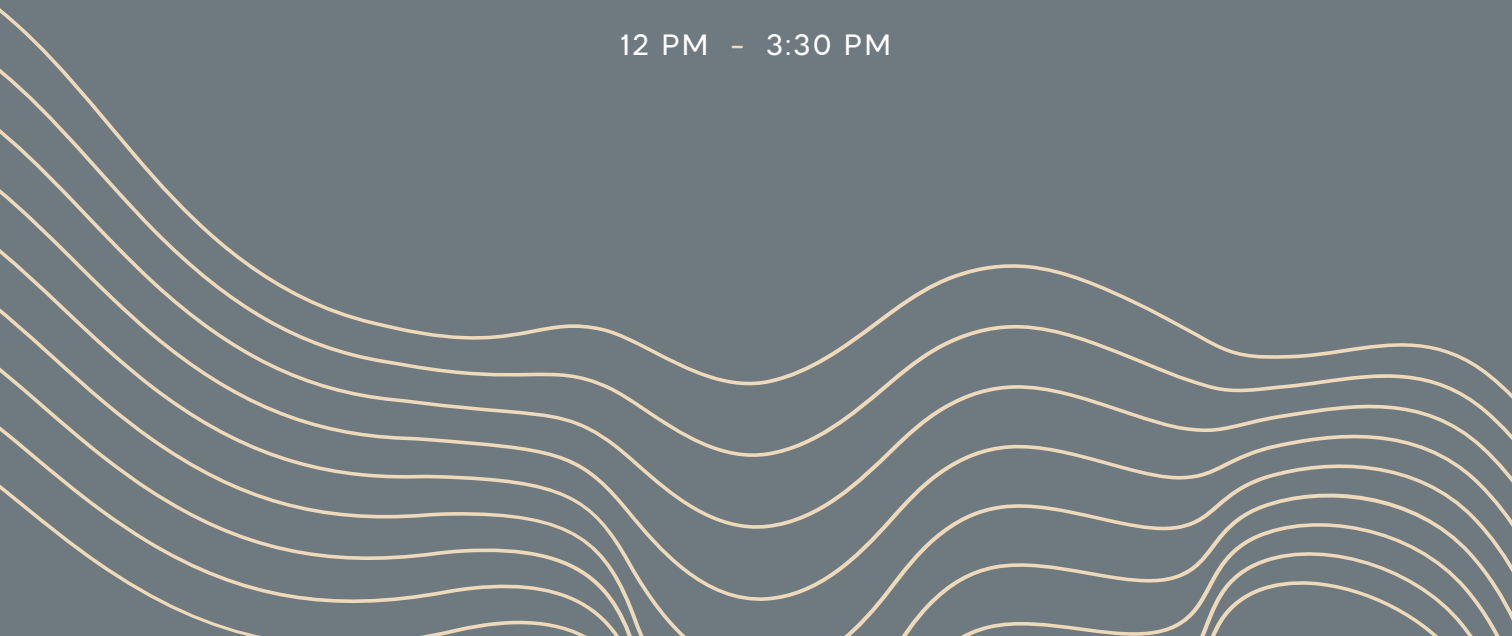
EN



Lunch

LUNCH HOURS

12 PM - 3:30 PM



Starters

LEVANTE PRAWN



17.00 €

Tiger prawns (16/20 count) sautéed with garlic, olive oil, butter, onions and peppers, finished with a touch of champagne, lemon and fresh parsley. Served on a bed of toasted bread

ALHEIRA FRITTERS



7.50 €

Artisanal alheira croquettes, served with fresh herb mayonnaise

FISH & SEAFOOD SOUP



9.50 €

Rich pepper, tomato and onion cream, filled with assorted fish and seafood

Burgers

SEITAN BURGER - VEGAN



13.00 €

Green herb bun, grilled seitan, vegan mayonnaise, lettuce, and tomato. Served with fries

BLACK ANGUS BURGER



19.00 €

Brioche bun, Black Angus beef, cheddar cheese, bacon, tomato, lettuce, and mustard. Served with fries

CHICKEN PIRI-PIRI BURGER



14.00 €

Saffron bun, grilled chicken breast, cabbage salad, lettuce, and spicy mayonnaise. Served with fries

Pizzas

MARGHERITA PIZZA



12.00 €

Tomato, mozzarella and oregano

PORTUGUESE PIZZA



14.00 €

Mozzarella, shrimp and sliced chorizo

VEGETARIAN PIZZA



13.00 €

Mozzarella, mushrooms, grilled vegetables and pesto sauce

ALGARVIAN PIZZA



14.00 €

Mozzarella, fig preserve, goat cheese, arugula and sliced almonds

Salads

CAESAR SALAD



13.00 €

Grilled chicken breast, Parmesan cheese, bacon, lettuce, and crispy onions.
Finished with croutons and Caesar dressing

GREEN LOUNGE SALAD



15.00 €

Sautéed shrimp, pickled mango, cucumber, Iberian salad mix, cherry tomatoes,
and yogurt dressing. Finished with croutons

MEDITERRANEAN SALAD



12.00 €

Iberian lettuce, cherry tomatoes, cucumber, sautéed chickpeas, red onion,
and olives. Served with spiced mayonnaise dressing

Fish

ALGARVE-STYLE SQUID



17.00 €

Fresh squid sautéed in olive oil with onions, garlic, and peppers, flavored
with white wine and coriander. Served with roasted new potatoes

FISH & CHIPS



16.00 €

Battered fish fillet, accompanied with tartar sauce and lemon.
Served with fries

Meat

GRILLED RUMP STEAK

24.00 €

Grilled beef rump steak, served with sautéed potato slices and **your choice of sauce:**

- Meat & prosciutto sauce 
- Mushroom sauce 
- Cream with peppercorns and thyme sauce 

STUFFED CHICKEN SUPREME



15.00 €

Chicken supreme stuffed with dried plums and chorizo, served with aromatic
smashed potatoes, seasonal vegetables, and a meat reduction

Vegetarian

CHICKPEA CURRY

Chickpea and vegetable curry with wild rice

    14.00 €

LINGUINI VERDI

Sautéed linguini with fresh vegetables in a basil pesto sauce, served with burrata and toasted almonds

   16.00 €

Desserts

CHOCOLATE BROWNIE CAKE

Creamy chocolate cake, served with red berry ice cream

• *Gluten-free option available upon request*

   7.50 €

MANGO SEMI-FREDDO

Biscuit base with cream and mango

   7.50 €

FRUIT DUET

Two fresh seasonal fruits, laminated

5.00 €

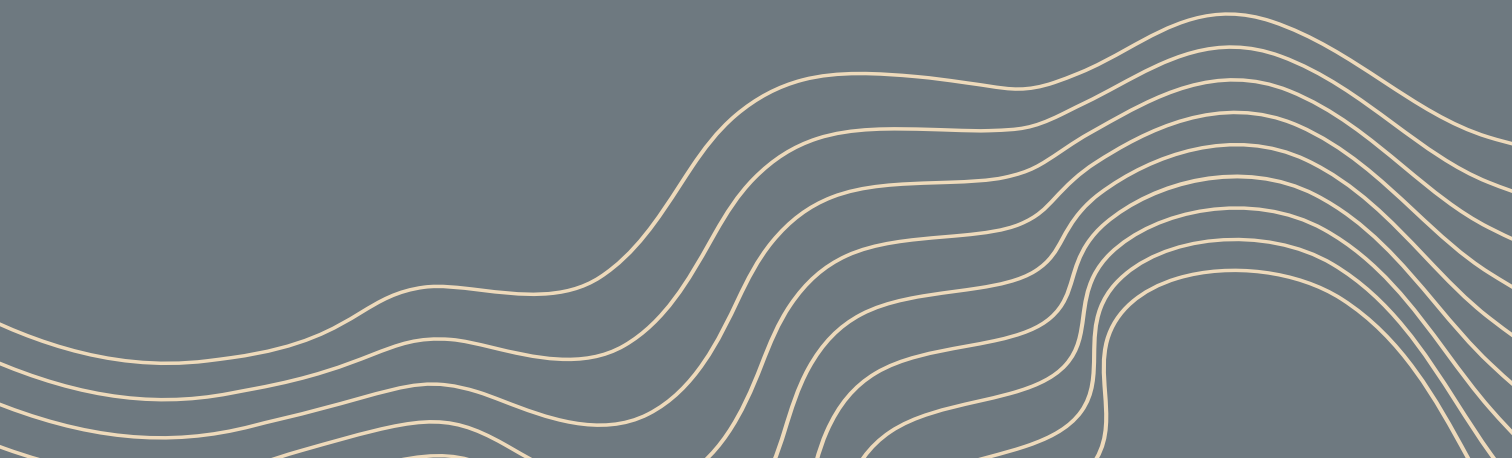
EN



Dinner

DINNER HOURS

6:30 PM - 10 PM



Cocktails

Bringing new flavors to the table

TOTORA DE PAPEL	13.00 €
Pisco, Aperol , melosa, Labdanum Cordial, popcorn syrup, orange juice	
THE SHAPE OF THE WATER	14.00 €
Gin, Sakura Vermouth, Rue Berry Cordial, lichie syrup, Yuzu, lemon juice	
MACUNAIMA	12.00 €
Cachaça Pindorama, Fernet, lime, brown sugar syrup	
DAIQUIRI	12.00 €
Havana Club Rum, lime juice, sugar syrup	
ESPRESSO MARTINI	12.00 €
Vodka Absolut, Kahlúa Coffe Liquor, brown sugar syrup, coffee	

To start with

COUVERT	    	6.00 €
Focaccia, pâté of Portuguese Alheira and green apples, beetroot butter and caramelized onion butter		
ARTICHOKE CREAM	   	8.00 €
Silky artichoke velouté, finished with green olive and pistachio crumble		
FISH & SEAFOOD SOUP	  	9.50 €
Rich pepper, tomato and onion cream, filled with assorted fish and seafood		
MUSHROOM BRIOCHE	 	8.00 €
Artisanal brioche toasted in butter, topped with sautéed aromatic mushrooms		
DUCK AND ORANGE CROQUETTE	     	7.50 €
Crispy duck preparation, served with a citrus sauce and orange pickle		
BEEF CARPACCIO	 	12.50 €
Thinly sliced beef, seasoned with extra virgin olive oil and lemon. Served with fresh arugula, shaved Parmesan and capers		
LEVANTE PRAWN	   	17.00 €
Tiger prawns (16/20 count) sautéed with garlic, olive oil, butter, onions and peppers, finished with a touch of champagne, lemon and fresh parsley. Served on a bed of toasted bread		
PORTUGUESE-STYLE MUSSELS	  	12.00 €
Open mussels cooked in a reduction of white wine, onion and garlic, finalized with olive oil and parsley. Served with a slice of rustic bread		
FRIED BABY SQUID	 	9.50 €
Lightly breaded baby squid, served with fresh lemon and herb mayonnaise		
GRATINATED CAULIFLOWER		8.00 €
Cauliflower in a velvety coconut milk and curry sauce and spices		
ALHEIRA FRITTERS	  	7.50 €
Artisanal alheira croquettes, served with fresh herb mayonnaise		

From the ocean to your plate

GRILLED SQUID

19.00 €

Grilled squid, served with a coconut and ginger sauce, finished with fresh lemon caviar. Accompanied by roasted zucchini and oven-baked potatoes

SEABASS À BULHÃO PATO

23.50 €

Seabass fillet, served on a fennel purée with sautéed peppers and flamed clams. Finished with a black olive crisp

COD WITH HERB CRUST

21.00 €

Roasted cod loin with an aromatic herb and lemon crust, served with smashed chickpeas and turnip greens. Accompanied by sautéed fennel with garlic-coriander oil

Flavors of the land

GRILLED RUMP STEAK

24.00 €

Grilled beef rump steak, served with sautéed potato slices and **your choice of sauce:**

- Meat & prosciutto sauce 
- Mushroom sauce 
- Cream with peppercorns and thyme sauce 

BRAISED DUCK

26.00 €

Braised duck breast, served with gourmet apple purée, green asparagus, and foie gras ice cream

RUSTIC PORK TENDERLOIN

20.00 €

Marinated and grilled pork tenderloin, with confit mushrooms and red wine reduction. Served with smashed potatoes and chorizo

From the harvest to the table

PUMPKIN RAVIOLI

16.00 €

Handmade pumpkin ravioli, coated in a velvety sheep's cheese and pink pepper sauce, served with roasted red pepper purée

LINGUINI VERDI

16.00 €

Sautéed linguini with fresh vegetables in a basil pesto sauce, served with burrata and toasted almonds

MUSHROOM RISOTTO

17.00 €

Creamy Arborio rice infused with wild mushrooms, finished with cheese ganache and fresh herbs

For the younger ones

CHILDREN'S MENU (until 12 years old)

14.00 €

- 1 Drink
- 1 Main course (children's portion)

For + 3.00 €, please choose also your favourite Fini ice-cream.



Please consult with the waiter, what are the options available for children today.

A sweet ending

APPLE CRUMBLE



8.00 €

Baked apples with cinnamon and brown sugar, topped with a crunchy almond crumble, served with rum and raisin flavored ice cream

SECRETS OF A CONVENT



10.00 €

Classic Portuguese pudding, served with crunchy almond crumble and a triple-citrus ice cream

CHOCOLATE & PASSIONFRUIT DELIGHT



8.00 €

Creamy chocolate and fleur de sel mousse made with avocado and dates, served with raspberry crumble and passionfruit caviar

GOLDEN ROSEMARY CREAM



9.00 €

Brûlée style infused cream with fresh rosemary, finished with caramelized sugar

FRUIT DUET

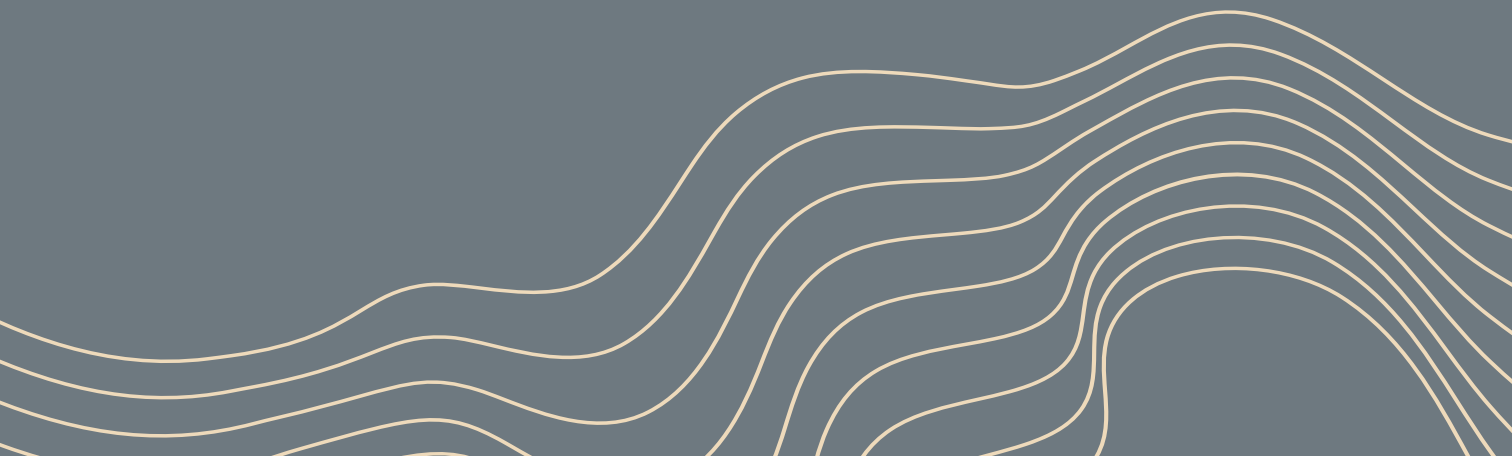
5.00 €

Two fresh seasonal fruits, laminated

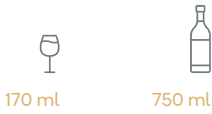
PT • EN



Vinhos • Wines



Brancos • Whites



Alentejo

CARLOS REYNOLDS	7.00 €	24.00 €
 <i>Trincadeira, Aragones, Alfrocheiro, Arinto, Alicante Bouschet</i>		
PIRR	6.00 €	23.00 €
 <i>Verdelho, Sauvignon Blanc, Alvarinho, Arinto</i>		
CAIADO	5.00 €	17.00 €
 <i>Roupeiro, Arinto, Antão Váz</i>		

Algarve

BARRANCO LONGO	7.00 €	25.00 €
 <i>Vignoier</i>		
JOÃO CLARA	6.50 €	24.00 €
 <i>Arinto, Alvarinho, Verdelho</i>		
EUPHORIA	6.50 €	24.00 €
 <i>Arinto, Alvarinho</i>		
PAXÁ	7.00 €	24.00 €
 <i>Chardonnay</i>		
VILA ALVOR	6.50 €	23.00 €
 <i>Sauvignon Blanc</i>		
ARVAD	—	22.00 €
 <i>Alvarinho, Arinto, Sauvignon Blanc</i>		
PAXÁ	6.00 €	22.00 €
 <i>Sauvingon Blanc</i>		
BARRANCO LONGO – GRANDE ESCOLHA	6.00 €	21.00 €
 <i>Arinto, Encruzado</i>		

Outras regiões • Other regions

QUINTA DOS CASTELARES

—21.00 €

Douro

Códega do Larinho, Rabigato, Gouveio

QUINTA DOM VICENTE - BLANC DE NOIR

7.00 €26.00 €

Dão

Touriga Nacional

CASA SANTOS LIMA

5.50 €19.00 €

Lisboa

Pinot Gris

Verdes

MUROS DE MELGAÇO

9.00 €34.00 €

Monção e Melgaço

Alvarinho

QUINTA DO SOALHEIRO

6.50 €24.00 €

Minho

Alvarinho

QUINTA DO SOALHEIRO ALLO

6.00 €20.00 €

Minho

Alvarinho, Loureiro

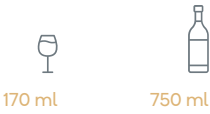
CAPELA DA TAPADA - GRANDE ESCOLHA

5.00 €18.00 €

Minho

Loureiro

Tintos • Reds



Alentejo

DONA MARIA	12.00 €	44.00 €
 <i>Petit Verdot</i>		
JULIAN REYNOLDS RESERVA	12.00 €	43.00 €
 <i>Alicante Bouschet, Trincadeira, Touriga Nacional</i>		
ESPORÃO RESERVA	11.00 €	39.00 €
 <i>Aragonez, Trincadeira, Cabernet Sauvignon, Alicante Bouschet</i>		
CALADESSA	8.50 €	30.00 €
 <i>Syrah</i>		
PIRR	6.00 €	23.00 €
 <i>Alicante, Touriga Nacional, Touriga Franca, Aragonez, Trincadeira</i>		
MONTE DAS SERVAS	5.00 €	18.00 €
 <i>Aragonez, Alicante Bouschet, Trincadeira, Syrah</i>		
CAIADO	5.00 €	18.00 €
 <i>Alicante Bouschet, Trincadeira, Aragonez</i>		

Algarve

JOÃO CLARA ÂNFORA	—	48.00 €
 <i>Negra Mole</i>		
JOÃO CLARA RESERVA	11.00 €	40.00 €
 <i>Syrah, Alicante Bouschet, Touriga Nacional</i>		
ARVAD - NEGRA MOLE	—	30.00 €
 <i>Negra Mole</i>		
ARVAD	7.00 €	24.00 €
 <i>Touriga Nacional, Alicante Bouschet, Cabernet Sauvignon</i>		
AL-RIA	6.50 €	23.00 €
 <i>Negra Mole</i>		

	170 ml	750 ml
EUPHORIA	6.00 €	24.00 €
 <i>Touriga Nacional, Aragonez, Cabernet Sauvignon</i>		
BARRANCO LONGO - PRIVATE SELECTION	6.00 €	22.00 €
 <i>Aragonez, Alicante Bouschet</i>		

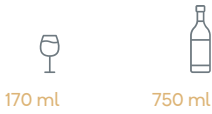
Douro

MÃOS RESERVA	—	58.00 €
 <i>Touriga Nacional, Tinta Roriz</i>		
QUINTA DO CIDRÔ	—	48.00 €
 <i>Pinot Noir</i>		
QUINTA DOS CASTELARES	6.00 €	20.00 €
 <i>Touriga Nacional, Touriga Franca, Tinta Roriz</i>		

Outras regiões • Other regions

M.O.B. LOTE 3	6.00 €	24.00 €
Dão		
 <i>Touriga Nacional, Alfrocheiro, Jaen</i>		
ENCOSTA DA ESTRELA	5.00 €	18.00 €
Dão		
 <i>Jaen, Tinta Roriz, Tinta Pinheira</i>		
MASSIMO O IMPERADOR	11.00 €	40.00 €
Lisboa		
 <i>Touriga Nacional</i>		
QUINTA CHOCOPALHA	11.00 €	39.00 €
Lisboa		
 <i>Cabernet Sauvignon</i>		
SIDÓNIO DE SOUSA	11.00 €	39.00 €
Bairrada		
 <i>Merlot</i>		

Rosés



Alentejo

CAIADO	5.00 €	17.00 €
 <i>Castelão, Aragonez, Touriga Nacional</i>		
PIRR	6.00 €	22.00 €
 <i>Touriga Nacional, Aragonez, Pinot Gris Gewürztraminer</i>		

Algarve

ARVAD	6.00 €	22.00 €
 <i>Touriga Nacional, Cabernet Sauvignon</i>		
BARRANCO LONGO	7.00 €	23.00 €
 <i>Aragonez, Touriga Nacional</i>		
JOÃO CLARA	7.00 €	26.00 €
 <i>Negra Mole</i>		
EUPHORIA	7.00 €	24.00 €
 <i>Touriga Nacional, Castelão, Aragonez</i>		

Douro

QUINTA DOS CASTELARES	6.00 €	20.00 €
 <i>Touriga Nacional</i>		

Sangria



SANGRIA	18.00 €
Tinta / Branca / Rosé • Red / White / Rosé	
SANGRIA	22.00 €
Espumante • Sparkling Wine	

Champanhe e Espumante

Champagne & Sparkling Wine



Nacional • National

SIDÓNIO DE SOUSA ROSE — 23.00 €
Bairrada, Portugal



SIDÓNIO DE SOUSA - BRUT 6.00 € 21.00 €
Bairrada, Portugal



BARRANCO LONGO "QUÊ 02" — 29.00 €
Algarve, Portugal



BELISSIMO — 25.00 €
Algarve, Portugal



Internacional • International

CHAMPAGNE RUINART - BRUT — 120.00 €
Champagne, France



VEUVE CLICQUOT PONSADIN - CUVÉE BRUT — 95.00 €
Reims, France



MOËT & CHANDON - IMPÉRIAL BRUT — 85.00 €
Epernay, France



GEORGE XV - BRUT 5.00 € 18.00 €
Le Havre, France

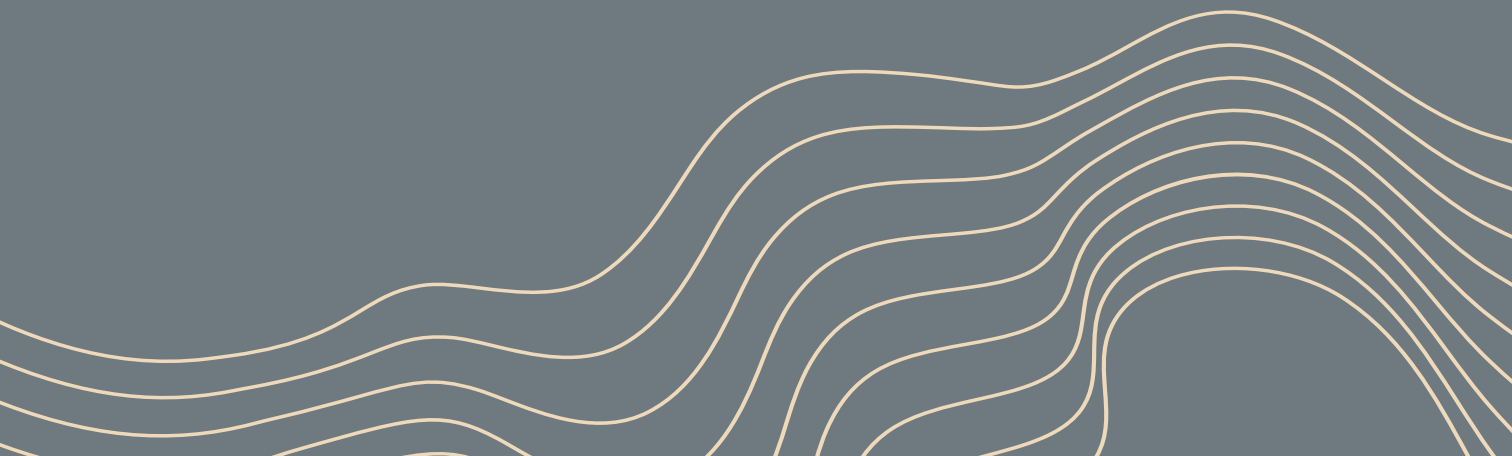
INFORMAÇÃO • INFORMATION

 Neste estabelecimento aplicamos taxa de rolha. 10.00 €
In this establishment, we apply a corkage fee.

PT • EN



Bebidas • Drinks



Cafetaria e bebidas quentes

Coffee and hot beverages

CAFÉ ESPRESSO • ESPRESSO	2.00 €
DESCAFEINADO • DECAFFEINATED ESPRESSO	2.20 €
CAFÉ DUPLO / ABATANADO • DOUBLE ESPRESSO / BLACK COFFEE	3.00 €
CAFÉ COM LEITE • WHITE COFFEE	 3.50 €
Extras:	
• leite sem lactose • lactose-free milk	+ 0.50 €
• bebida de soja • soy drink	+ 0.50 €
• bebida de aveia • oat drink	+ 0.50 €
• bebida de amêndoa • almond drink	+ 0.50 €

Águas minerais • Mineral waters

VITALIS (33 cl)	2.50 €
VITALIS (75 cl)	3.50 €

Águas gaseificadas • Sparkling waters

PEDRAS SALGADAS (25 cl)	2.50 €
PEDRAS SALGADAS (75 cl)	3.50 €
SAN PELLEGRINO (25 cl)	3.00 €
SAN PELLEGRINO (75 cl)	5.00 €

Sumos de fruta • Fruit juices

SUMOS COMPAL (20 cl)	3.00 €
• maçã • pêssago • ananás • frutos vermelhos • manga • laranja • tomate • apple • peach • pineapple • red berries • mango • orange • tomato	
SUMO DE LARANJA NATURAL • FRESH ORANGE JUICE (30 cl)	4.50 €
LIMONADA CASEIRA • HOME MADE LEMONADE (30 cl)	4.50 €
Limão, açúcar, hortelã • Lemon, sugar, mint	

Refrigerantes • Soft drinks

COCA-COLA / COCA-COLA ZERO / SPRITE / FANTA (33 cl) 3.00 €

FUZE TEA (33 cl) 3.00 €

- Pêssego • Manga & ananás • Limão
- Peach • Mango & pineapple • Lemon

Cerveja • Beer

Cerveja de pressão • Draught beer

SUPER BOCK (25 cl)  3.00 €

SUPER BOCK (50 cl)  5.50 €

Cerveja de garrafa • Bottled beer

SUPER BOCK 0% (33 cl)  3.00 €

SUPER BOCK STOUT (33 cl)  3.50 €

Cerveja artesanal portuguesa • Portuguese craft beer

MARAFADA IPA  5.00 €

MARAFADA APA  5.00 €

Sidra • Cider

SOMERSBY (33 cl) 4.50 €

Alergénios • Allergens

 Lactose	 Glúten Gluten
 Sementes de sésamo Sesame seeds	 Fruta de casca rija Nuts
 Sulfitos Sulphites	 Ovo Egg
 Soja Soy	 Peixe Fish
 Aipo Celery	 Crustáceos Crustaceans
 Moluscos Molluscs	 Mostarda Mustard
 Amendoins ou derivados de amendoim Peanuts or peanut derivatives	

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado. Decreto-Lei no 10/2015.

Consulte o nosso quadro de alergénios e por favor informe os nossos colaboradores de alergias ou intolerâncias para o seu próprio bem-estar.

Este estabelecimento possui livro de reclamações. IVA incluído à taxa em vigor.

No dish, food or beverage, including the couvert, can be charged if not requested or if made unusable by the consumer.

As predicted by the Decree- Law no 10/2015.

Consult our allergen table and please inform our staff of any allergy or intolerance for your own well being.

This establishment has a complaints book. VAT is included at the legal rate.