

Couvert

Millstone Flour Bread, Butter, Goat Milk Butter, Truffled Pâte
4,00 € (Per person)

STARTERS

"Pata Negra" Ham

"Ilha" Cheese and Flower Honey
22,50 €

Artisanal Cured Salmon Tartare

Cucumber, Tzatziki and Toasts
12,50 €

Artisanal Cheese Selection

3 Kinds of Cheese, Toasts, Nuts and Port Wine Gel
16,50 €

Lobster Puff Pastry Soup

Fish and Seafood
17,50 €

Seared Scallops

Cauliflower Purée, Parsnip Curry and Lemongrass Emulsion
15,75 €

"Açores" Tuna Tartare

Gazpacho
15,25 €

Beetroot Carpaccio and Tzatziki Sauce

Sliced Beetroot, Feta Cheese, Pecan, Lettuce heart, Mint and Tzatziki Sauce
16,60 €

"Maronesa" DOP Veal Carpaccio

"Ilha" Cheese, Tarragon Mayo and Fresh Leaves
14,95 €

Foie Gras Mi Cuit *Fait Maison*

Onion Jam, Port Wine Reduction and Brioche
16,50 €

Shrimp Cocktail & Algarve Prawns

Shrimp, Algarve Prawns, Lettuce, Cocktail Sauce and Crispy Dome
15,50 €

VEGETARIAN

Mushroom Ravioli

Ravioli Filled with Mushrooms, Vegetable Jus and "Ilha" DOP Cheese
22,00 €

FISH & SEAFOOD

"Bacalhau" Salted Cod

Salted Cod Confit, Kale, Onion and Potato Gratin, Roasted Onions
26,75 €

Sea Bass

Sauteed Sea Bass, Bivalves and Algae Rice
28,95 €

Tiger Prawn

Flambeed Tiger Prawns, Artisanal Tagliolini with Prawn Butter
31,50 €

Croacker

Roasted Croacker, Cilantro Creamy Polenta, Algarve Prawns and Sparkling Wine Sauce
26,75 €

MEAT

Our Boeuf Bourguignon

Chestnuts and Autumn Vegetables
24,00 €

Beef Wellington

Beef Fillet, Mushrooms Duxelle, Foie Gras in Puff Pastry with Roasted Onions and Creamed Spinach
28,95 €

Duck Magret

Sliced Duck Magret and his Baked Rice With Cured Meats and Sauteed Mushrooms
25,00 €

Tournedos Rossini

Pan-seared Foie Gras Escalope with Grapes
29,50 €

STEAKS & Co.

Steak Tartare

Classic Tartare from Tenderloin Steak with French Fries
24,50 €

Steak "Au Poivre"

Tenderloin Steak au Poivre with Vegetables and Gratin Dauphinois
26,95 €

Mustard Steak

Tenderloin Steak with Mustard Sauce, Vegetables and Gratin Dauphinois
26,95 €

SIDE DISHES

French Fries
4,00 €

Wild Rice
4,00 €

Roasted Vegetables
4,00 €

Kid's Menu 16,00€

Soup, Minced Steak with Sunny Side Up Egg, Vegetables, French Fries and Ice Cream Scoop

The couvert price is considered per person.
None of the dishes, food product or beverage, couvert included, can be charged if they are not ordered or used by the client.
This menu may contain allergenic products or substances.
The restaurant offers a suggested gratuity (5%), which is not mandatory.
For more information, please contact our team.
VAT Included.

DESSERTS

White Chocolate Mousse

Sauteéd Mango, Coconut Crumble, Passion Fruit and Lime

8,00 €

Cossart Gordon Malvasia 10 anos + 8,00€

Cafeína's Chocolate Cake

Custard and Sour Cream Ice Cream

8,00 €

Niepoort LBV 2021 + 5,50€

Apple Tart Tatin

Toffee and Gorgonzola Ice Cream

8,00 €

Sandeman Tawny 10 years old + 5,75€

Crêpe Brûlée "Cafeína's Classic"

Custard and Berries

8,50 €

Porto Cafeína 20 years old + 6,75€

Salted Caramel Mille-Feuille

Vanilla Diplomat Cream and Raspberries

8,50 €

Sandeman Tawny 10 years old + 5,75€

Chocolat and Cherries Textures

Chocolate Cake, Mousse and Shavings Macerated Cherries

8,50 €

Porto Cafeína 20 years old + 6,75€

DESSERTS

Artisanal Cheese Selection

3 Kinds of Cheese, Toasts, Nuts and Port Wine Gel

16,50 €

Sliced Fresh Fruits

3 Types of Fruit

7,00 €

Ice Cream (p/scoop)

Chocolate, Vanilla, Cream or Cinnamon

4,00 €

Sorbet (p/scoop)

Strawberry, Tangerine or Lemon

4,00 €

Sugar Free Ice Creams and Sorbet (p/scoop)

Hazelnut, Guava or Passion Fruit

4,50 €

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