

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 €

"Açores" Tuna Tartare

Gazpacho
15,25 €

Artisanal Cheese Selection

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

Seared Scallops

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

Salted Cod Crudo

Hummus, Red Onion, Olives and Crispy Skin
14,95 €

"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 €

Asparagus and Bivalves

White Asparagus, Cockles and Beurre Blanc
16,00 €

PASTA & SALADS

Mushroom Ravioli

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

Duck and Foie Gras Cannelloni

Stuffed Pasta with Duck, Black Trumpet, Chanterelles and Foie Gras Sauce
23,50 €

Greek Salad

Tomato Selection, Cucumber, Olives, Red Onion and Feta Cheese
19,50 €

Courgette and Nuts Salad

Thin Sliced Courgette, Pecan Nuts, Seeds, Gooseberries and Feta Cheese
18,50 €

VAT Included.

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.

The restaurant offers a suggested gratuity (5%), which is not mandatory.

This menu may contain allergenic products or substances.

For more information, please contact our team.

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

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 €

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

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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