Cafeína
desde 1995

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

Lobster Puff Pastry Soup
Fish and Seafood
17,50 €

Foie Gras Mi Cuit *Fait Maison*
Onion Jam, Port Wine Reduction and Brioche
16,50 €

"Açores" Tuna Tartare
Gazpacho
15,25 €

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

"Maronesa" DOP Veal Carpaccio
"Ilha" Cheese, Tarragon Mayo and Fresh Leaves
14,95 €

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

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.
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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.
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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	WIld Rice	Roasted Vegetables
4,00 €	4,00 €	4,00 €

Kid’s Menu 16,00€
Soup, Minced Steak with Sunny Side Up Egg, Vegetables, French Fries and Ice Cream Scoop

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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 "Cafeina´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€

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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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