

## Signature Tasting Menu by Chef Filipe Martins

### Menu a 3 momentos

Three course menu

Amuse-bouche, Prato Principal e Sobremesa  
*Amuse-bouche, Main Dish and Dessert*

Sem Harmonização de Vinhos 26,00€  
*Without Wine Harmonization*

Com Harmonização de Vinhos 33,00€  
*With Wine Harmonization*

### Menu a 4 momentos

Four course menu

Amuse-bouche, Entrada, Prato Principal e Sobremesa  
*Amuse-bouche, Starter, Main Dish and Dessert*

Sem Harmonização de Vinhos 30,00€  
*Without Wine Harmonization*

Com Harmonização de Vinhos 37,00€  
*With Wine Harmonization*

### Menu a 5 momentos

Five course menu

Amuse-bouche, Entrada, 2 Pratos Principais e Sobremesa  
*Amuse-bouche, Starter, 2 Main Dishes and Dessert*

Sem Harmonização de Vinhos 42,00€  
*Without Wine Harmonization*

Com Harmonização de Vinhos 49,00€  
*With Wine Harmonization*

## Couvert

Cover

**Sortido de Pães, Azeites DOP Moura, Flôr de Sal Tavira DOP, Manteigas compostas e Aceppe** **4,00€**

Assorted bread, DOP Moura Olive Oil, Tavira DOP Salt flower, Flavored Butters and Amuse-bouche

## Cremes e Sopas

Cream and Soups

**Creme de Legumes com Broa de Azeite e Azeitona desidratada** **4,00€** 

Vegetables creme soup with Olive oil, Corn bread and dehydrated olives

**Sopa fria de Ananás com Malagueta** **5,50€** 


Cold Pineapple soup with Chili

**Vichyssoise de Alho, Vieiras e Ovas de Salmão** **6,50€**

Garlic Vichyssoise spoup, scallops and Salmon Roe

## Entradas

Starters

**Carpaccio de Beterraba fresca com Rúcula selvagem e Laranja caramelizada** **7,00€** 

Fresh Beet Carpaccio with wild Arugula and caramelized Orange

**Ovo a baixa temperatura com Alheira de aves** **9,00€**

Low temperature Egg with Poultry and Bread Sausage

**Tártaro de Atum Rabilho, tosta de Pão Árabe e emulsão de Mostarda** **11,00€**

Bluefin Tuna tartare, Arabic bread toast and Mustard emulsion

**Tacos de Gambão, Guacamole e Manga** **13,00€**

Guacamole, Mango and Prawn Taco

## Vegetarianos e Saladas

Vegetarian and Salads

**Salada de Pato e Alface roxa com Toranja e Abacate** 12,50€  
Duck and Purple Lettuce salad with Grapefruit and Avocado

**Salada fria de Polvo e Rúcula com molho bravo** 14,00€  
Cold Octopus and Arucula salad with Pepper sauce

**Salada de Alfaces com Fruta tropical e Pistacho** 12,00€   
Lettuce salad with Tropical Fruit and Pistachio

**Mil folhas de Legumes e Beterraba** 13,50€   
Vegetables and Beet Puff pastry

**Panqueca de Milho, Legumes assados e Tofu frito** 13,50€   
Corn Pancake with roasted Vegetables and fried Tofu

**Nhoque com Tomate, Curgete baby e pesto de Coentros** 14,00€   
Tomato and baby Courgette Gnocchi with Coriander Pesto

## Peixes

Fish

**Bacalhau à Brás com cacho de Tomate cereja frito** 17,00€  
Codfish with scrambled eggs and fried Cherry tomato

**Bacalhau à Dona Unisco** 19,50€  
Codfish at "Dona Unisco" style

**Carolino Aríete IGP de Robalo, Gamba branca, Salicórnias e Coentros** 19,50€  
Carolino Ariete IPG Rice of Seabass, white Prawn, Salicornia and Coriander

**Tentáculo de Polvo frito, chutney de Manga agri-doce e Batata recheada com Queijo** 21,00€  
Fried Octopus Tentacle, bittersweet Mango chutney and Potato stuffed with Cheese

## Carnes

### Meats

**Peito de Galinha em tandoori massala, Batata trufada e ragout de Ervilha e Cogumelos cantarelhos** 17,00€

Chicken breast in Tandoori Massala, Trufled Potato, Peas ragout and "Cantarelhos" wild Mushrooms

**Porco preto a 90º, migas de Couve galega e flamejado de Cenoura branca** 18,00€

Black Pork 90º, Bread crumbs with green Cabbage with flamed white Carrot

**Magré de Pato fatiado, Amoras selvagens e spätzle de Cebolinho** 18,00€

Duck Magret Carpaccio, wild Blackberries and Chives spätzle

**Bife Wellington, tapenade de Míscaros e molho de Framboesas**

Steak Wellington, "Miscaros" wild Mushrooms Tapenade and Raspberry sauce

21,00€

## Sobremesas

### Desserts

**Quarteto de Frutas laminada**

Fresh fruits

4,50€



**Sopa fria de Frutos vermelhos, molho romanoff e Gelado de Coco e Canela**

Red Fruits cold soup, Romanoff sauce, Coconut and Cinnamon ice cream

5,50€



**Crocante de Arroz doce com tulipa de Gelado Cítrico**

Crispy Rice pudding with Citrus Ice Cream Tulip

7,00€



**Brownie de Chocolate preto, Gelado de Queijo azul e areias de Noz**

Dark Chocolate Brownie, Blue Cheese Ice Cream and Walnut sands

8,00€



**Jesuíta com Licor de Singeverga**

"Jesuita" with Singeverga Liquor

8,00€

**Taça de Gelado com areia de Bolacha e Zabaião**

Ice cream cup with wafer sand and Zabaião

8,00€



## **Menu Infantil**

**12,50€**

Children's menu

### **Creme de Legumes**

*Vegetable cream*

### **Peito de Frango crocante ou bife de Vitela grelhado com molho de Tomate, Ervilha e Arroz branco**

Crusty Chicken Breast or Grilled Veal Steak with Tomato sauce,  
Peas and White Rice

### **Gelatina ou bola de Gelado**

Gelatine or Ice Cream ball

Iva incluído à taxa em vigor.

Os preços indicados são em euros em vigor desde 27/06/2020

Vat included at the prevailing legal rate.

The prices are quoted in euros valid from 27/06/2020