
A cuisine guided by principles.
Respect for the product, precise technique,
and the pleasure of doing things properly.

TO START

Couvert €6 PER PERSON

Sourdough bread, Algarve olive oil, artisanal butter

Azeitão DOP cheese €9

Iberian acorn-fed ham 60g €19

Spider crab and Algarve coastal prawn rissole 1 uni. €5

COLD STARTERS

Oysters from 'Ria de Alvor'
with ponzu and pennyroyal 4 uni. €18

Azores bluefin tuna
with Algarve-style gazpacho and basil €27

Beef tartare, smoked eel and cured egg yolk €25
assinatura Chef Alexandre Cabrita

HOT STARTERS

Grilled scarlet prawn from 'Sagres'
served in its own sauce €38

Bairrada suckling pig croquettes
with kimchi mayonnaise and orange €16

"Ovos rotos" with cod and cured ham €22

PRECEITO

MAIN COURSES

FROM OUR SHORE

Grilled squid with goat butter sauce
and citrus 'xerém' €35

Sea bass and Algarve coastal prawn with
oven-baked rice, tomato purée and asparagus €38

Confit cod with crispy potatoes, spinach
and caramelised onion velouté €37

FROM OUR LAND

Oxtail terrine with wild mushroom
cappelletti and salsify purée €35

Grain feed ribeye, crispy potatoes,
creamed spinach and Portuguese garlic sauce €34

Beef tenderloin "bitoque"
with grilled scarlet prawn €67
Chef Alexandre Cabrita signature

TO SHARE

20-30 MIN

Creamy scarlet prawn rice ^{2 pax} €128

Turbot "Bulhão Pato" ^{2 pax} €95
served with citrus xerém and clams

Alentejo lamb loin ^{2 pax} €104
served with oven-baked rice
and Algarve-style carrots
Chef Alexandre Cabrita signature

VEGETARIAN

Leek and saffron cream soup €14

Burrata DOP with gazpacho and basil €16

Roasted cauliflower, cauliflower textures
and mango curry €21

Optional 5% gratuity is added on all services.

Prices include VAT at the applicable legal rate. We have a Complaints Book.

If anyone in your party has allergies, please see our special menu where you'll find a list of allergens for each dish.

Food and drinks, including the covert, served to customers who have not specifically
ordered them may only be charged for if the customer actually consumes them.