



Portuguese Family Style

TO BEGIN

CHARCUTERIE

A selection of black pork from Monchique, alongside local cheeses served with home-made conserves and seasonal fruit

BOLINHOS DE BACALHAU

Light and crispy codfish fritters served with confit lemon aioli

OREGANO ROLLS AND BUTTERS

Fresh-baked rolls filled with oregano and local olive oil served with our signature compound butters: White truffle and purple basil, sundried tomato, and garlic and herb

OLIVES AND ALGARVE CARROTS

organic carrots tossed in garlic and herbs and served with local brined olives

CHOICE OF MAINS

CATCH OF THE DAY

The very best of what the fishermen have to offer. Grilled to perfection and topped with persillade, served with garlicky potatoes and green salad

ARROZ DE MARISCO

Black rice stewed in fish stock and served with fresh market seafood and samphire grass

PIRI PIRI CHICKEN

Local free-range chicken marinated with chilis and fresh herbs, served with green salad and rice

TO FINISH

VANILLA AND ALMOND CHEESECAKE WITH A SALTED CARAMEL GLAZE

DIGESTIF- PORT WINE & CHOCOLATE TRUFFLES

PORTUGUESE WINE AND WELCOME COCKTAIL PAIRINGS AVAILABLE

