

# Restaurant

## Starters

Quail in Moscatel and Orange reduction, sautéed spring salad  
€10.00

Squid in two textures grilled and tempura with vegetables and asian sauce  
€16.00

Cured salmon in beetroot and citrus juice, carob cracker and shimeji mushrooms  
Wasabi maionese  
€11.00

Seabass ceviche & mackerel sashimi with citrus and fennel  
€15.00

Quinoa salad with apricot, strawberries and dry fruits, ginger sauce  
€9.00

Foie-gras terrine wrapped in roasted almonds, caramelized peach and port wine reduction  
€19.00

Seared sea scallops with carrot purée, mango and ginger, red onion chutney,  
Mild curry sauce  
€21.00

Flowers and leaves salad, goat cheese and tomato jam  
€10.00

## Soups

Green asparagus cream soup, crab quenelle  
€9.50

Fish and seafood soup  
€13.50

## From Italy

Grooved razor and oyster risotto  
€17.00

Cannelloni nero di sepia with fish and seafood sauce, samphire and garlic cream  
€14.00

Open daily from the 7:30 pm 10:30 pm  
Capacity of 60 seats

No dish, food or drink, including cover charge, can be charged if not requested by the customer or this is unusable  
VAT Included - Complaints book available  
"Food Allergies and Intolerances"

Before making your request for food and drinks, please let us know if you want clarification about our ingredients

# *Gourmet*

## *From the Sea*

*Grilled Stone bass with fried cuttlefish, sautéed bok choy, crispy leek and mild curry sauce*  
**€35.00**

*Fried Turbot breaded in panko bread, coriander rice with clams, bulhão pato sauce*  
**€24.00**

*Duet of Grouper with bacon and tubico caviar & salmon and seaweed roulade, tomato xerém  
coriander and swiss chard*  
**€20.00**

*Fish pot stew in palm oil and pumpkin leave, okra and pinto bean*  
**€19.00**

### ***Ocean Orchestra***

*Sea scallops with macadamia nuts, tuna tataki, clams with coriander,  
Crispy cuttlefish, tiger shrimp al guilho, grouper with lumpo caviar,  
Mussel's velouté and tobiko roe*  
**€35.00**

## *Meats*

*Glazed duck in honey, juniper and rosemary,  
Wild fruit risotto and parmesan cheese cracker*  
**€21.00**

*Black pork loin filled with grooved razor, parsnip purée and red chili,  
Vitelotte potato chips and madeira sauce*  
**€23.00**

*Grilled Lamb chops, ratte potato purée and roasted vegetables,  
Butter and lime sauce with mint*  
**€27.00**

*Seared tenderloin with Portobello mushrooms, vegetable pearls  
Mashed red onions and garlic chips, Serra cheese and beef jus*  
**€26.00**

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