



VEJA O NOSSO MENU AQUI
SEE OUR MENU HERE

WELCOME DRINK

- BASIL SMASH**
7,00€
- TEQUILLA SMASH**
7,00€
- NOT SO DRY MARTINI**
7,00€
- JACK DANIELS OLD FASHIONED**
8,00€
- ROSEMARY PALOMA**
8,00€
- RUSTY NAIL**
8,00€
- VEGAN WHISKY SOUR**
9,50€
- MAI TAI**
10,90€

ENTRADAS • APPETIZER

- COUVERT** 4,00€
Azeitonas britadas do Algarve; Azeite tradicional; Manteiga com sal e pão tradicional Algarvio. Crushed Algarve olives; Traditional olive oil; Butter with salt and traditional bread from Algarve.
- SOPA DE LEGUMES • VEGGIE SOUP** 3,00€
Creme de legumes do dia com croutons de pão caseiro e azeite de ervas. Veggie cream with traditional bread croutons and olive oil with herbs.

DA SERRA •
FROM THE MOUNTAIN

DO MAR •
FROM THE SEA

DA HORTA •
FROM GARDEN

SOBREMESAS •
DESSERTS

DA SERRA • FROM THE MOUNTAIN

CROQUETE • CROQUETTE

2,00€

Croquete de cozido à Portuguesa (carne de porco, enchidos e couve), servido com mostarda. Croquettes of Portuguese stew (pork, sausage and cabbage), sided by mustard.

PRESUNTO DE PATO • DUCK HAM

6,50€

Fatias finas de peito de pato curado, como se fosse um presunto, seco com raspas de laranja e lima, temperado com azeite de ervas, pimenta preta e sementes de coentros. Duck breast cured in house, with orange and lemon zests, seasoned with olive oil with herbs, black pepper and coriander seeds.

BARRIGA DE PORCO • PORK BELLY

7,50€

Barriga de Porco na panela com cerveja preta com um toque de especiarias, servida com cremoso de legumes e couve salteada. Pork belly in the pan, with stout beer and spices, served with creamy veggies and sautéed cabbage.

FAVAS À ALGARVIA • BROAD BEANS "À ALGARVIA"

5,20€

Favas salteadas com enchidos Algarvios finalizadas com coentros. (receita tradicional da avó). Sautéed broad beans with local sausages finished with coriander. (traditional recipe like grandma used to make).

PICAPAU À ALGARVIA • ALGARVE PICAPAU

7,00€

Cubinhos de carne de porco marinada com alho e pickles. Cubes of marinated pork meat with garlic and pickles.

CARPACCIO ALCATRA • RUMP CARPACCIO

6,00€

Ponta da Alcatra cortada em fatias finas, temperadas com vinagrete, raspas de queijo da ilha e pimenta preta. Rump tip sliced in thin slices, seasoned with vinaigrette, grated cheese from Azores and black pepper.

CORAÇÃO DE PORCO • PORK HEART

5,00€

Coração de Porco estufado com vinho do porto e tomilho, servido fatiado em seu molho cremoso. Steamed pork heart in port wine and thyme, served in slices with a creamy sauce.

DA SERRA • FROM THE MOUNTAIN



DO MAR • FROM THE SEA

DA HORTA • FROM THE KITCHEN VEGGIE GARDEN

SOBREMESAS • DESSERTS

DA SERRA • FROM THE MOUNTAIN

250G DE CARNE DE VACA • 15,50€ 250G OF BEEF

250g da melhor carne de vaca grelhada com sal grosso, fatiada. 250g of the best beef meat, grilled with sea salt and sliced.

QUEIJO GRATINADO • 7,60€ CHEESE AU GRATIN

Queijo tradicional português gratinado, servido com amêndoas, uvas, compota caseira e pão torrado. Traditional Portuguese semi-cured cheese au gratin, served with almonds, grapes, homemade jam and toasted bread.

CHÈVRE CARMELIZADO • 7,60€ CARMELIZED CHÈVRE

Fatia de queijo chèvre, caramelizado, com amêndoas, acompanhado de uvas, doce da casa e pão torrado com azeite de ervas. Slice of caramelized chèvre cheese, with almonds, sided by grapes, homemade jam and toasted bread with olive oil with herbs.

FARINHEIRA ASSADA • 6,90€ PORTUGUESE SMOKED SAUSAGE

Farinheira assada, acompanhado de pão torrado regado com azeite e ervas. Roasted Portuguese smoked sausage, sided by toasted bread with olive oil and herbs.

CHOURIÇO PRETO • 5,80€ BLACK CHORIZO

Chouriço preto assado, acompanhado de pão torrado regado com azeite e ervas. Roasted black chorizo, sided by toasted bread with olive oil and herbs.

CHOURIÇO ASSADO • 6,60€ ROASTED CHORIZO

Chouriço assado, acompanhado de pão torrado regado com azeite e ervas. Roasted chorizo, sided by toasted bread with olive oil and herbs.

HAMBURGUER SE7E • 18,20€ SE7E BURGER

200g hamburguer da melhor carne de vaca, com cebola caramelizada, queijo da ilha, ovo estrelado, e molho cocktail, em pão brioche, acompanhado com batata wedge frita. 200g burger from the best beef, with caramelized onions, "Ilha" cheese (Azores), fried egg, cocktail sauce and brioche bread sided by fried wedge potatoes.

DA SERRA •
FROM THE MOUNTAIN



DO MAR •
FROM THE SEA

DA HORTA •
FROM THE KITCHEN VEGGIE GARDEN

SOBREMESAS •
DESSERTS

DO MAR • FROM THE SEA

SARDINHA MARINADA • 3,50€
MARINATED SARDINE

Dois filetes de sardinha marinada com alho, limão, azeite, servidos em pão torrado. Two sardine fillets marinated with garlic, lemon, olive oil, and served with toasted bread.

SARDINHA ASSADA • 3,50€
ROAST SARDINE

Dois filetes de sardinha assada com sal grosso e pão torrado. Two roasted sardine fillets with sea salt and toasted bread.

BERBIGÃO À BULHÃO PATO • 8,20€
COCKLE "À BULHÃO PATO"

Berbigão aberto num molho bem português, com um toque de vinho branco e manteiga. Cockles opened in a very typical portuguese recipe with white wine, garlic, lemon, coriander and butter.

BERBIGÃO CHOWDER • 8,20€
CHOWDER COCKLES

Deliciosa sopa cremosa de berbigão e coentros. Delicious cockle and coriander creamy soup.

MEXILHÕES DE TOMATADA • 8,20€
"TOMATADA" MUSSELS

Mexilhões envoltos numa deliciosa tomatada e oregãos. Mussels wrapped in a delicious tomatada.

LULINHAS FRITAS • 7,80€
FRIED BABY SQUID

Lulinhas fritas em azeite e alho. Baby squids fried in olive oil and garlic.

SOCARRAT NEGRO • 7,00€
BLACK SOCARRAT

Capa crocante de arroz negro, formada no fundo do tacho, com lula. A black rice that gets crunchy and forms a crust at the bottom of the pan, with squid.

ESPADARTE • 6,50€
SWORDFISH

Espadarte marinado em ponzu (molho japonês de soja, laranja, lima e limão), servido em finas fatias, temperado de azeite, pimenta rosa, alho e coentros. Swordfish marinated in ponzu (japanese sauce with soya, orange, lime and lemon), thinly sliced, seasoned with olive oil, pink pepper, garlic and coriander.

PETINGA • 5,00€
PETINGA (SMALL SARDINES)

Sardinha pequena frita e temperada com a nossa mistura de especiarias e limão. Small sardine, fried and seasoned with our special mixture of spices and lemon.

RISOTO DE LINGUEIRÃO • 8,90€
RAZOR CLAM RISOTTO

Risoto de lingueirão com tomate seco, cebola caramelizada e coentros frescos, finalizado com raspas de queijo manche-go. Razor clam risotto with dry tomato, caramelized onion and fresh coriander, finished with grated manchego cheese.

DO MAR •
FROM THE SEADA HORTA •
FROM THE KITCHEN VEGGIE GARDENSOBREMESAS •
DESSERTS

DA HORTA • FROM THE KITCHEN VEGGIE GARDEN

OVOS COM TOMATE • 4,70€ EGGS WITH TOMATO"

Tomatada com ovos mexidos (prato tradicional algarvio). Tomato stew with scrambled eggs (traditional recipe from Algarve).

COUVE CORAÇÃO BRASEADA • 4,50€ SEARED CABBAGE

Naco de couve coração braseada no sauté com molho de iogurte e polvilhada com paprika. Seared cabbage with yoghurt sauce and sprinkled with paprika.

PASTEL DE MOLHO • 5,00€ SAUCE PASTEL

Pastel de cogumelos, frito, com molho de tomate. Fried mushroom pastry, with tomato sauce.

SALADA DE PERA CARMELIZADA • 8,20€ CARMELIZED PEAR SALAD

Salada de Pera do Algarve caramelizada, com queijo chèvre, rúcula, croutons de pão, amêndoas torradas, pickles de malagueta e vinagrete. Caramelized pear salad with chèvre cheese, rocket, bread croutons, roasted almonds, chilli pickle and vinaigrette.

SALADA DE BATATA DOCE • 6,50€ SWEET POTATO SALAD

Salada de batata doce com cogumelos e couve roxa, temperada com vinagrete de laranja, terminada com coentros frescos e amêndoas torradas. Sweet potato salad with mushrooms, red cabbage, seasoned with orange vinaigrette, finished with fresh coriander and roasted almonds.

EXTRAS • SIDES

SALADA ALGARVIA • 3,00€ ALGARVE SALAD

Picadinho de tomate, cebola, pepino e orégãos. Chopped tomato, onion, cucumber and oregano salad.

BATATA DOCE • 5,20€ SWEET POTATOES

Batatas doce assadas com molho de iogurte e hortelã. Roasted sweet potatoes with yoghurt and mint sauce.

RISOTO DE COENTROS • 4,50€ CORIANDER RISOTTO

Risoto de coentros e lima, finalizado com raspas de queijo manchego. Coriander and lime risotto, finished with grated manchego cheese.

BATATA A MURRO • 3,00€ BAKED POTATOES

Batatas a murro com sal. Baked potatoes with salt.

PÃO TORRADO • 2,20€ TOASTED BREAD

Pão caseiro torrado regado com azeite e orégãos. Toasted traditional bread finished with olive oil and herbs.

PÃO FRESCO • 2,20€ FRESH BREAD

Pão tradicional fresco. Traditional fresh bread.

BATATA WEDGE • 3,00€ WEDGE POTATO

Gomos de batata fritos. Fried potato wedges.

DA HORTA • FROM THE KITCHEN VEGGIE GARDEN

SOBREMESAS • DESSERTS

SOBREMESAS • DESSERTS

**FRUTA DA ÉPOCA •
SEASONAL FRUIT**

3,80€

Fruta da época à sua escolha com açúcar em pó, canela ou caramelizada. Seasonal fruit with sugar, cinnamon powder or caramelized.

**LARANJA E AMENDOA •
ORANGE AND ALMOND**

4,00€

A nossa interpretação de torta de laranja Algarvia. Our interpretation of traditional orange sponge roll from Algarve.

**CREME BRULÉE DE ALECRIM • 4,00€
ROSEMARY BRULÉE**

Cremoso brulée de alecrim com uma deliciosa crosta de açúcar. Creamy rosemary brulée, with a delicious sugar crust.

**PUDIM ABADE DE PRISCOS • 4,00€
ABADE DE PRISCOS PUDDING**

É só o melhor pudim do mundo! Just the best pudding in the world!

**MOUSSE DE CHOCOLATE • 4,50€
CHOCOLATE MOUSSE**

Mousse cremosa de chocolate, servida com natas batidas e noz moscada moída no momento. Creamy chocolate mousse, served with whipped cream and freshly ground nutmeg.