

À LA CARTE



SOUPS

Tomato cream with peppers, "bolo do caco" bread croutons, paprika and oregano

6,00€

Potato and spinach cream with chicken broth, crispy chicken and truffle oil

5,00€



STARTERS

Ravioli with a poultry filling and mushroom sauce

8,00€

Prawns marinated in garlic and algae with lime butter

12,00€

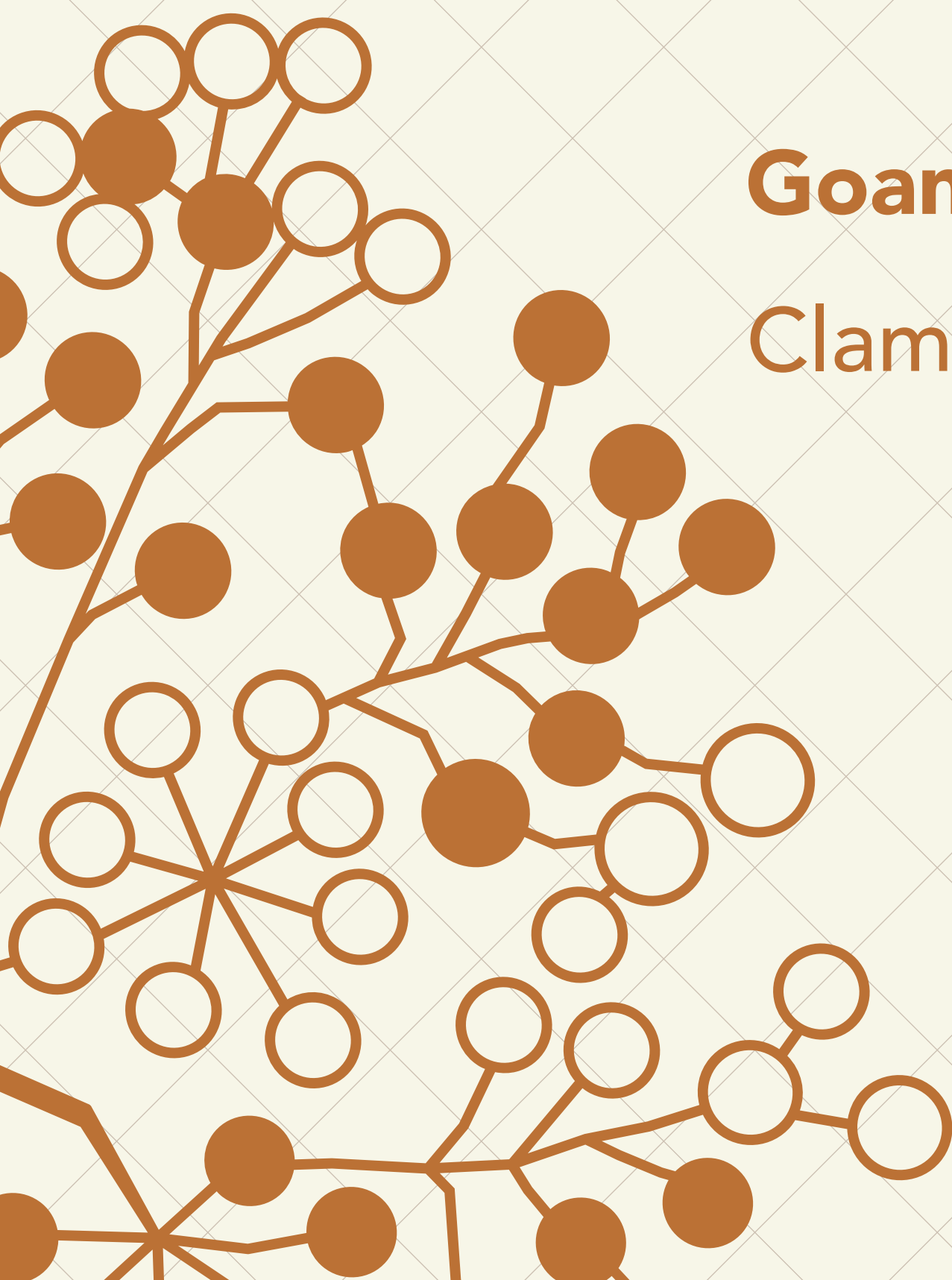
Ceviche of rockfish with tiger milk, sparkling wine gel and crispy sweet potato

10,00€

Goan Speciality

Clam "Suquem"

9,00€



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ALTERNATIVES

Garden salad with sesame,
algae vinaigrette, crispy
bread and rocket sprouts

9,00€

Risotto with wakame algae,
lime and sesame seeds

9,00€

Mushroom risotto, truffle
oil, crispy oyster
mushrooms and cherry
tomatoes

13,00€

Vegetable samosas,
home-made tamarillo and
peppers ketchup

7,50€

Rice noodles with beetroot
cream, watercress and
parmesan cheese

8,00€

Goan Speciality

Vegetable curry
with basmati or
wild rice and
papadams

15,00€



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FISH

Grilled salmon
with quinoa
"malandrinho"
in a consommé
of seaweed and
asparagus

17,00€

Gilthead in citrus
butter with broccoli
purée and glazed
peas

18,00€

Braised octopus with
cubed potatoes,
squid and onion
sauce and seafood
reduction

16,00€

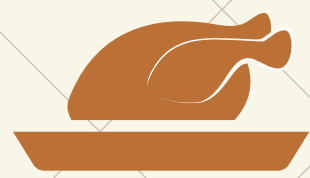
Goan Speciality

Prawn curry with
coconut juice
and spices,
basmati rice,
green beans and
papadams

19,00€



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MEAT

Fillet of beef with
homemade fries and
mushrooms

18,00€

Loin of lamb with
mashed caramelised
cauliflower and
roasted Brussel
sprouts

18,00€

Duck breast
sous-vide "55.7°C"
with sweet potato
purée (vanilla and
white asparagus)
and marinated
broad-beans

17,00€

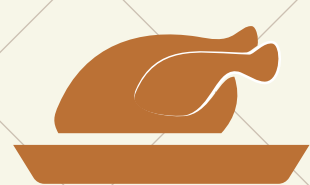
Goan Speciality

Chicken curry
flavoured with coconut
juice and spices, wild
rice, green beans and
papadums

17,00€



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CHILDREN MENU

Cream of
vegetable soup

4,00€

Chicken scallop
in breadcrumbs
(Basmati rice or
chips and
salad)

8,00€

Mini tournedo
steak
(Wild rice or
chips and
salad)

10,00€

Ferrero Rocher
or vanilla ice
cream

3,00€

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*For dessert,
please check
below*

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À LA CARTE



DESSERTS

Pavlova with red berries,
kiwi and basil sauce

6,00€

Panna cotta with white
chocolate and coconut
milk, crispy almonds and
mint foam

5,00€

Chocolate "fondant",
dried fruit sand and
vanilla ice cream

8,00€

Selection of
portuguese cheeses
with homemade jams

7,00€

Selection of fresh fruit

5,00€

Trilogy of homemade
ice-creams and
seasonal fruit sauce

6,00€

*Ask us about today's
suggestion...
We can always surprise
you!*

Should you have any food allergies
or require information regarding
allergens in our dishes, please ask
our staff prior to ordering.
