



Couvert

FN Bread, Cornbread, Iberian Ham, Herb Butter and C.E. Olive Oil (For 2 People) 5,0

THE "TAPAS"

Delight yourself in the selection of "tapas" prepared by our Chef... 27,5

Veal and Spinach Croquette

Seabream and Smoked Pepper Taco

Octopus Brioche, Smoked Pepper

Pork Loin, Roasted Pineapple and BBQ sauce



SOUPS AND STARTERS

Iberian Smoked Ham 18,5

Pintada Samosa, Beetroot Tartare and Peached Chutney 15,5



Tuna Loin, Teriyaki, Onion in Textures and Avocado 16,5



Mertolengo Tartar Beef, Summer Truffle 18,5



Braised Salmon, Melon Gazpacho and Yuzo 20,5



Foie Gras Duet, Red Fruits, Pistachio and Mouchão 26,5



VEGETARIAN

Chickpea and Shiitakes Mushrooms, crispy tofu 17,5



Seitan Tataki, Sweet Chilli Beetroot, Avocado and Cream Cheese 18,5



Pumpkin Risotto, Watercress and Parmesan Cheese 19,5



THE FISH

Traditional Cod Fish 26,5



Codfish loin, broccoli and "pil-pil" sauce 27,5



Octopus and Sausage "Carolino" Rice 29,5



Roasted Sea Bass with Lobster Risotto 33,5



THE MEAT

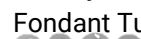
Free Range Chicken, Salsify and Quinoa 26,5



Black Pork, Clam and Coriander "Miga", Creamy Vegetable 28,5



Alentejo Lamb Carre, Pumpkin and Fondant Turnip 32,5



Mertolenga Veal DOP (~600gr) 66,5
Serves two



Aged Chop 45 Days IGP (~750gr), Potato Chips, Pineapple and Turnip 69,5

Serves two



THE DESSERT

Season fruit 7,5

Strawberry, Kalamansi 10,5



Creamy "Toucinho do Céu", Apple and Yogurt 10,5



Pineapple Coconut, Basil and Rhum 11,5



Crème Brullé, Fruit and Honeycomb 12,5



Tropical Pavlova With Mango, Passion Fruit and Huacatay 13,5



S.Tomé Chocolate, Raspberry and Pistachio 15,5



Selection of Alentejo cheeses 15,5