LUNCH MENU

APPETIZERS

WHOLE GRAIN BREAD, BUTTER, OLIVES & PICKLED CARROTS FOR TWO	8
CREAMY ASPARAGUS BISQUE PICKLED FENNEL, CREME FRAÎCHE, BRIOCHE CROUTON	14
CEVICHE, CATCH OF THE DAY LECHE DE TIGRE, SWEET POTATO, ONIONS, CORIANDER	22
PATATAS BRAVAS HUANCAINI CHEESE SAUCE, AJI AMARILLO, CHIVES, TOGARASHI	14
VEGETABLES TEMPURA γ POTATO, RADISH, BROCCOLI, ASPARAGUS, CHARRED ONION PONZU	14

SALADS		
THE CAESAR Romaine lettuce, aged parmesan, crispy bacon, sourdough croutons Grilled Chicken +6 or shrimp +8	16	
KALE AND QUINOA γ BABY KALE, SOY BALSAMIC DRESSING, TOASTED WALNUT, GRATED PECORINO, SWEET POTATO, PICKLED ONION, RADISH GRILLED CHICKEN +6 OR SHRIMP +8	16	
tuna tataki seared tuna, sesame seeds, sweet soy sauce dressing, cherry tomatoes, soy sprouts, mix greens	22	

MARKET ENTRÉES

ALGARVIAN SEAFOOD CATAPLANA TRADITIONAL FRESH FISH, SEAFOOD, VEGETABLES AND TOMATO STEW	32
WHOLE ROASTED CAULIFLOWER Y TURMERIC TAHINI, PISTACHIO	24
FISH LOIN, DAILY CATCH ARTICHOKE PUREE, SAUTED MUSHROOMS & SPINACH	28
CHICKEN PIRI-PIRI ROASTED BABY POTATOES & CHERRY TOMATOES	25
SLOW BRAISED SHORT RIB SANDWICH PICKLED BABY ONIONS, HORSERADISH SAUCE, FRENCH ROLL	24
MK BURGER BLACK ANGUS, GRILLED ONION, MOZZARELLA, GRUYUÈRE, PORT & SHALLOT JUS, ARUGULA, BALSAMIC, BRIOCHE BUN	22
NEW YORK BLACK ANGUS STEAK 300 GR	49
TENDERLOIN BLACK ANGUS STEAK 250 GR	42

Preços com IVA incluido à taxa legal em vigor. Comunique à equipa em caso de restrições alimentares, alergias ou questões relativas a ingredientes. Qualquer prato não deverá ser cobrado sem que o cliente solicite. Este establecimento possui livro de reclamações.

Prices with VAT included at the legal rate. In case you have any special dietary requirements, allergens, or any questions about ingredients please contact a member of our team. Dishes are not charged unless requested by the guest. This establishment has a complaint book.

SIDES

ALGARVIAN SALAD V GRILLED GREEN ASPARAGUS OLIVE-LEMON V TRUFFLED MACARONI AND CHEESE SKIN-ON FRIES V MASHED POTATOES

DESSERTS

ORANGE CHEESECAKE BLOOD ORANGE GEL, CANDIED ORANGE ZEST, CHOCOLATE CA

PRALINE, SALTED CARAMEL ICE CREAM

PISTACHIO PANACOTTA RASPBERRY FILLING, CHOCOLATE ICE CREAM

MANGO SEMI FREDO Y BANANA CAKE, PASSION FRUIT AND APRICOT COULIS, PINEAPP

VANILLA PUFF PASTRY STRAWBERRY ICE CREAM

ICE CREAMS

COCKTAILS

PONCHA DOS PESCADORES SUGAR CANE SPIRIT / GUAVA / FIG LEAF / MEAD / CITRUS / CO

SANGRIA DO MERCADO RED WINE / LICOR BEIRAO / GINJA DE OBIDOS / PORT GRENAI

SPRITZ DAS SESMARIAS OBERBO VERMOUTH / ARBUN MELONA / THYME / ORANGE /

MARIA FORMOSA ARBUN MEDRONHO GIN / ORANGE / LIME / PIRI PIRI / SAMPH

CHÁ GELADO SEEDLIP SPICE 94 / ORANGE / LEMON / STRONG COLD BREWN

CAFÉ COM CHEIRINHO ADEGA VELHA 6 YEARS / COLD BREWED COFFEE / VANILLA / CI

HOUSE WINES

ALENTEJO WHITE, SONHADOR 2020 VINHO VERDE, CONTACTO ALVARINHO 2021 ALGARVE ROSE, BARRANCO LONGO BLUSH 2022 ALENTEJO RED, SONHADOR 2021 ALGARVE RED, ARVARD 2020 PORTO, VALLADO 20 YEARS

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SAUCES

6

BLACK PEPPER CHIMICHURRI V LEMON BUTTER

crumble, dark chocolate ice cream	12
	12
	10
PPLE SORBET	10
	12
	9

4

002	16
adine / orange / lemon	16
/ MATO INFUSION / CO2	16
PHIRE SALT	16
VED BLACK TEA	14
	16
CHOCOLATE / ARBUN MEDRONHO	

Ŧ	Ļ
10	40
10	40
10	40
10	40
10	40
15	

RAW & SUSHI BAR

SASHIMI (THREE PIECES)

TUNA	18
SALMON	16
CATCH OF THE DAY	18
OCTOPUS	18

MAKI ROLL (FIVE PIECES)

TORCHED TUNA AND PANKA CHILI MAYO TOPPED, FURAY SHRIMP, AVOCA

SPICY TUNA AVOCADO, TOGARASHI, CUCUMBER

CALIFORNIA SALMON, AVOCADO, CREAM CHEESE, SESAME SEEDS

ACEVICHADO WHITE FISH AND CEVICHE MAYO TOPPED, BOILED SHRIMP, AVO

SCALLOPS GRATED SCALLOPS IN PARMESAN BUTTER, FURAY SHRIMP, AVOC



WHOLE GRAIN BREAD, BUTTER, OLIVES & PICKLED CARI

CREAMY ASPARAGUS BISQUE PICKLED FENNEL, CREME FRAICHE, BRIOCHE CROUTON

CEVICHE, CATCH OF THE DAY LECHE DE TIGRE, SWEET POTATO, ONIONS, CORIANDER

PATATAS BRAVAS HUANCAINI CHEESE SAUCE, AJI AMARILLO, CHIVES, TOGARASH

VEGETABLES TEMPURA Y POTATO, RADISH, BROCCOLI, ASPARAGUS, CHARRED ONION PC

OCTOPUS PANCA-CHILI GRILLED CRISPY POTATOS, KALAMATA OLIVES CHIMICHURRI, MICRO GRE

SCALLOPS GRILLED ON THE SHELL YELLOW CHILI-BEER BUTTER, CRISPY SWEET POTATO



DINNER MENU

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NIGIRIS (TWO PIECES)

TUNA / SALMON / SEA BASS	12
TORCHED SALMON TOGARASHI BUTTER	14
GRILLED STEAK CHIMICHURRI	14
TUNA & FOIE	14

ADO, CREAM CHEESE	16
	14
00400	16
OCADO	16
CADO	
CADO	

ROTS FOR TWO	8
	14
	22
HI	14
PONZU	14
REENS	24
	26

SALADS

KALE AND QUINOA Y BABY KALE, SOY BALSAMIC DRESSING, TOASTED WALNUT, GRATED PECORINO, SWEET POTATO, PICKLED ONION, RADISH GRILLED CHICKEN +6 OR SHIRMP +8	16
TUNA TATAKI SEARED TUNA, SESAME SEEDS, SWEET SOY SUACE DRESSING, CHERRY TOMATOES, SOY SPROUTS, MIX GREENS	22
The Caesar Romaine lettuce, aged parmesan, crispy bacon, sourdough croutons Grilled Chicken +6 or shrimp +8	16

MARKET ENTRÉES

ALGARVIAN SEAFOOD CATAPLANA TRADITIONAL FISH, SEAFOOD, VEGETABLES AND TOMATO STEW	32
FISH LOIN, DAILY CATCH Artichoke puree, sauted mushrooms & spinach	28
WHOLE ROASTED CAULIFLOWER Y TURMERIC TAHINI, PISTACHIO	24
CHICKEN PIRI-PIRI PIRI-PIRI SAUCE, ROASTED BABY POTATOES, SLOW POACHED CHERRY TOMATOES, SCALLIONS	25
SHORT RIBS BONE-IN BRAISED AU JUS, MASH POTATO, PICKLED BABY ONIONS	36
STIR-FRY BEEF TENDERLOIN ONIONS, TOMATOES, CORIANDER, SOY SAUCE, CRISPY POTATOES, WHITE RICE	34

GRILLED ON THE COALS (WOOD FIRE GRILL)

BLACK ANGUS BREED, 30 DAYS AGED STEAK CUTS SERVED WITH ROASTED CHERRY TOMATOES AND HERBS BUTTER

RIBEYE 300 GR

TENDERLOIN 250 GR

PICANHA 300 GR

NEW YORK 300 GR

CATCH OF THE DAY BUTTERFLIED 1 KG WHOLE FISH

JUMBO PRAWNS 200 GR

HALF LOBSTER 450 GR

SCARLET SHRIMPS 200 GR

SIDES

ALGARVIAN SALAD V

GRILLED GREEN ASPARAGUS OLIVE-LEMON V

TRUFFLED MACARONI AND CHEESE

ROASTED EGGPLANT CITRUS VINAIGRETTE V

SKIN-ON FRIES V

MASHED POTATOES

DESSERTS

ORANGE CHEESECAKE 12 BLOOD ORANGE GEL, CANDIED ORANGE ZEST, CHOCOLATE CRUMBLE, DARK CHOCOLATE ICE CREAM CHOCOLATE CAKE 12 PRALINE, SALTED CARAMEL ICE CREAM PISTACHIO PANACOTTA 10 RASPBERRY FILLING, CHOCOLATE ICE CREAM MANGO SEMI-FREDO 10 BANANA CAKE, PASSION FRUIT AND APRICOT COULIS, PINEAPPLE SORBET VANILLA PUFF PASTRY 12 STRAWBERRY ICE-CREAM ICE CREAMS (THREE SCOOPS) 9

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6

	40
	42
	42
	49
	70
	42
	82
	72
SAUCES	4
PORT & SHALLOT	
BLACK PEPPER	

CHIMICHURRI V

LEMON BUTTER

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