

DINNER

18:30 - 22:00

STARTERS

Couvert Vila Valverde 🍷🍴	7€
Coriander Creamy soup & Codfish Croquette 🍷🐟	16€
Schrimp salad served with Oriental Cream - Iceberg, Celery, Pearls 🍷🍴🍷🍴	19€
Maresia - Scallops, Pea purée, Algarvian Salad and Bacon 🍷🐟	19€
Mille-feuille - Chèvre Cheese and Plum textures 🍷🍴	16€
Tartare - Beef, Dijon, Egg yolk and Capers 🍷🍴	19€
Ceviche - Fish from our coast, Avocado, Mango, Chili and Leche de Tigre 🍷🐟	18€

SEA

Octopus - Glazed Octopus, Sweet Potato Purée and Vegetables	38€
Cod Fish - Cod Sous-Vide, Hummus, Spinach and Shrimp Velouté 🍷🐟🍷	39€
Cataplana Algarvia (2 pax) - Monkfish, Seafood, and Sweet Potato * 🍷🍴🐟	65€
Salt Crusted Fish (2 pax) - Roasted Potatoes, and Garden Vegetables * 🍷🐟	65€

LAND

Lamb - Lamb Loin, Beetroot Purée, Roasted Vegetables, Gnocchi, and Madeira Sauce 🍷🍴🍷	38€
Pork - Pork Cheeks, Sweet Potato, Carrot, and Red Wine Reduction 🍷🍴	30€
Beef Loin - Beef Loin, Crispy Potatoes, Spinach, and Meat Jus 🍷🍴	36€
Cataplana Land&Sea (2 pax) - Pork Loin, Chourizo, Sweet Potato, and Bivalves * 🍷🍴🍷	65€

VEGETARIAN

Gnocchi - Tomato Sauce and Crème Fraîche 🍷🍴🍷	23€
Stewed Lentils - With Spinach and Poached Eggs 🍷🍴	25€
Tagliatelle - Mushrooms and Truffle Oil 🍷🍴🍷	25€
Burrata - Burrata, Selection of Organic Tomatoes, and Mixed Lettuces 🍷🍴	22€

DESSERTS

Chocolate Textures - Cocoa, Basil, Raspberry 🍷🍴🍷	12€
Rosemary Creme Brulée - Orange, Pear, and Mint 🍷🍴	14€
Orange from Algarve - Orange Roll, Crumble, and Clementine Sorbet 🍷🍴🍷	14€
Crumble - Apple, Plum Duo, and Vanilla Ice Cream 🍷🍴🍷	12€

* ONLY WITH ANTECIPATED BOOKING