



Couverts

Bread	€ 0.70	Olives	€ 0.90	
Butter	€ 0.50	Carrots	€ 0.90	
Goats Cheese	€ 2.00	Smoked Ham per slice	€ 1.00	
Sardine Pate	€ 1.50	Cream Cheese	€ 0.80	
<u>Starters</u>				<u>€</u>
1. Vegetable So	пир			3
2. Gaspacho				3
3. Oníon Soup				3
4.Físh Soup				4
5. Parcel of Go	ats Cheese with Ho	ney, baked in the ove	n	9
6. Duck Liver	Pate with salad an	d garlic bread		8
7. Succulent Pr	rawn Cocktaíl			12
8. Garlic Mush	irooms served with	garlic bread		9
9. Special Garl	ic Fried Prawns			12
10. Caprese m	ozzarella cheese, toma	to, basil with balsamic o	íľ	9
11. Clams with	garlic, coríander a	nd olive oil		16

IMPORTANT NOTICES

No dish, food or beverage, including couvert, may be charged if not requested by the client. If you suffer from food allergies or food intolerance please inform our staff (Regulation (EU) No 1169/2011 of 25 October). Products not wrapped, once requested, will be charged and cannot be returned (Decreto Lei No 10/2015 of 16th January)





<u>Maín Courses</u>	<u>€</u>
12. Chícken PIRI PIRI	10
with or without Piri-Piri and served with french fries and salad	
13. Chicken & Wild Mushrooms w/Linguine	12
mixed wild woodland mushrooms, chicken, garlic, onions, herbs and white cooked in fresh cream and served with linguine ou french fries	wine,
14. Chicken and Coconut Curry	14
tender cuts of chicken cooked with specially prepared spices, coconut milk, garlic, onions and cream and served with rice	
15. Surf and Turf	18
a fillet steak and prawn kebab, served with rice or fries, and salad	
16. Pork Steak served with fried egg and fries, with salad	14
17. Succulent Alentejo Pork Special	16
tender shank of pork specially prepared and baked in the oven,	
served with a house sauce	
18. Spaghettí Bolognese	10
19. Lasagne, served with salad and garlic bread	11
<u>Vegetarian</u>	
20. V Vegetable Curry	11
21. γ Spaghettí with Tomato Sauce	9
22.V Chilli served with rice or spaghetti	10
23. V Lasagnevegetaríanserved with garlic bread	11





<u>Maín CoursesMEATS</u>	€
24. Rack of Lamb	22
served with vegetables and potatoes	
25.Lamb Stew Alentejo Style	17
in white wine, tomatoes, onions and garlic	
served with fried potato cubes.	
26. Boeuf Bourguignon	20
specially prepared strips of tender fillet steak marinated in red wine, onions, mushrooms, carrots and herbs. Stirred into our ow specially prepared sauce.	
served Portuguese style $-$ rice, french fries and salad.	
27. Grílled Ríb-Eye Steak	18
served with French fries and salad	
28. Steak Portuguese Style	19
tender steak prepared the Portuguese way with smoked ham an saute potatoes.	d
29. Grilled Fillet Steak	22
with a choice of one sauceRoquefort, Garlic Butter,	
Pepper or Mushroom	
All served with fries and, vegetables or salad	





<u>Físh Courses</u>	€	
30. Mermaíd´s Treasure		
Boneless fish with onions, white wine and fresh cream marinated within a lobster bisque sauce, served on a bed of sliced tomatoes and covered with saute potatoes, freshly peeled prawns and grated cheese, then baked in the oven.		
31. Baked Cod served with vegetables and boiled potatoes.	14	
32. Prawn Curry served with rice	21	
33. Fillet of Seabass	20	
served with sauté vegetables and boiled potatoes.		
34. Grílled Golden Bream or Seabass	17	
served with vegetables and boiled potatoes.		
35. Grílled Salmon	15	
served with vegetables and boiled potatoes.		
36. Salmon and Prawns	17	
in a creamy sauce with a hint of lemon and served with spaghetti		
37. Grilled Tiger Prawns in garlic butter	23	
served with rice and salad		
38. Cataplana (2 people)	40	
A typical Portuguese dish, fish Cataplana. (45 mins to 1 hour to prepare.)		
39. Octopus Cataplana (2 people)	<i>45</i>	
A Portuguese dish, with Octopus (45 mins to 1 hour to prepare.)		





<u>Salads</u>	<u>€</u>
Feta Cheese Salad	9,00
Caesar Chicken Salad (Chicken, Lettuce, Croutons, Bacon, Parmesan Cheese)	9,00
Tuna Fish Salad	10,00
Caesar Prawn Salad (Prawns, Lettuce, Croutons, Bacon, Parmesan Cheese)	14,00
Mixed Salad (Small or Large)	3,50/6,00
<u>Pízzas</u>	€
Garlic Bread 30cm	4,20
Garlic Bread with Cheese	5,20
Garlic Bread with Cheese and Bacon	6,20
Margarítatomato & mozzarella cheese	7,20
Нат	9,45
Ham and Mushroom	9,70
Napolianchovies and capers	10,00
Salamí	10,20
Díavolospícy salamí	10,20
Hawaiipineapple and ham	9,70
Calzonesalamí and ham	10.20
Caprícciosaham, mushroom, olives	10,00
House Pizzarocket salad, cherry tomato, cured ham and parmesan	11,20
Vegetarianmushrooms and gorgonzola	9,70
Tunaonion and olives	10,40
Rusticasausage, chicken and peppers	10,00
Prawn	11,80
EnglishBacon and Egg	10,20
Chícken, Sweetcorn & BBQ Sauce	10,50
All Extra Ingredients	1,00

or símply make your own pízza

All pízzas have tomato, oregano and mozzarella cheese $\,$