

COUVERT

Seleção de pão, manteigas, azeite e cenoura marinada
Selection of bread, butter, olive oil and marinated carrots
4,25 €

PARA COMEÇAR TO START

Aveludado de legumes do Chef



Chef's vegetable velouté

7,50 €

Creme de peixe AL- Gharb

AL-Gharb fish cream

10,00 €

Salada de manga e camarão

Mango and prawn salad

16,00 €

Ovos com tomate à Kamal



Eggs with tomatoes Kamal style

12,00 €

Torricato de espargos



Asparagus "torricato"

pão tostado, espargos e ovo
toasted bread, asparagus and egg

10,00 €

Camembert ao panko com compota de morango



Camembert with panko and strawberry jam

13,00 €

FILHOS DO MAR

SONS OF THE SEA

Filete Pescada à Monchique | Monchique style hake fillet

Dourado, cebola e mescla de ovo, pimentos e salsa batata à murro

Onion and egg mixture peppers and baby potatoes with parsley

20,00€

Atum à Algarvia | Algarvian-style tuna

Cebola, jardim de pimentos batata ao sal

Onion, bell pepper garden, salt potatoes

21,00 €

Filete de dourada com manteiga avelã | Sea bream fillet hazelnut butter

Filete corado em cama linguini de curgete e batata ao sal

Floured fillet on a bed of zucchini linguini and salt patatos

23,00€

***Bacalhau em cama de couve mineira, crosta de broa, brócolos e ovo**

*Codfish on a bed of cabbage, broccoli and egg crust**

24,00€

Caril de polvo e camarão | Octopus and prawn curry

Arroz aromatizado

Flavored rice

24,00€

DO BARROCAL
AO CLÁSSICO
*FROM THE BARROCAL
TO THE CLASSIC*

Sandes Club | *Chicken sandwich club*

Alface, tomate, queijo, fiambre, bacon e ovo

Lettuce, tomato, cheese, ham, bacon and egg

15,00 €

Prego em baguete rústica | *Beef rustic baguete*

Bife de novilho, cebola e alho

Beef steak, onion and garlic

18,00 €

Hambúrger D. Filipa Black Angus | *Hamburger D. Filipa Black Angus*

Tomate, alface, cebola, queijo e ovo

Tomato, lettuce, onion, cheese and egg

19,00 €

Frango Piri-Piri | *Chicken Piri-Piri*

Tradicional com sua salada

Traditional with its salad

18,00 €

Coxa de pato confitada com molho de laranja | *Duck leg confit with orange*

Puré de beterraba e batata canoa

Beetroot purée and canoe potato

24,00 €

Lombinho de porco ibérico com espuma de maçã | *Iberic pork tenderloin with apple foam*

25,00 €

Tornedó D. Filipa | *D. Filipa beef tenderloin*

Grelhado aromatizado com tomilho, chutney de manga e batata rosti

Grilled, flavored with thyme, mango chutney and potato rosti

28,00 €

DA TERRA FROM THE EARTH

Caril de legumes | *Vegetable curry*



16,00€

Pasta com legumes coloridos | *Pasta with colorful vegetables*



16,00€

Risoto de cogumelos | *Mushroom risotto*



18,00€

Ravioli Acelga | *Chard ravioli*



18,00€

Carnes e peixes acompanham com legumes assados no forno*

*Meat and fish served with oven-roasted vegetables**

PARA UM FINAL
SURPREENDENTE
*FOR A SURPRISING
ENDING*

Fruta laminada

Laminated fruit

7,00€

Seleção de gelados e sorbets

Selection of ice creams and sorbets

7,50€

Semi-frio Manga com sorbet de framboesa e gel de maracujá

Mango semi-freddo with raspberry sorbet and passion fruit gel

8,00€

Cheesecake com frutos vermelhos sorbet limão e gel framboesa

Cheesecake with red fruits, lemon sorbet and raspberry gel

8,50€

Brownie de chocolate com gelado de caramelo, gel de coco e caril

Chocolate brownie with caramel ice cream, coconut and curry gel

9,50€

Prato queijo, marmelada e crackers

Cheese, marmalade and crackers plate

13,00€