

# COUVERT

Seleção de pão, manteigas, azeite e cenoura marinada

*Selection of bread, butter, olive oil and marinated carrots*

**5,00€**

## 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€**

Torricato de espargos | *Asparagus «torricato»* 

Pão tostado, espargos e ovo

*Toasted bread, asparagus and egg*

**10,00€**

## DA TERRA FROM THE EARTH

Caril de legumes | *Vegetable curry* 

**16,00€**

Risoto de cogumelos | *Mushroom risotto* 

**18,00€**

Ravioli Acelga | *Chard ravioli* 

**18,00€**

# FILHOS DO MAR

## SONS OF THE SEA

Salada tropical de camarão | *Tropical prawn salad\**  
Mescla de alface, abacate, manga, camarão grelhado e sementes de sésamo  
*Mix of lettuce, avocado, mango, grilled prawns and sesame seeds*  
**19,00€**

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 potatoes*  
**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€**

Espetada de tamboril, salmão e camarão | *Monkfish, salmon and shrimp kebab*  
Molho de manteiga e tomilho  
*On a thyme and butter sauce*  
**28,00€**

\*Carnes e peixes acompanham com legumes assados no forno.  
*Meat and fish served with oven-roasted vegetables.*

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€**

Costeletas de borrego com molho de menta | *Lamb chops with mint sauce*

**30,00€**

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*

**29,00€**

\*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€**

Tarte Snickers

*Snickers Tart*

Mousse chocolate, amendoim, caramelo salgado e flakes caramelizados

*Chocolate mousse, peanuts, salted caramel and caramelized flakes*

**9,50€**

Cheesecake com frutos vermelhos sorbet limão e gel framboesa

*Cheesecake with red fruits, lemon sorbet and raspberry gel*

**8,50€**

Pavlova tropical

*Tropical Pavlova*

Merengue, lemon curd e frutos tropicais

*Meringue, lemon curd and tropical fruits*

**9,50€**

Bolo de Chocolate 

*Chocolate Cake*

Bolo chocolate húmido e morangos perfumados com cremoso de balsâmico

*Moist chocolate cake and strawberries perfumed with balsamic cream*

**9,50€**

Prato de queijo, marmelada e crackers

*Cheese, marmalade and crackers plate*

**13,00€**