

Tasting Menu

3 courses

Starter
Main Course
Dessert

Choice of one of each from the following list
Equal for all, except intolerances
Minimum 6 people

€49,00pp

Starters



Shared platter: Sourdough Bread,
Portuguese cornbread, Local cheese,
sardine patê, flavoured butter, algarvian
carrots, Mediterranean Bruschetta

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Pumpkin and green curry velouté

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Truffle Roasted Cauliflower soup

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Prawns and shitake Bisque with gyoza

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Goat cheese and Roasted vegetables
tartellette, Aromatic salad

Main Courses

Grilled guinea fowl and truffled mushrooms
risotto

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Pasta Burrata

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Chicken Kiev, Mashed potatoes with
caramelised onion and sage, balsâmic carrots

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Iberian pork tenderloin, pumpkin, mushrooms,
spinach and feta orzotto, jus

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Seabass, Chorizo Risotto, Creamy watercress
sauce, Cornbread crumble

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Red Wine braised beef, beetroot risotto, coffee
sauce

Desserts

Coconut and lime tres leches

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Fig leaves Panacota, Pistachio ice cream

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Lemon cheesecake, glazed peach, roasted almonds

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Cottage cheesecake, homemade pumpkin preserve and walnuts

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Traditional Portuguese French toast, crème Anglaise, rice pudding ice cream

