

SOUPS

Soup of the day	€5.00
Fresh tomato soup with cream and parsley (V)	€5.75
Gazpacho Andaluz (V) (G)	€5.75
Bisque of prawn with crab meat and croutons(G)	€5.75
Thai soup with chicken and mange tout (G) (N)	€6.00

STARTERS

Chevre cheese gratinated, pine nuts, lettuce Quince and Moscatel wine sauce (V) (G) (N)	€9.95
Avocado with prawns, cocktail sauce	€14.50
Salmon and tuna tartare Soya, ginger, lime and dill dressing	€11.50
Carpaccio of young beef marinated with garlic, olive oil, coriander Flaked Parmesan cheese	€13.50
Sautéed scallops, white truffle olive oil, cream, basil Crispy pancetta	€16.75
Prawns wrapped in kataifi strands (G) Chilli, lime, ginger, mango and coriander dip	€11.50
Filet of sea bass, crispy potato, green pea purée Ginger butter sauce	€13.50
Confit of duck leg croquette Fennel salad Rhubarb purée	€10,50
Minced lamb kebab flavoured with thyme and cumin Greek salad, mint yoghurt	€10.75

Cover charge €2.50

Vegetarian dishes are marked with (V). All dishes containing nuts or gluten are marked with (N) or (G), respectively.
Smoking is not allowed in the restaurant and bar. Cigars and pipes are not permitted in any part of the restaurant and terrace areas

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LIGHT AND HEALTHY

<i>Primavera</i> – Avocado, mango, baby spinach, cherry tomato, red chilli, dill, sumac Lime and olive oil vinaigrette	€11.75
Add salmon meunier	€15.75
<i>Crispy prawns</i> – Prawns, mixed leaves, mango, cherry tomato, crispy pancetta Sweet chilli, ginger and balsamic vinaigrette (G)	€12.50
<i>Seafood platter</i> – Prawns, smoked salmon, gravlax, smoked salmon tartare, marinated herring, dressed salad Two sauces: Dijon mustard with dill, cocktail	€16.75
<i>Quinoa with curry</i> - cucumber, red pepper, green apple, feta cheese, sultanas Curry powder, ginger, yoghurt, lemon juice (V)	€17.20
Add grilled chicken	€19.00
Chicken and prawn kebab, Banana, chilli, lime and coriander garnish	€10.50
Mixed salad or regional seasoned mixed salad (V)	€5.50

PASTA (G)

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Beef lasagne Minced meat, carrot, mushrooms, tomato, béchamel sauce and mozzarella cheese	€12.50
Penne with spinach and ricotta cheese (V) (G) (N)	€15.75
Tagliatelle with fresh salmon Cream, fennel, red onion, baby spinach	€17.90
Spaghetti Bolognese	€12.00
Black spaghetti with monkfish, prawns, mushrooms, cream, tomato	€18.50
Penne with chicken, bacon, cream, gorgonzola cheese	€12.75
Spaghetti with prawns, cherry tomato, olive oil, garlic, basil *	€12.75
Four Seasons tagliatelle carbonara with cream and cured ham *	€12.75
<i>Dishes marked with * have a vegetarian option We have gluten free penne available</i>	
FISH AND SHELLFISH	
Tuna steak, sesame seeds, pea purée Olive oil, lime and coriander sauce	€18.95
Tranche of hake Portuguese style Hake, cherry tomato, onion, white wine (G)	€16.95
Grilled fillet of sea bass	€24.75
Atlantic Fish Stew – <i>Caldeirada</i> Sea bass, monkfish, clam, scallop, prawn, saffron, coconut milk, yellow and red pepper, onion and potato	€24.00
Baked sea bream fillet Ginger, spring onion, chilli, soya sauce, coconut milk, white wine, fresh coriander Basmati rice	€22.75
Monkfish “Cataplana” Monkfish, clam, prawn, onion, garlic, tomato, chorizo, cured ham, yellow and red pepper	€27.50
Curried prawns (medium or spicy) White rice (N)	€23.75
Cassolette of monkfish and prawns Cream mushroom sauce flamed with brandy White rice	€26.50

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POULTRY AND MEAT

Roasted breast of duck Apple purée Orange, honey, star anise and roasted coriander seed sauce	€18.75
Roasted breast of chicken roasted on sliced potatoes Aromatic herb butter. Crispy pancetta Hoisin plum and shitake mushroom sauce (25 mins) (G)	€16.75
Chicken piri-piri (25 mins)	€11.75
Beef Bourguignon Beef shank, shallot, onion, mushroom, celery, garlic, onion Red wine sauce	€19.50
Beef stroganoff flamed with vodka White rice	€24.00
Grilled lamb chops	€20.25
Rack of lamb, parsnip purée Bordelaise sauce	€24.90
Indian lamb curry Basmati rice, Poppadom and dips (N)	€17.50

STEAK SELECTION

Grilled ribeye steak, lemon and thyme butter (225 grs / 8 oz.)	€22.75
Grilled fillet steak Béarnaise sauce	€28.00
“Bife à Portuguesa” Sautéed sirloin of beef, cured ham, potatoes, garlic, laurel, white wine, demi glace	€22.75

All of the above are served with potato of the day and vegetables or French fried potatoes or salad

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