



## DINNER MENU

### IMPORTANT NOTICE:

Although we have implemented careful procedures, there is always a possibility of traces of allergenic ingredients being present in any products used in the kitchen. We cannot therefore guarantee that a dish is completely free from any allergens.

If you do have any specific food allergies or an intolerance to any foods we ask that you to speak to our Restaurant Manager, so that we can provide you with a more detailed menu, with information regarding possible allergens.

On this menu we detail only the main ones in nuts (N) and gluten (G).

Vegetarian dishes are marked (V).

All weights referred to are approximate - uncooked. All fish dishes may contain bones and all items are subject to availability.

No dish, foodstuffs or beverage, including covers, may be charged unless they are requested by the customer or rendered useless by the latter. (DL 10/2015 of 16/01)

All prices are inclusive of IVA (VAT) at the prevailing rate.

Smoking is not allowed in the restaurant and bar. Cigars and pipes are not permitted in any part of the restaurant and terrace areas. Though terrace areas are outside please consider other guests and refrain from smoking at the table if others nearby are eating.

Cover charge €1.50

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## SOUPS

Soup of the day	€5.00
Gazpacho Andaluz (V) (G)	€5.75
Fresh tomato soup with cream and parsley (V)	€5.75

## STARTERS

Avocado with prawns, cocktail sauce	€14.90
Carpaccio of octopus Lime, coriander, yellow and red bell pepper, micro herbs, wakame	€14.75
Carpaccio of young beef marinated with garlic, olive oil, coriander Flaked Parmesan cheese	€14.00
Chèvre cheese, onion confit, Orange, strawberry, mixed green leaves Almonds, raisins, nuts Red fruits reduction (N) (G)	€11.00
Oven baked butterfly prawns Parsley butter sauce	€16.50
Prawns wrapped in kataifi strands (G) Chilli, lime, ginger, mango and coriander dip	€12.00

## LIGHT AND HEALTH

<i>Fennel salad</i> – Fennel, cranberry, lime juice, rocket, cherry tomato Lemon, olive oil and black pepper vinaigrette (V)	€11.20
Add chicken	€13.50
Add halloumi cheese	€14.70
<i>Quinoa</i> - Roasted vegetables, cherry tomato, feta cheese, coriander Lime, olive oil, clove and honey vinaigrette (V)	€13.50
No cheese (vegan)	€12.50
Add chicken	€14.50
Add prawns	€15.00
<i>Seafood platter</i> – Prawns, smoked salmon, gravlax, smoked salmon tartare, marinated herring, dressed salad Two sauces: Dijon mustard with dill, cocktail	€18.00
<i>Crispy prawns</i> – Prawns, mixed leaves, mango, cherry tomato, crispy pancetta Sweet chilli, ginger and balsamic vinaigrette (G)	€13.00

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## VEGETARIAN AND VEGAN

<i>Courgette cannelloni</i> – Courgette, shimeji mushrooms, shallot, baby spinach, celery, carrot, fennel, basil, rocket, ricotta, mozzarella, gouda cheese	
Tomato, basil, pine nuts and almond sauce (V) (N)	€13.00
Without cheese (vegan) (N)	€12.00
Penne with spinach and ricotta cheese (V) (N)	€13.20
<i>We have gluten free penne available</i>	

## PASTA (G)

<i>Beef lasagne</i> – Minced meat, carrot, mushrooms, tomato, Béchamel sauce and mozzarella cheese	€12.95
Linguini with prawns	€13.50
Spaghetti Bolognese	€12.25
Penne with chicken, bacon, cream, gorgonzola cheese	€13.20
Black spaghetti with monkfish, prawns, mushrooms, cream, tomato	€18.80
Saffron risotto with seabass and prawns	€18.70
Four Seasons tagliatelle carbonara	€13.00

*We have gluten free penne available*

## FISH AND SHELLFISH

Fillet of tuna, sesame seeds, pea purée Olive oil, lime and coriander sauce	€19.40
Grilled fillet of sea bass Green salad	€23.00
Baked sea bream fillet Ginger, spring onion, chilli, soya sauce, coconut milk, white wine, fresh coriander Basmati rice	€24.70
Curried prawns (medium or spicy) White rice (N)	€24.20
Cassolette of monkfish and prawns Cream mushroom sauce flamed with brandy White rice	€26.95

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## POULTRY AND MEAT

Roasted breast of duck Apple purée scented with cinnamon Roasted vegetables Orange, honey, star anise and roasted coriander seed sauce	€19.80
Chicken piri-piri (25 mins) French fried potatoes	€12.00
Beef stroganoff flamed with vodka White rice	€24.40
Lamb chops Algarvian carrot purée, spinach Fried sweet potato chips or French fried potatoes	€24.75
Rack of lamb Parsnip purée Bordelaise sauce	€26.00
Chicken saltimbocca with “presunto” and spinach Gorgonzola sauce Basmati rice	€17.00
Medallions of beef Green pepper sauce	€23.00
Indian lamb curry Basmati rice Poppadom and dips (N)	€18.00

## STEAK SELECTION

Grilled ribeye steak (225 grs / 8 oz.) Lemon and thyme butter	€23.75
Grilled fillet steak Béarnaise sauce	€28.90

*All of the above are served with potato of the day and vegetables or French fried potatoes or salad, unless indicated otherwise*

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