

DAILY MENU

Monday | 14.09.2020

COUVERT

Crushed olives, Santa Catarina olive oil tasting and a Chef's suggestion ● 3,00 €

Bread ● 1,00 €

SOUP

Peas Velvety Soup with garlic croutons ● 3,50 €

STARTER

Crispy baked goat cheese with sauté apple, honey from Santa Catarina and walnuts

● 6,50 €

FISH DISH

Perch fillet with fig and almond crust, golden potatoes and sautéed vegetables ● 13,50 €

MEAT DISH

Pork tenderloin Cataplana with clams from the Ria Formosa and sweet potatoes from Aljezur ● 16,00 €

VEGETARIAN DISH

Creamy pasta with vegetables ● 8,50 €

DESSERT

Carob and Orange mousse ● 3,50 €

Seasonal fruit ● 3,00 €

Halfboard includes: 1 soup + 1 Fish dish or 1 Meat dish + 1 Dessert. Price: 20€ per person.

Iva included

DAILY MENU

Tuesday | 15.09.2020

COUVERT

Crushed olives, Santa Catarina olive oil tasting and a Chef's suggestion ● 3,00 €

Bread ● 1,00 €

SOUP

Tomato soup with goat cheese and olive sand ● 3,50 €

STARTER

Algarve Style fried shrimps with garlic and oranges from the Quinta ● 11,50 €

FISH DISH

Monkfish Rice with Shrimps ● 16,50 €

MEAT DISH

Grilled Veal Medallion with Herb Butter, Punched Potatoes and Grilled Vegetables ● 17,00 €

VEGETARIAN DISH

Corn pudding with grilled vegetables and celery puree ● 8,50 €

DESSERT

Crème brûlée ● 3,50 €

Seasonal fruit ● 3,00 €

Halfboard includes: 1 soup + 1 Fish dish or 1 Meat dish + 1 Dessert. Price: 20€ per person.

Iva included

DAILY MENU

Wednesday | 16.09.2020

COUVERT

Crushed olives, Santa Catarina olive oil tasting and a Chef's suggestion ● 3,00 €

Bread ● 1,00 €

SOUP

Leek velvety Soup with crunchy dry-cured ham ● 3,50 €

STARTER

Green lettuce salad with cottage cheese, honey from Santa Catarina and nuts served on a crispy base ● 6,50 €

FISH DISH

Octopus "Lagareiro" Style with punched potatoes and sautéed greens ● 14,00 €

MEAT DISH

Stuffed Chicken breasts with "alheira" (typical sausage), potato "migas" (fried bread crumble pure) with country herbs and vegetables ● 14,00 €

VEGETARIAN DISH

Tofu skewers with grilled vegetables and roasted sweet potatoes ● 11,00 €

DESSERT

Carob and Fig Brownie ● 3,50 €

Seasonal fruit ● 3,00 €

Halfboard includes: 1 soup + 1 Fish dish or 1 Meat dish + 1 Dessert. Price: 20€ per person.

Iva included

DAILY MENU

Thursday | 17.09.2020

COUVERT

Crushed olives, Santa Catarina olive oil tasting and a Chef's suggestion ● 3,00 €

Bread ● 1,00 €

SOUP

Pumpkin Velvety Soup flavoured with olive crumble and island cheese ● 3,50 €

STARTER

Melon with dry-cured ham, honey from Santa Catarina and caramelized almonds ● 6,50 €

FISH DISH

Steamed cod fillet under chickpea puree, with golden potatoes and carrot flan ● 14,00 €

MEAT DISH

Stewed Pork cheeks with celery puree, herb polenta and grilled vegetables ● 14,00 €

VEGETARIAN DISH

Creamy pasta with vegetables ● 8,50 €

DESSERT

Rice pudding ● 3,50 €

Seasonal fruit ● 3,00 €

Halfboard includes: 1 soup + 1 Fish dish or 1 Meat dish + 1 Dessert. Price: 20€ per person.

Iva included

DAILY MENU

Friday | 18.09.2020

COUVERT

Crushed olives, Santa Catarina olive oil tasting and a Chef's suggestion ● 3,00 €

Bread ● 1,00 €

SOUP

Celery and courgette Velvety soup with crispy almonds ● 3,50 €

STARTER

Octopus "Tiborna" with olive "Tapenade" and confit tomatoes ● 7,50 €

FISH DISH

Typical dish with fish and pasta (Algarve style fish pasta) ● 15,00 €

MEAT DISH

Roasted lamb with gratin potatoes and grilled vegetables ● 18,50 €

VEGETARIAN DISH

Smoked tofu wok with sautéed vegetables ● 11,00 €

DESSERT

Honey pudding ● 3,50 €

Seasonal fruit ● 3,00 €

Halfboard includes: 1 soup + 1 Fish dish or 1 Meat dish + 1 Dessert. Price: 20€ per person.

Iva included

DAILY MENU

Saturday | 19.09.2020

COUVERT

Crushed olives, Santa Catarina olive oil tasting and a Chef's suggestion ● 3,00 €

Bread ● 1,00 €

SOUP

Vegetable Soup ● 3,00 €

STARTER

Chicken salad with mini mozzarella, pineapple and sunflower seeds ● 3,00 €

FISH DISH

Cod au gratin with "Broa" (type of corn bread) ● 12,50 €

MEAT DISH

Traditional duck rice ● 12,50 €

VEGETARIAN DISH

Corn pudding with grilled vegetables and celery puree ● 8,50 €

DESSERT

Orange swiss roll ● 3,50 €

Seasonal fruit ● 3,00 €

Halfboard includes: 1 soup + 1 Fish dish or 1 Meat dish + 1 Dessert. Price: 20€ per person.

Iva included

DAILY MENU

Sunday | 20.09.2020

COUVERT

Crushed olives, Santa Catarina olive oil tasting and a Chef's suggestion ● 3,00 €

Bread ● 1,00 €

SOUP

Chicken Soup aromatized with mint from our Quinta ● 3,50 €

STARTER

Stuffed mushrooms with "alheira de caça" (typical hunting meat sausage) and green salad

● 6,00 €

FISH DISH

Steamed octopus with sweet potato puree and sautéed vegetables ● 14,00 €

MEAT DISH

Fried chicken with golden potatoes ● 13,00 €

VEGETARIAN DISH

Corn pudding with grilled vegetables and celery puree ● 8,50 €

DESSERT

Almond pie ● 3,50 €

Seasonal fruit ● 3,00 €

Halfboard includes: 1 soup + 1 Fish dish or 1 Meat dish + 1 Dessert. Price: 20€ per person.

Iva included

EXTRAS

Couvert (for each ingredient) ● 1,00 €

Bread ● 1,00 €

Starter ● 7,00 €

Mixed Salad ● 4,00 €

French fries ● 3,50 €

White rice ● 3,00 €

Sautéed vegetables ● 3,50 €

Fish of the day ● By pre-order

Ice Cream Ball / Unit ● 1,50€



CHILDREN MENU

Grilled chicken breast with French fries ● 6,50 €

Spaghetti Bolognese ● 7,00 €

Tranche of seared perch with rice ● 7,00 €

Fishfingers with rice ● 6,50 €

Halfboard includes: 1 soup + 1 Fish dish or 1 Meat dish + 1 Dessert. Price: 20€ per person.

Iva included

ESPECIALIDADES (2 Pax)

Nota: Estas especialidades devem ser encomendadas com 24 horas de antecedência.

Ameijoas à Bulhão-pato ● 25,00 €

Ameijoas da Ria Formosa na Cataplana ● 29,00 €

Açorda de Galinha ● 29,00 €

Açorda de Bacalhau com Gambas ● 35,00 €

Arroz de Polvo à Algarvia ● 30,00 €

Massada de Peixe à Algarvia ● 29,00 €

Cataplana de Polvo com Batata-doce de Aljezur ● 30,00 €

Cataplana de Peixes e Mariscos à Algarvia ● 38,00 €

Cataplana de lombinho de porco com ameijoas da Ria Formosa e Batata-doce de Aljezur ● 32,00 €

Halfboard includes: 1 soup + 1 Fish dish or 1 Meat dish + 1 Dessert. Price: 20€ per person.

Iva included