



# Menu à la Carte

# NEWS

## RESTAURANTE & LOUNGE BAR

**Couvert**  
**Misto de pão, paté de atum e manteiga**  
*Bread selection, tuna pate and butter*  
**2,40 (1pax)**

**Azeitonas**  
*Olives*  
**2,00**

### SOUPS

**Sopa de legumes V**  
*Vegetables soup*  
**4,50**

**Sopa de peixe e marisco**  
*Fish and seafood soup*  
**13,00**

**Creme de tomate com croutons V**  
*Tomato soup with croutons*  
**5,50**

**Sopa de cebola com queijo mozzarella gratinado e croutons V**  
*Onion soup with gratin mozzarella and croutons*  
**5,50**

### STARTERS

**Pão de alho com queijo mozzarella**  
*Garlic bread with mozzarella cheese*  
**9,50**

**Salmão fumado**  
**Molho dill e tostas**  
*Smoked salmon*  
*dill sauce and toasties*  
**14,00**

**Tomate mozzarella, basil fresco, azeite e oregãos V**  
*Tomato Mozzarella, fresh basil, olive oil and oregano*  
**9,50**

**Cocktail de camarão clássico**  
**Alface bebé, abacate, tomate cherry e molho marie rose**  
*Classic prawn cocktail*  
*Baby gem, avocado, cherry tomatoes and marie rose sauce*  
**13,00**

**Burrata**  
**Presunto de parma, tomate cherry, azeite, sal e pimenta, tapenade de azeitona**  
*Parma ham, cherry tomato, olive oil, salt, pepper and olives tapenade*  
**13,50**

**Salada de polvo, abacate e molho vinagrete**  
*Octopus salad, avocado and vinaigrette sauce*  
**14,00**

**Carpaccio do lombo**  
**Queijo parmesão e rúcula**  
*Fillet carpaccio*  
*Parmesan cheese and rocket salad*  
**13,00**

**Croquetes de bacalhau e maionese de alho (6unid)**  
*Cod fish croquettes and garlic mayonnaise*  
**10,00**

**Presunto Pata Negra**  
*"Pata Negra" ham*  
**16,00**

**Vieiras**  
**Alho, lima e farofa de bacon**  
*Scallops*  
*Garlic, lime and crumbs with bacon*  
**14,50**

**Calamares e molho tártaro**  
*Calamari and tartar sauce*  
**13,00**

**Ceviche de camarão e robalo**  
*Prawns and seabass ceviche*  
**12,00**

**Amêijoas à “bulhão pato”**  
*Clams “bulhão pato” style*  
**17,00**

**Ostras ao natural (da Ria Formosa)**  
*Natural oysters*

<b>6un.</b>	<b>9un.</b>	<b>12un.</b>
19,00	25,00	31,00

**Camarão frito com alho**  
*Fried prawns with garlic*  
**12,50**

**Prato de marisco**

**Ostras , camarão cozido, caranguejo do Alasca, vinagrete de cebola roxa e molho cocktail**  
*Seafood dish*  
*Oysters, cooked prawns and Alasca king crab, red onion vinaigrette and cocktail sauce*  
**(2pax) 69.00**

**Caranguejo do Alasca grelhado, molho de manteiga e alho**  
*Grilled Alaska king crab garlic and butter sauce*  
**(kg. 130,00 )**

## FISH

**Caril de gambas, arroz basmati e pappadam**

*Prawn curry, basmati rice and pappadam*

**19,50**

**Filete de robalo em cama de legumes e molho de champanhe**

*Sea bass fillet on a bed of vegetables served in foil boat and champagne sauce*

**19,50**

**Filete de salmão grelhado, batatas e legumes cozidos**

*Grilled salmon fillet, boiled potatoes and vegetables*

**17,50**

**Filetes de pescada com arroz de gambas**

*Fried hake fillet with prawns rice*

**18,00**

**Linguado à Meunière ou grelhado, batatas e legumes cozidos**

*Meunière or grilled sole, boiled potatoes and vegetables*

**29,50**

**Linguado grelhado com batatas e legumes cozidos**

*Grilled sole with boiled potatoes and vegetables*

**29,00**

**Caldeirada de bacalhau**

*Dry & salt codfish stew*

**(2pax) 47,00**

**Robalo grelhado, batatas e legumes cozidos**

*Grilled sea bass, boiled potatoes and vegetables*

**18,00**

**Bacalhau assado, azeite, alho e batata a murro**

*Dry & salt codfish "portuguese style", olive oil, garlic and potatoes*

**19,50**

**Mexilhões à "La Meurnier"**

*Mussels "La Meurnier" style*

**18,50**

**Mariscada com molho de tomate no tacho**

*Seafood with tomato sauce*

**(2pax) 53,00**

**Espetada de tamboril e camarão, batatas e legumes cozidos**

*Monkfish and prawn kebab, boiled potatoes and vegetables*

**26,50**

**Arroz de tamboril e gambas**

*Monkfish and prawn rice*

**(2pax) 49,00**

**Camarão tigre grelhado "à News" com molho de alho e arroz basmati**

*Grilled tiger prawns "News" style with garlic sauce and basmati rice*

**(1pax) 28,00**

**(2pax) 54,00**

## GRILLED MEAT

Todas as carnes são acompanhadas com batata frita

*All meats are served with chips*

### Bife do lombo c/ molho cogumelos

*Fillet steak with mushrooms sauce*

**23,00**

### Bife T-bone c/ molho chimichurri

*T-bone steak with chimichurri sauce*

**24,50**

### Costeleta de vitela

*Veal chops*

**26,00**

### Bife do lombo c/ molho roquefort

*Fillet steak with roquefort sauce*

**23,00**

### Costeletas de borrego e molho menta

*Lamb chops with mint sauce*

**26,00**

### Bife do lombo c/ molho pimenta

*Fillet steak with pepper sauce*

**23,00**

### Gourmet burger

**Salada, bacon, pepperoni, queijo cheddar, cebola, cornichons, molho tártaro e batatas palito finas**

*Salad, bacon, pepperoni, cheddar, onion, gherkins, tartar sauce and thick cut chips*

**16,00**

### Bife do acém com manteiga de alho

*Rib eye with garlic butter*

**24,00**

## SPECIALTY

### Chateaubriand

Parte selecionada do lombo de novilho em média de 450 a 500 gr de puro fillet mignon acompanhado de batata frita e dois molhos: pimenta e cogumelos.

*Top quality fillet mignon with 450 to 500 gr, served with chips and 2 sauces: pepper and mushrooms*

**(2pax) 49,50**

## OTHER SPECIALTIES

### Bife à portuguesa

*Steak "portuguese Style"*

*Fried with garlic and bay leaf, parma ham and sliced potatoes*

**24,00**

### Pernil de porco tostado, mel e batata frita

*Roast leg of pork coated in honey and chips*

**19,00**

## PIZZAS

### MARGHERITA V

Tomate, mozzarella, oregãos

*Tomato, mozzarella, oregano*

14,00

### HAM

Tomate, mozzarella, fiambre, oregãos

*Tomato, mozzarella, ham, oregano*

14,50

### ROMANA

Tomate, mozzarella, cogumelos,  
fiambre, oregãos

*Tomato, mozzarella, mushrooms,  
ham, oreganos*

14,50

### TROPICANA

Tomate, mozzarella, frango, fiambre, ananás

*Tomato, mozzarella, chicken, ham, pineapple*

14,50

### 4 FROMAGI V

Queijo gorgonzola, mozzarella, parmesão,  
pecorino e molho de basil

*Gorgonzola cheese, mozzarella, parmesan,  
pecorino and basil sauce*

14,50

### MOZZARELLA V

Tomate, mozzarella, tomate cereja, rúcula,  
mozzarella búfala

*Tomato, mozzarella, cherry tomato,  
rocket salad, buffalo mozzarella*

15,00

### VEGETARIANA V

Tomate, mozzarella, cebola, cogumelos,  
alcachofras, courgete, pimento vermelho e  
verde, tomate cereja, azeitonas, brócolos

*Tomato, mozzarella, onion, mushrooms,  
artichokes, courgett, red and green peppers,  
cherry tomato, olives, broccoli*

14,00

### CAPRICCIOSA

Tomate, mozzarella, cogumelos,  
malaguetas, frango fumado picado,  
azeitonas, tomate cereja, mozzarella  
búfala, manjeriço, parmesão

*Tomato, mozzarella, mushrooms,  
chilli pepper, smoked chicken, olives,  
cherry tomato, buffalo mozzarella,  
basil, parmesan shavings*

15,00

### PROSCIUTTO

Tomate, mozzarella, presunto de parma,  
rúcula, parmesão, tomate cereja

*Tomato, mozzarella, parma smoked ham,  
rocket salad, parmesan shavings, cherry tomato*

15,00 €

### AL CARPACCIO

Tomate, mozzarella, carpaccio de lombo,  
rúcula, lascas de parmesão

*Tomato, mozzarella, beef carpaccio,  
rocket salad, parmesan shavings*

15,50

### DIAVOLA

Tomate, mozzarella, pepperoni

*Tomato, mozzarella, pepperoni*

15,00

### BASIL V

Tomate, mozzarella, pesto de manjeriço,  
parmesão, tomate cereja

*Tomato, mozzarella, basil pesto, parmesan  
shavings, cherry tomato*

15,00

### TUNA

Tomate, mozzarella, atum, tomate  
cereja, pimento vermelho e verde,  
cebola, azeitonas

*Tomato, mozzarella, tuna, cherry tomato,  
red and green pepper, onion, olives*

15,00

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## PASTAS

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Opção sem Gluten (Penne) . Gluten Free Option (Penne)

**Tagliatelle “Brocolata”, frango, brócolos,  
natas e lascas de parmesão**

*Tagliatelle Brocolata, chicken,  
broccoli, cream sauce and  
parmesan shavings*

**13,50 €**

**Esparguete bolonhesa**

*Spaghetti bolognese*

**13,00 €**

**Esparguete preto al mare com camarão,  
tamboril, mexilhões e amêijoas**

*Black spaghetti al mare with prawns,  
monkfish, mussels and clams*

**20,00**

**Risotto de camarão tigre e lima**

*Tiger prawn risotto and lime*

**28,00**

**Raviolis recheados com espinafres,  
molho 4 queijos, gratinado com mozzarella V**

*Ravioli stuffed with spinach, four cheeses sauce,  
gratin with mozzarella*

**14,50**

**Pappardelle de vieiras, natas e lascas de parmesão**

*Scallops pappardelle, cream sauce  
and parmesan shavings*

**22,00**

**Linguini “à Vôngole” (com amêijoas)**

*Linguini “Vôngole style” (with clams)*

**19,50**

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## VEGETARIAN

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**Quinoa com legumes grelhados / Quinoa with grilled vegetables**

**15,00**

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## SALADS

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**Salada de camarão / Prawns salad**

**Camarão, folhas verdes, abacate, pepino, coentros  
e sementes de gergelim**

*Prawns, green leaves, avocado, cucumber, coriander, mango,  
sesame seeds and asian sauce*

**15,50**

**Salada César / Caesar salad**

**14,50**

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## SIDERS

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**Espinafres salteados**

*Sautéed spinach*

**4,00**

**Salada de folhas verdes e tomate cereja**

*Green salad and cherry tomatoes*

**5,00**

**Salada de abacate**

**com cebola roxa, coentros, lima e azeite**

*Avocado salad with red onion,  
coriander, lime sauce and olive oil*

**9,00**

**Arroz**

*Rice*

**4,00**

**Legumes grelhados**

*Grilled vegetables*

**5,00**

**Batata frita**

*French fries*

**4,50**

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## ASIAN FOOD

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**Tempura de camarão**  
*Shrimp Tempura*  
**13.00 (6unid)**

**Bowl de salmão**  
*Salmon Bowl*  
**14.00**

**Satay de galinha  
com molho de amendoim**  
*Chicken Sapai with peanut sauce*  
**10.00**

**Bao de pato á pequim e cebolinho**  
*Pequin duck bao with pickled  
spring onion*  
**11.00**

**Caril verde de frango Thai**  
*Thai green curry with chicken*  
**16.00**

### VOUCHERS OFERTA / GIFT VOUCHERS

**A oferta perfeita para amigos e família.  
Disponível para compra no Restaurante.**

*The perfect present for friends and  
family. Available for purchase.*

**TAKE AWAY**