

## SOUPS

Soup of the day	€6.40
Gazpacho Andaluz (V) (G)	€7.10
Fresh tomato soup Cream and parsley (V)	€7.00
Thai soup with chicken and mange tout Coriander and chilli pepper (G) (N)	€7.40
Cold cream of beetroot, sweet potato and parsnip Coconut milk, croutons and sesame seeds	€6.50

## STARTERS

Avocado with prawns, cocktail sauce	€15.00
Filo pastry nest with chèvre cheese, apple, walnuts, honey (V) (N)(G)	€13.50
Seared scallops, peas purée with pennyroyal, crispy pancetta, micro herbs Orange and Grand Marnier sauce	€16.80
Cured salmon, gherkins, pink ginger, salmon and herring roes Avocado mousse, wasabi mousse with Greek yogurt, Dijon mustard, honey and soya sauce	15.40
Prawns wrapped in kataifi strands (G) Chilli, lime, ginger, mango and coriander dip	€13.80
Melon carpaccio with cured ham, pink pepper, wild berries and mint Honey and balsamic vinaigrette	€12.50
Beef tartar (80 grs) Raw egg, gherkins, capers, red onion, anchovies, parsley, mustard	€15.50

## LIGHT AND HEALTH

Classic Caesar salad (G) Romain lettuce, parmesan cheese, anchovy fillet, croutons. Caesar dressing (Egg yolk, Dijon mustard, parmesan cheese, lemon juice, garlic and olive oil)	€11.50
With grilled chicken	€15.40
With boiled prawns	€15.50
With smoked salmon	€16.30
Seafood platter Prawns, smoked salmon, gravlax, marinated herring, smoked salmon tartare Potato salad with salmon caviar, dressed salad Two sauces: Dijon mustard with dill, cocktail	€19.30
Crispy prawns salad Prawns, mixed leaves, mango, cherry tomato, crispy pancetta Sweet chili, ginger and balsamic vinaigrette (G)	€15.00
Couscous salad with saffron and halloumi cheese (V) or grilled tofu (VG) Grilled courgette, eggplant, onion and cherry tomatoes, beetroot Balsamic vinaigrette	€15.20

Cover charge €3.50

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

**VEGETARIAN AND VEGAN** - We have gluten free penne available

Courgette cannelloni

Courgette, shimeji mushrooms, shallot, baby spinach, celery, carrot, ricotta, mozzarella, gouda cheese

Fennel, basil, tomato cherry and rocket salad

Tomato, basil, pine nuts and almond sauce (V) (N) €14.70

Without cheese (Vegan) (N) €12.70

Saffron risotto

Paris, shiitake and shimeji mushrooms, green asparagus, parmesan cheese (V) €16.40

Potato gnocchi (G) with:

4 Cheeses sauce €17.60

Tomato and basil sauce €16.20

Pesto sauce €17.00

Ricotta and spinach ravioli:

Butter and sage sauce €16.50

Tomato and basil sauce €16.50

Pesto sauce €16.50

Roasted pumpkin, walnuts and cream €16.50

**PASTA (G)** - We have gluten free penne available

Duck lasagne with spinach and ginger €14.00

Linguini Al Pesto di mare

Linguini, prawn, parmesan cheese, rocket, basil, pinion dry fruits €21.50

Spaghetti Bolognese €13.90

Penne with chicken, bacon, cream, gorgonzola cheese €15.00

Black spaghetti with monkfish, prawns, mushrooms, cream, tomato €20.80

Four Seasons tagliatelle carbonara €14.60

Saffron risotto with seabass and prawns €21.00

**FISH AND SHELLFISH**

Seared tuna

Potato purée with wasabi, vegetable spaghetti

Olive oil with mint, lime, ginger and coriander €25.20

Grilled fillet of sea bass

Buttered new potatoes and vegetables €25.40

Curried prawns (medium or spicy)

White rice (N) €23.00

Monkfish, prawn and clams cataplana stew

Diced chorizo and cured ham

Potatoes, tomato, red, yellow and green bell peppers, dried garlic and onions €26.00

Sautéed tranche of salmon with quinoa crust

Sautéed spinaches

Purple sweet potato purée

Mustard and fennel mousseline €25.50

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## POULTRY AND MEAT

Roasted duck breast, and Steamed soft stem broccoli Duchesse potatoes Orange sauce	€21.00
Chicken piri-piri (25 mins) French fried potatoes	€13.80
Beef stroganoff flamed with vodka (G) White rice	€24.00
Lamb chops Carrot purée, spinach Fried sweet potato chips	€27.80
Roasted rack of lamb, Couscous with roasted vegetables Mint cream, blackberries sauce	€29.50
Beef tartar (160 grs/5.6 oz) Raw egg, gherkins, capers, red onion, anchovies, parsley and mustard	€24.00
Surf & Turf - Braised beef tenderloin and sautéed prawn Grilled asparagus, Padrón pepper and cherry tomato Dauphine potatoes Port wine reduction	€31.20
Beef tournedos with foie gras Roasted Padrón bell pepper and cherry tomatoes Pont Neuf potatoes Madeira sauce, grain mustard with honey	€31.00
Grilled fillet steak Roasted cherry tomatoes on the stem and marron mushrooms Pont Neuf potatoes Béarnaise sauce	€30.00
Indian lamb curry Basmati rice Poppadom and dips (N)	€19.50

## SIDE DISHES - €3.50 each

Rice and potatoes	Vegetables	Salads
Basmati rice French fried potatoes Sweet potato chips Buttered new potatoes Sautéed potatoes Pont Neuf potatoes	Sautéed greens beans with bacon Soft stem broccoli Sautéed spinach Roasted vegetables selection Roasted cauliflower gratinated with cheese (G)	Tomato, onion and oregano Mixed salad Green salad Alentejana salad – tomato, onion, cucumber, green pepper

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