

CARTA DO SOL

COUVERT

Tradicional Breads, Butter from Azores, Olives & Moura's Olive Oil VG 7,00€/PAX

SNACKS

Vegetable Garden Soup	VG, V, GF, DF	8,00 €
Herbs Salad from Our Garden, Fresh Cheese, Sesame & <i>Alcobaça</i> 's Apple (with or without Chicken)	VG, GF	12,00 €
Vegetables Salad with <i>São Jorge</i> 's Cheese, Almond & Pesto from Our Vegetable Garden	VG, GF	13,00 €
Bulgur Cold Salad, Apricot, Coriander, Pine Nuts, Pomegranate & Yogurt	VG, DF	14,00 €
Toast with Tomato, Basil, Cottage Cheese & Chilli Oil	VG	9,00 €
Bowl of Quinoa, Vegetables from the Garden, Avocado, Egg, Coriander & Lime	VG, GF, DF	13,00 €
Beef Sandwich, <i>Bolo do Caco</i> , Egg & Aioli		16,00 €
Portuguese Cheese Platter	VG	18,00 €
Portuguese Cold Cuts Platter	DF	18,00 €
Portuguese Cheese & Cold Cuts Platter		22,00 €
Fish from the Coast & Vegetables from Our Garden	GF	27,00 €
Beef Steak, Salt Potatoes & Vegetables from Our Garden	GF	29,00 €

FRESH JUICES

Orange Juice	VG, V, GF, DF	7,00 €
Daily Vegetable Garden Juice	VG, V, GF, DF	7,00 €
Daily Juice	VG, V, GF, DF	7,00 €

DESSERTS

Artisanal Ice Creams	VG	7,00 €
Chocolate Cake with Walnuts & Strawberry Sorbet	VG	7,00 €
Orange Rolled Custard & Vanilla Ice Cream	VG	8,00 €

Menu available from 12.30am to 7pm

VG Vegetarian | V Vegan | GF Gluten Free | DF Dairy Free

CARTA DA LUA

COUVERT

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STARTERS

Rabbit Terrine, Beetroot & Herbs from the Garden GF 18,00 €
Tradicional Portuguese Stew & Pennyroyal GF 17,00 €
Razor Clam with Garlic & "Perpétua das Areias" GF,DF 19,00 €
Horse Mackerel, Olives, Red Peppers & Crudités from the Garden GF 18,00 €

FISH

Fish from our Coast, Cauliflower, Citrus & Vegetables GF 28,00 €
Hake, Cockles, Nasturtium, Seaweed & Potato GF 25,00 €
Grilled Octopus, Rice with Cuttlefish Ink & Coriander GF 28,00 €

MEAT

Aged Beef, Shimejis, Celery & Mustard GF 31,00 €
Duck Magret, Puff Pastry, Carrots & Blackberries 28,00 €
Lamb, Tomato, Parsnip & Spices GF 29,00 €

DESSERT

Chocolate Brownie & Mints VG 12,00 €
Lemon Grass Pannacotta, Beetroot & Chili VG,GF, DF 10,00 €
Pomegranate Cake, Pistachio & Lemon Basil VG 10,00 €
Avocado Ice Cream, Mint, Spinach & Citrus V, DF 10,00 €

CARTA DA LUA

STARTERS

Quinoa, Corn and Coriander Ceviche	V, DF	16,00 €
Kale Fritters, Nori Seaweed & Roasted Tomato	V, DF	16,00 €
Grilled Eggplant, Cinnamon, Saffron & Coriander	V, GF, DF	16,00 €

MAIN COURSES

Kale, Leek & Potatoes	V, GF, DF	25,00 €
Lentil Curry, Pumpkin, Cauliflower & Wild Rice	V, GF, DF	25,00 €
Beet Creamy Rice	V, GF, DF	25,00 €
Vegetable Garden Tagine, Chickpeas & Bulgur Salad	V, DF	25,00 €

DESSERT

Glazed Pineapple from Azores, <i>Carcavelos</i> & Lime Sorbet	V, GF, DF	9,00 €
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