



Welcome at Restaurante O Barradas

The cooking style of Restaurante "O Barradas" is based on original Portuguese cuisine and recipes adapted into a more contemporary defined taste.

To accomplish this natural taste we only chose the best ingredients often found in the local region such as the finest aromatic garden herbs, daily caught fresh fish from the ocean mostly taken from the area of Sagres.

It is our preference to use the finest virgin olive oil and the tenderest meat from the region of Alentejo, raised in Nature and having the benefits of eating healthy food.

Your dining experience can be completed with the superb wine collection we offer. Feel free to visit our wine cellar and ask for a recommendation for your chosen dish.

We wish you a pleasant stay in our restaurant and hope that this evening is for you an unforgettable experience.

Cover

Traditional Portuguese White Bread and slices Home Made Mediterranean Bread, served with Carrot Salad, Olives, Cheese Crackers and Delicious Figs	1.60 €
Home Made Tuna Paté	1.50 € (2 persons)

Starters

Barco Algarvio boiled prawns served with melon and cocktail sauce	7.50 €
Prawns "à Casa" fried prawns in spicy sauce, served with tomato	7.50 €
Grilled Prawn Kebab served with garlic mayonnaise	8.80 €
Portuguese Sausage of Porco Ibérico	4.80 €
Marinated Green Pepper with Anchovies	4.80 €
Melon with Ham "Bisaro"	6.80 €

Salads

Tomato Salad	3.50 €
Mixed Salad	6.80 €
Salad "à Casa" fresh sheep cheese with tomato, pepper, olives and balsamic	5.50 €
Mediterranean Salad rocket leaves with Nisa cheese shavings, caramelised balsamic and served with seasonal fresh fruit	5.50 €

Soups

Traditional Portuguese Vegetable Soup	3.00 €
Homemade Tomato Soup	3.00 €
Homemade Tomato Soup with Prawns	4.00 €



As we only serve wild fish, and this depends on the local fisherman's daily catch, some of these may not be available. Consequently the prices are set on a daily basis.

Fish

Stone Bass, Sea bream, Red Bream,
Sole, Bass, Sea Bass, etc.

In the oven baked Fish Traditional "Algarvio"
with garlic, tomato, onions, potatoes and white wine

In the oven baked Fish "à Casa"
with fresh coriander, parsley, onions, potatoes and white wine

Grilled Fish
with hot garlic butter

Fried Fish
in butter, with garlic and capers

Fish Prepared in Salt
a special way to bake fish in a crust of salt
for two or more persons, needs to be ordered 24 hours in advance

Price of the day

Fish Cataplana
traditional dish of steamed fish and prawns
for two or more persons, needs to be ordered 24 hours in advance

36.00 € (2 persons)

Caldeirada
a delicious Portuguese fish stew
for two or more persons, needs to be ordered 24 hours in advance

34.00 € (2 persons)

The below dishes are available with:
boiled potatoes / French fries / rice / potatoes of the house
(fried in olive oil with garlic and onions)

Meat

Lamb steak served in port wine sauce, garnished with ham and rosemary	15.50 €
Loins of Lamb grilled, served with butter mint sauce	19.50 €
Lamb stew mouth-watering speciality of the house, served in an earth ware crock	10.50 €
Chicken Kebab grilled with rosemary and piri-piri	9.50 €
Chicken Breast enhanced with a traditional Algarve sauce	9.50 €
Kebab "à Casa" pork fillet and Portuguese sausage grilled, served with spicy sauce	12.50 €
Pork "à Casa" delicious spicy pork stew, served in an earth ware crock	8.50 €
Special Kebab pork fillet, veal mirandesa, bacon and shallots, served with butter garlic sauce	15.50 €
Cataplana Algarvia our traditional dish of pork and clams as this is freshly prepared we need 24 hours notice and it is made for two or more persons	40.00 € (2 persons)

Our veal is supplied from prime Mirandesa and Arouquesa Herds

Loin of Veal grilled and served with butter garlic sauce	24.50 €
Veal Cutlet grilled and served with butter garlic sauce	24.50 €
Veal Steak flavoured with garlic and served with a delicate white wine tarragon sauce	22.50 €

Seafood

Atlantic Kebab prawns and small squids grilled	18.50 €
Prawn Kebab grilled and served with butter garlic sauce	21.00 €
Prawns "à Barradas" fried with garlic, served with spicy sauce	21.00 €
Tiger Prawns grilled and served with garlic butter sauce	80.00 € / kg
"Carabineros" boiled, served with garlic mayonnaise and cocktail sauce or fried with garlic, served with spicy sauce	80.00 € / kg
Lobster with reservation, for two or more persons	Price of the day

Vegetarian

Potato Vegetable Gratin	7.50 €
Spaghetti "à Casa" with delicious homemade pesto of almonds and basil, served with a small tomato salad	8.50 €

Children's Plate

Fish fingers and French Fries or Rice	4.50 €
Chicken kebab with French Fries or Rice	4.50 €
Spaghetti Bolognese	4.50 €

House Wine

Régios 0.75 l red or white	12.50 €
Régios 0.375 l red or white	6.50 €

Desserts

Our homemade desserts vary from typical local Portuguese dishes through fresh cheese Tiramisu to some exotic creations suggested by fruits of the season – but they all have one thing in common:

They're on the Blackboard!

VAT included 12 %
This establishment has a complaint book

If you have a special event or a small party and would like to celebrate with your individual menu, please feel free to discuss this with:

Luis and Andrea Pequena