



## Couvert

Bread, butter, carrot salad, olives and beetroot cream   1.80 €  
GLUTEN FREE OR LACTOSE FREE AVAILABLE 2.00 €

Homemade tuna paté 2 people / 1.80 €

## Starters

Algarvian octopus salad with Bruschetta  12.50 €  
GLUTEN FREE AVAILABLE

Fresh sheep cheese with extra virgin olive oil  
and homemade pumpkin compote  9.50 €

Melon with Iberian ham (30 month cured) 13.00 €


Mackerel fillets in olive oil with algarvian salad 9.50 €

Prawns "à Casa" 11.50 €  
small fried prawns with garlic in spicy sauce


Grilled prawn kebab with garlic mayonnaise  14.50 €  
LACTOSE FREE AVAILABLE

Marinated pepper with anchovies 12.50 €

Goat cheese tarte with figs in Moscatel,   9.50 €  
cherry tomatos and grapes

Muxama (dried, salted tuna)  12.50 €  
in mixed lettuce, vinaigrette with capers, cheese shavings

Shrimp cocktail with fresh pineapple 11.50 €

Salad à moda da Casa  9.50 €  
fresh cheese (sheep, goat and cow milk) with tomato,  
basil olive oil and balsamico

Green salad 8.50 €  
with avocado, pomegranate and pear, flavoured with honey vinaigrette

Tomato salad 7.00 €

Mixed salad 7.50 €

Traditional portuguese vegetable soup 4.00 €

Delicate tomato soup 5.00 €





## Meat


### All barbecued

- |  |   |         |
|--|---|---------|
| Chicken breast marinated in honey and lemon, grilled cherry tomato and orange-mango-piri-piri sauce  |    | 16.50 € |
| <b>Pork fillet à Casa</b><br>marinated in redwine and pomegranate, walnutbutter<br>DAIRY FREE AVAILABLE  |    | 18.00 € |
| <b>Iberian pork fillet</b><br>grilled pineapple and mango, spicy paprika-tomato sauce  |     | 19.00 € |
| <b>Special Kebab</b><br>pork fillet, veal Mirandesa, bacon, shallots and mayonnaise house style  |    | 22.00 € |
| <b>Lamb fillet on sautéed apple</b><br>Port wine mint sauce with strawberries  |     | 27.00 € |
| <b>Lamb steak</b><br>mint butter with garlic    |    | 22.00 € |
| <b><u>Veal (young beef/8 month) from prime Mirandesa herd</u></b>                                     |   |         |
| <b>Fillet</b><br>Port sauce flavoured with thyme   |  | 32.50 € |
| <b>Cutlet</b><br>red wine butter, dairy free available    |   | 28.50 € |
| <b>Steak</b><br>white wine tarragon sauce   |   | 28.50 € |

### Stew

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|---|--|---------|
| <b>Lamb, speciality of the house</b> <br>gluten free available |  | 19.50 € |
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### Baked

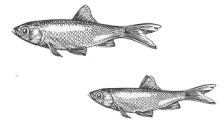
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|---|--|---------|
| <b>Pork fillet</b> <br>with bacon and figs in white wine pepper sauce,<br>gratinated with sheep cheese |  | 18.50 € |
|---|--|---------|

The dishes are available with:

Potatoes house style (with garlic and oregano in olive oil) or french fries or rice

Sautéed vegetables





## Fish

Wild fish from the Atlantic with its availability and price depending on the fishermen's daily catch

### Grilled fish

with hot garlic butter 

LACTOSE FREE BUTTER OR OLIVE OIL WITH GARLIC AVAILABLE

### Fried fish

in butter, with garlic and capers  

GLUTEN FREE FLOUR OR/AND LACTOSE FREE AVAILABLE

The dishes are available with:

Potatoes house style (with garlic and oregano in olive oil) or french fries or rice

Sautéed vegetables

### Typical Portuguese, traditional dishes

#### In the oven baked fish, algarvian style

with garlic, tomato, onions, potatoes, white wine...

#### In the oven baked fish à Casa

with fresh coriander, parsley, onions, potatoes, white wine...

#### Fish in salt

a special way to bake fish in a crust of salt

FOR TWO OR MORE PEOPLE, NEEDS TO BE ORDERED IN ADVANCE

#### Caldeirada

a delicious fish stew

FOR TWO OR MORE PEOPLE, NEEDS TO BE ORDERED IN ADVANCE

2 people/58.00 €

#### Fish Cataplana

dish of steamed fish and prawns

FOR TWO OR MORE PEOPLE, NEEDS TO BE ORDERED IN ADVANCE

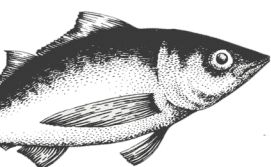
2 people/58.00 €

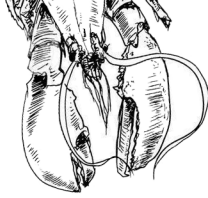
#### Cataplana Algarvia

dish of pork and clams

FOR TWO OR MORE PEOPLE NEEDS TO BE ORDERED IN ADVANCE

2 people/60.00 €





## Seafood


**Grilled Prawn kebab** 32.00 €  
house style red pepper sauce

**Tiger Prawns** kg/125.00 €  
grilled, garlic butter, aioli and cocktail sauce   
LACTOSE FREE AVAILABLE

**Lobster from Sagres** price of the day  
WITH RESERVATION IN ADVANCE, FOR 2 OR MORE PEOPLE

## Vegetarian

**Potato vegetable gratin**  16.00 €  
small tomato orange salad

**Delicious pumpkin quiche**   16.00 €  
small green salad with grapes and cherry tomatoes  
GLUTEN FREE AVAILABLE

## Vegan

**Potato vegetable casserole** 15.50 €  
with coconut milk and roasted almonds,  
small tomato orange salad

**Chickpeas spinach curry, rice and grilled pineapple** 15.50 €

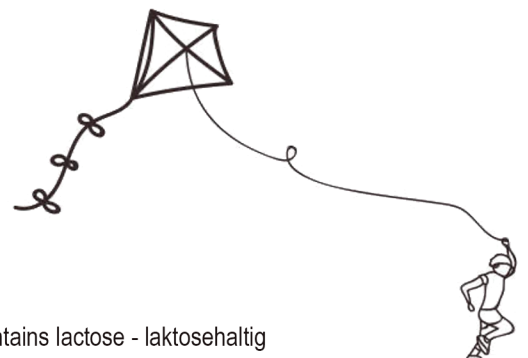
**Olive and tomato polenta** 15.50 €  
topped with sautéed zucchini spaghetti, mushrooms and cherry tomato

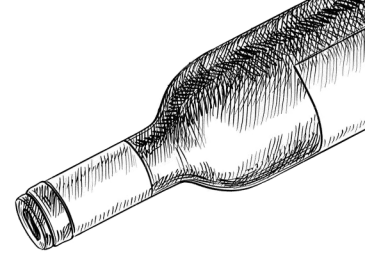
## For the kids

**Fish fingers with French fries and/or rice**  7.50 €

**Grilled chicken breast with French fries and/or rice** 7.50 €

**Spaghetti Bolognese**  7.50 €  
GLUTEN FREE AVAILABLE





## House wine from our own production

Quinta do Barradas 0.75 l red / white / rosé	21.50 €
Quinta do Barradas Reserva, red 0.75 l	35.00 €
Quinta do Barradas Syrah, red 0.75 l	50.00 €
Glass of wine red / white / rosé	5.50 €



We also sell our wine for take-away



Extra portion: Potatoes house style: 2.50 €, French fries: 2.50 €, Rice: 2.50 €, Sautéed vegetables: 2.50 €



You can ask the staff for our menu of gluten free and dairy free desserts.



Take a look at our Algarve themed photography exposition

Many thanks

*Andrea & Luís Pequeno*



QUINTA  
DO  
BARRADAS  
VINHO REGIONAL ALGARVE



VAT included at current rate  
This establishment has got a complaint book