

# ROOM SERVICE

## Para começar

### Tábua da nossa seleção €8.00

Pão, manteiga artesanal, azeite extra virgem, paté da nossa seleção e azeitonas

### Sopa de hoje €5.00

### Estaladiço €11.00

De queijo de cabra com tomilho e compota sazonal caseira

### Salada de Tomate €6.00

Textura de balsâmico e pickle de chalota

### Salada Verde €7.00

Mescla de alfaces, pepino fresco, kiwi, nozes e pickles de cebola roxa

### Ensopado de Camarão €10.50

Com aguardente envelhecida, malagueta doce e coentros

### Mexilhões da Costa €12.00

Com coentros e citrinos Algarvios

### Cogumelos €8.00

À bulhão pato



### Bacalhau à Infante Sagres €22.00

Acompanhado com batata à murro, cebolada e alho confitado

### Filete de Robalo €20.00

Com puré de batata-doce regional e legumes salteados

### Caril de Camarão €22.00

Cheio de sabores do oriente acompanhado de vieiras, arroz aromático e chutney de ananás



VA incluído à taxa em vigor  
Listagem de alérgenos sob consulta  
Serviço das 12h00 - 22h00  
Taxa de serviço - 5,00€



### Bife de Lombo

€25.00

Batata à murro, presunto 9M de cura, alho, louro e vinagre

### Chateaubriand

€23.00

De porco Ibérico em marinada caseira, crosta de frutos secos, puré de batata perfumado com azeite de trufa negra e legumes da estação

### Peito de Frango

€19.00

Recheado com queijo de cabra e figo, puré de batata doce Algarvia e legumes do mercado



### Tagliatelle

€17.50

Com fusão de legumes salteados, aromas orientais, amêndoa laminada e sementes de sêsamo

### Caril de Legumes

€18.00

Com arroz aromático e chutney de ananás



### Mousse de Chocolate

€7.00

Com praliné de avelã caseiro e avelã torrada

### Panna cotta

€7.00

De caramelo e amêndoa laminada

### Seleção de gelados

€4.50

2 bolas de gelado à sua escolha: chocolate, morango, baunilha ou limão

### Salada de Frutas

€6.00

Variedade de frutas cortadas para si



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# ROOM SERVICE

## To Start

### Our selection board €8.00

Bread, artisanal butter, extra virgin olive oil, pâté from our selection and olives

### Today's soup €5.00

### Crispy Goat Cheese €11.00

With thyme and homemade seasonal jam

### Tomato salad €6.00

Texture of balsamic and shallot pickle

### Green salad €7.00

Mix of lettuce, fresh cucumber, kiwi, walnuts and red onion pickles



### Codfish Infante Sagres €22.00

Served with creamy chickpeas, sautéed green beans, garlic and coriander

### Sea bass fillet €20.00

With regional sweet potato puree and sautéed vegetables

### Shrimp €10.50

With aged brandy, sweet chilli and coriander

### Mussels €12.00

With coriander and citrus fruits from the Algarve

### Mushrooms €8.00

Sautéed with white wine, butter, garlic and coriander

### Shrimp Curry €22.00

Full of oriental flavors served with scallops, aromatic rice and pineapple chutney



VAT included at the current rate

List of allergens upon request

Service from 12pm - 10pm

Service Tax - 5,00€



### Loin Steak

€25.00

Homemade sliced french fries, 9M cured ham, garlic, bay leaves and vinegar

### Chateaubriand

€23.00

Iberian pork in a homemade marinade, dried fruit crust, mashed potatoes scented with black truffle oil and seasonal vegetables

### Chicken breast

€19.00

Stuffed with goat cheese and fig, Algarvian sweet potato puree and vegetables



### Tagliatelle

€17.50

With a fusion of sautéed vegetables, oriental aromas, sliced almonds and sesame seeds

### Vegetable Curry

€18.00

With aromatic rice and pineapple chutney



### Chocolate Mousse

€7.00

With homemade hazelnut praline and toasted hazelnuts

### Ice cream selection

€4.50

2 scoops of ice cream of your choice: chocolate, strawberry, vanilla or lemon

### Panna cotta

€7.00

Caramel and sliced almond

### Fruit salad

€6.00

Variety of fruits cut for you



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