


JANTAR | *DINNER*

19H – 22H

COUVERT

Pão, azeite aromatizado, azeitonas, paté caseiro 5
Bread, flavored olive oil, olives, homemade pâté


SOPAS | *SOUP*

Creme camponesa 5,50 
vegetable cream

Vichyssoise de peixe, coentros frescos e croutons 7
Fish vichyssoise, fresh coriander and croutons


Aveludado de couve-flor, azeite de trufa e amêndoa 6,50 
Velvety cauliflower, truffle and almond oil


ENTRADAS | *STARTERS*

Focaccia, Mozzarella, alho e tomilho 8 
Focaccia, Mozzarella, Garlic and Thyme

Gambas crocantes com panko e maionese de lima 14
Crispy Prawns with Panko and Lime Mayonnaise

Tártaro de atum, kimuchi, molho soja e creme de abacate 14
Tuna tartar, kimuchi, soy sauce and avocado cream

Burrata com tomate, manjeriçã e redução balsâmico 14 
Burrata with tomato, basil and balsamic reduction

Salada Fornaria, queijo de cabra, figos secos, nozes e vinagrete de mostarda e mel 14 
Fornaria salad, goat cheese, dried figs, walnuts and honey mustard vinaigrette

Salada de quinoa branca, falafel, sementes sésamo e pickles de couve roxa 15 
White quinoa, falafel, sesame seeds and red cabbage pickle salad


CARPACCIOS

Carpaccio de bacalhau, vinagrete de pimentos e chicória 14,50
Cod Fish carpaccio, pepper and chicory vinaigrette


Carpaccio de novilho, rúcula, alcaparras e lascas de parmesão 14,50
Beef carpaccio, arugula, capers and parmesan shavings

Carpaccio de beterraba, queijo vegan, nozes, rabanete e alfafa 14 
Beet carpaccio, vegan cheese, walnuts, radish and alfalfa

PASTAS FRESCAS E RISOTOS | PASTA AND RISOTTO

Quinoa cremosa de legumes com tempura de feijão Quénia 18 
Creamy vegetable quinoa with bean Kenya tempura

Risotto de polvo, molho de tomate e coentros frescos 18
Octopus risotto, tomato sauce and fresh coriander


Ravioli de abobora, amêndoa laminada e molho branco 16 
Pumpkin ravioli, sliced almonds and white sauce

Pasta Torcetti de camarão, tomate cherry, espinafres e parmesão 19
Torcetti Pasta with Shrimp, Cherry Tomatoes, Spinach and Parmesan

PRINCIPAIS | MAIN COURSES


Lombo de bacalhau, espinafres, pimentos e puré de batata-doce 19
Cod loin, spinach, peppers and sweet potato puree

Peixe da lota fresco, arroz caldoso de mexilhão e lima 22
Fresh fish from the fish market, rice with mussels and lime

 Espetada de corvina, batata salteada e molho de manteiga e coentros 24
Croaker kebab, sautéed potato and butter and coriander sauce

Supremo de frango recheado com ricotta, mini salada e batata frita caseira 18
Chicken supreme stuffed with ricotta, mini salad and homemade fries

Hambúrguer de picanha, bacon, queijo brie e portobello assado 19
Sirloin steak burger, bacon, brie cheese and roasted portobello


 Lombo novilho, batata salteada, espinafres e molho de vinho do porto 24
Beef tenderloin, sautéed potatoes, spinach and port wine sauce

ESCOLHA O SEU ACOMPANHAMENTO 3.5 | SIDE DISHES

Batata frita caseira, Batata-doce frita, Arroz basmati, Legumes salteados, Salada mista
homemade french fries, Sweet Potato Fries, basmati rice, sautéed vegetables, Mixed salad

DO FORNO A LENHA | FROM WOODEN OVEN

Cachaço de Porco Preto de comer á colher com arroz de fumeiro 20
Iberian black Pork Neck with Smoked Rice 20

Gnocchi de batata gratinado, molho de tomate e pak choi 18 
Gratin potato gnocchi, tomato sauce and pak choi

AS NOSSAS PIZZAS DO FORNO A LENHA | OUR PIZZAS FROM WOODEN OVEN

AS CLASSICAS | CLASSICS

MARGARITA 10

Tomate, mozzarella e manjericão

Tomato, mozzarella and basil

HAWAI 12

Tomate, mozzarella, fiambre e abacaxi

Tomato, mozzarella, ham and pineapple

DIABLO 13

Tomate, mozzarella, salame picante, queijo cabra e azeitona

Tomato, mozzarella, spicy salami, goat cheese and olives

CAPRICCIOSA 13

Tomate, mozzarella, cogumelos, alcachofra, fiambre e azeitona

Tomato, mozzarella, mushrooms, artichoke, ham and olive

VEGETARIANA 13

Tomate, mozzarella, alcachofra, courgette, cogumelo paris, queijo taleggio

Tomato, mozzarella, artichoke, courgette, paris mushrooms, taleggio cheese

AS DE ASSINATURA | THE SIGNATURES

PORTUGUESA 15

Tomate, mozzarella, cebola, chouriço porco preto, pimento assado e crocante presunto

Tomato, mozzarella, onion, black pork chorizo, roasted pepper and crispy ham

FORNARIA 15

Tomate, mozzarella, bresaola, rúcula, parmigiano e azeite de trufa

Tomato, mozzarella, bresaola, arugula, parmigiano and truffle oil

BARBECUE 15

Tomate, mozzarella, frango, bacon, cebola, rúcula e molho barbecue

Tomato, mozzarella, chicken, bacon, onion, arugula and barbecue sauce

BURRATA 15

Tomate, burrata, rúcula, nozes, parmesão, azeite alho, redução balsâmico

Tomato, burrata, arugula, walnuts, parmesan, garlic oil, balsamic reduction

VEGANA 16

Tomate, requeijão vegano caseiro, tomate cherry, figo, curgete e manjericão

Tomato, homemade vegan cottage cheese, cherry tomatoes, figs, courgette and basil

INGREDIENTES EXTRA | EXTRA INGREDIENTS 2.5

Cogumelos, alcachofras, fiambre, azeitonas, curgete, rúcula, cebola roxa, pimento assado, alho, abacaxi, Salame picante, queijo de cabra, queijo taleggio, chouriço de porco preto, bresaola, parmesão, azeite de trufas, frango, bacon, palmito, figo, tomate cherry, requeijão vegano

Mushrooms, artichokes, ham, olives, courgette, arugula, red onion, roasted pepper, garlic, pineapple, spicy salami, goat cheese, taleggio cheese, black pork chorizo, bresaola, parmesan, truffle oil, chicken, bacon, heart of palm, figs, cherry tomatoes, vegan cream cheese

SOBREMESAS | DESSERTS

Mousse chocolate caseira com crocante de avelã 5
Homemade chocolate mousse with hazelnut crunch

Semi frio caseiro de manga e laranja do Algarve 5
Homemade mango and orange semifreddo from the Algarve

Tarte crumble de maçã, cardamomo e gelado de baunilha 7
Apple, cardamom and vanilla ice cream crumble pie

Petit gateau de chocolate vegan com sorbet de manga 7 
Vegan chocolate petit gateau with mango sorbet

Delícia do Algarve, alfarroba, amêndoa e figo com sorbet de medronho 7,50
Algarve delight, carob, almond and fig with medronho sorbet

Seleção de três queijos, compota caseira e frutos secos 12,50
Selection of three cheeses, homemade jam and nuts

Salada de fruta com fruta da época 4,50 
Fruit salad with seasonal fruit

GELADOS 3,50 | ICE CREAM

CHOCOLATE COM SALAME
CHOCOLATE SALAMI

BAUNILHA
VANILLA

AMENDOIM
PEANUT

CHOCOLATE BRANCO E FRAMBOESA
WHITE CHOCOLATE AND RASPBERRY

GELADOS SÃO ARTESANAIS, FEITOS DE LEITE E NATAS FRESCAS
**ICE CREAM IS HANDMADE, MADE FROM FRESH MILK AND CREAM*

SORBET 3,50

MORANGO
STRAWBERRY

MANGA
MANGO

LIMÃO COM MANJERICÃO
LEMON AND BASIL

MEDRONHO
"MEDRONHO"

OS SORBET SÃO ARTESANAIS FEITOS DE FRUTA FRESCA
SORBETS ARE MADE FROM FRESH FRUIT

KIDS MENU

ATÉ AOS 10 ANOS | UNTIL 10 YEARS OLD

SOPA, PRATO PRINCIPAL E SOBREMESA 10
SOUP, MAIN DISH AND DESSERT

ENTRADAS | STARTERS

CREME DE LEGUMES 
VEGETABLE SOUP

CANJA DE GALINHA
*CHICKEN
SOUP*

PALITOS MOZZARELA COM MOLHO BARBECUE 
MOZZARELLA STICKS WITH SWEET AND SOUR SAUCE

PRATOS PRINCIPAIS | MAIN DISHES

MINI HAMBÚRGUER PICANHA E BATATA FRITA
MINI BRAZILIAN "PICANHA" (RUMP CAP STEAK) BURGER

ESPARGUETE Á BOLONHESA DE NOVILHO
SPAGHETTI BOLOGNESE

FILETE DE PEIXE FRITO COM ARROZ BASMATI
FRIED FISH FILLET WITH BASMATI RICE

PIZZA KIDS

APENAS DISPONÍVEL AO JANTAR DINNER | ONLY AVAILABLE AT DINNER

MARGARITA

MARGHERITA PIZZA

MOZZARELLA, TOMATE, ORÉGÃOS
MOZZARELLA, TOMATO, OREGANO

HAWAI

HAWAII PIZZA

MOZZARELLA, TOMATE, FIAMBRE, ABACAXI
MOZZARELLA, TOMATO, HAM, PINEAPPLE

SOBREMESAS | DESSERTS

SALADA DE FRUTA 
FRUIT SALAD

MOUSSE DE CHOCOLATE
CHOCOLATE MOUSSE

1 BOLA GELADO
1 ICE CREAM SCOOP



DISPONÍVEL EM MEIA PENSÃO POR MAIS 5€ | AVAILABLE ON HALF BOARD FOR €5 MORE

VEGETARIANO | VEGETARIAN  VEGAN 