




MENU

Almoço 12h-18h

Lunch 12pm-6pm


PARA COMEÇAR TO START

- HB Pão de Massa Mãe no Forno, Azeitonas, Manteiga do Pico (Açores) & Paté do Chef  6,00€
Oven-baked Sourdough Bread, Olives, Butter from Pico (Azores) & Chef's Pâté
- HB Queijos e Enchidos Regionais: 15,00€
Cheeses & Regional Charcuterie:
Queijo Fresco de Sagres, Queijo Topo de S.Jorge (Açores), Presunto Curado Alentejo Bolota, Chouriço Porco Preto - inclui Compota Caseira, Frutos Secos e Tostas
Fresh Cheese from Sagres, S.Jorge Topo Cheese (Azores), Alentejo Acorn-Fed Smoked Ham, Black Pig Chorizo - includes Homemade Jam, Nuts and Toasts

PARA PARTILHAR TO SHARE

- Ostras ao Natural da Ria de Alvor (unidade)  3,00€
Natural Oyster from "Ria de Alvor" (unit)
- HB Focaccia de Tomilho & Alho  9,00€
Thyme & Garlic Focaccia
- HB Tomate Rosa Bio Assado com Burrata & Molho Pesto **100%** 11,00€
Roast Organic Pink Tomatoes with Burrata & Pesto Sauce
- HB Carpaccio de Beterraba com Requeijão Vegan Caseiro & Vinagrete de Mel  **100%** 13,00€
Beetroot Carpaccio with Homemade Vegan Cottage & Honey Vinaigrette
- HB Gambas Crocantes, Panko & Maionese de Lima 14,00€
Crispy Prawns, Panko & Lime Mayonnaise
- HB Ceviche de Dourada, Maracujá & Cebola Roxa Crocante  14,00€
Sea Bream Ceviche, Passion Fruit & Crispy Red Onion

SOPAS & SALADAS SOUPS & SALADS

- HB Sopa Sazonal de Verduras Bio  **100%** 6,00€
Seasonal Organic Vegetable Soup
- Sopa de Peixe 8,00€
Fish Soup
- HB Salada Orgânica de Quinoa com Figos, Rúcula & Frutos Secos  **100%** 14,00€
Organic Quinoa Salad with Figs, Arugula & Nuts
- HB Salada César de Frango (Alface Romana, Croutons, Parmesão & Molho Caesar) 15,00€
Chicken Caesar Salad (Romaine Lettuce, Croutons, Parmesan & Caesar Sauce)

IVA incluído à taxa em vigor | Se tiver alguma restrição alimentar, por favor informe.
VAT included | Should you have any dietary restrictions, please inform.

100% Vegan  Vegetariano | *Vegetarian*  Sem Glúten | *Gluten Free*

HB Meia Pensão: inclui Entrada, Prato Principal e Sobremesa
Half Board: includes Starter, Main Dish and Dessert

MASSAS FRESCAS FRESH PASTAS

HB	Ravioli Vegan de Abóbora com Molho Branco & Amêndoa Laminada <i>Vegan Pumpkin Ravioli with White Sauce & Sliced Almonds</i>	 100%	18,00€
HB	Tagliolini de Camarão com Tomate Cherry, Espinafres & Parmesão <i>Shrimp Tagliolini with Cherry Tomato, Spinach & Parmesan</i>		20,00€

PRATOS PRINCIPAIS MAIN DISHES

PEIXE | FISH

HB	Peixe do Dia*  <i>Fish of the Day*</i>		26,00€
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*Inclui escolha de dois acompanhamentos
**Includes two side dishes*

CARNE | MEAT

HB	Fornaria <i>Burguer</i> de Picanha Argentina com Bacon, Queijo Cheddar & Cebola Roxa* <i>Argentine Rump Steak Burger with Bacon, Cheddar & Red Onion*</i>		19,00€
HB	Frango Recheado com Ricotta & Espinafres*  <i>Chicken Stuffed with Ricotta & Spinach*</i>		20,00€

*Inclui escolha de dois acompanhamentos
**Includes two side dishes*

ACOMPANHAMENTOS | SIDE DISHES

5,00€

Batata Frita Caseira | Batata-Doce | Batata Assada | Puré de Batata-Doce | Seleção de Legumes do Dia
Salada Mista | Arroz Branco
*Homemade French Fries | Sweet Potato | Roasted Potatoes | Mashed Sweet Potato | Vegetables Selection
Mixed Salad | White Rice*

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AS NOSSAS PIZZAS NO FORNO A LENHA

OUR WOODEN OVEN PIZZA

MARGARITA 🌿	
HB Tomate, <i>Mozzarella</i> & Manjeriçao <i>Tomato, Mozzarella & Basil</i>	13,00€
DIABLO	
HB Tomate, <i>Mozzarella</i> , Salame Picante, Queijo de Cabra & Azeitonas <i>Tomato, Mozzarella, Spicy Salami, Goat Cheese & Olives</i>	14,00€
CAPRICCIOSA	
HB Tomate, <i>Mozzarella</i> , Cogumelos, Alcachofra, Fiambre & Azeitonas <i>Tomato, Mozzarella, Mushrooms, Artichoke, Ham & Olives</i>	14,00€
VEGETARIANA 🌿	
HB Gengibre, <i>Mozzarella</i> , Alcachofra, <i>Curgete</i> , Cogumelos Paris & Queijo <i>Taleggio</i> <i>Ginger, Mozzarella, Artichoke, Courgette, Paris Mushrooms & Taleggio Cheese</i>	15,00€
BURRATA 🌿	
Tomate, Burrata, Rúcula, Nozes, Parmesão, Azeite de Alho & Redução de Balsâmico <i>Tomato, Burrata, Arugula, Walnuts, Parmesan, Garlic Olive Oil & Balsamic Reduction</i>	17,00€
PORTUGUESA	
HB Tomate, <i>Mozzarella</i> , Cebola, Chouriço Porco Preto, Pimentos & Presunto Ibérico <i>Tomato, Mozzarella, Onions, Black Pig Chorizo, Pepper & Iberian Smoked Ham</i>	18,00€

INGREDIENTES EXTRA | EXTRA INGREDIENTS

3,00€

Molho de Gengibre | Azeite de Trufa | Azeite de Alho
Cogumelos | Alcachofras | Azeitonas | Curgete
Rúcula | Cebola Roxa | Pimento Assado | Tomate
Cherry | Abacaxi | Figo | Queijo de Cabra | Queijo
Taleggio | Parmesão | Burrata | *Mozzarella*
Chouriço de Porco Preto | Salame Picante | Bresaola
Fiambre | Bacon | Frango | Camarão | Mexilhão
Molho Pesto

*Ginger Sauce | Truffle Olive Oil | Garlic Olive Oil
Mushrooms | Artichokes | Olives | Courgette
Arugula | Red Onion | Roasted Pepper | Cherry
Tomato | Pineapple | Fig | Goat Cheese | Taleggio
Cheese | Parmesan | Burrata | Mozzarella | Black
Pig Chorizo | Spicy Salami | Bresaola | Ham
Bacon | Chicken | Shrimp | Mussels | Pesto Sauce*

Trufa Extra

8,00€

Extra Truffle






8,00€

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SOBREMESAS DESSERTS

HB	Mousse de Chocolate  <i>Chocolate Mousse</i>	6,00€
HB	Tiramisú de Matcha  <i>Matcha Tiramisu</i>	7,00€
HB	Crème Brûlée  	8,00€
HB	Doce Regional Algarvio (Alfarroba, Amêndoa & Figo)  <i>Algarve Regional Sweet (Carob, Almond & Fig)</i>	8,00€
	4 Variedades de Queijo: <i>4 Cheese Varieties:</i>	18,00€
	S. Jorge 30 meses, Queijo de Ovelha de Serpa, Topo S. Jorge, Nisa Alentejo <i>S. Jorge Cheese (30 months), Serpa Sheep Cheese, S. Jorge Topo Cheese, Nisa Cheese (Alentejo)</i>	

GELADOS & SORBETS ICE CREAMS & SORBETS

HB	1 Bola de Gelado Artesanal, feito de leite e natas frescas  <i>1 Scoop of Craft Ice Cream, made of dairy</i>	4,00€
	Biscoito de Chocolate Baunilha Amendoim Framboesa Canela <i>Chocolate Cookie Vanilla Peanut Raspberry Cinnamon</i>	
HB	1 Bola de Sorbet Artesanal, feito de fruta fresca 100% <i>1 Scoop of Craft Sorbet, made of fresh fruits</i>	4,00€
	Morango Manga Laranja Limão & Manjeriçã Medronho <i>Strawberry Mango Orange Lemon & Basil Arbutus</i>	

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YOU WILL NEVER
FORGET SAGRES