

JANTAR | DINNER

19H - 22H

COUVERT

PÃO, AZEITE AROMATIZADO, AZEITONAS, DIP CASEIRO 5 
SELECTION OF BREAD, FLAVORED OLIVE OIL, HOMEMADE DIP


SOPAS | SOUP

SOPA CAMPONESA 5 
VEGETABLE SOUP

CREME DE PEIXE, COENTROS FRESCOS E CROUTONS 7
FISH SOUP WITH FRESH CORIANDER AND CROUTONS

SOPA CREMOSA DE COUVE-FLOR COM AZEITE DE TRUFA E AMÊNDOA LAMINADA 6,5 
CAULIFLOWER SOUP WITH TRUFFLE OIL AND SLICED ALMONDS

ENTRADAS | STARTERS

FOCACCIA ALHO - MOZZARELA, ALHO, SAL AROMATIZADO COM TOMILHO 5 
GARLIC PIZZA - MOZZARELLA, GARLIC, SALT FLAVORED WITH THYME

STICK'S MOZARELA COM MOLHO AGRIDOCE 9 
MOZZARELLA STICKS WITH SWEET AND SOUR SAUCE

GAMBAS PANADAS COM PANKO E MAYONNAISE DE LIMA 14
PRAWNS BREADED WITH PANKO FLOUR AND LIME MAYO

BURRATA, TOMATE, MANJERICÃO E REDUÇÃO BALSÂMICO 14 
TOMATO BURRATA SALAD WITH BASIL LEAVES AND BALSAMIC VINEGAR

SALADA FORNARIA, COM QUEIJO DE CABRA, FIGOS SECOS, NOZES E MOLHO DE MOSTARDA E MEL 14 
FORNARIA SALAD, GOAT CHEESE, DRY FIGS, NUTS, MUSTARD AND HONEY SAUCE

TÁRTARO DE ATUM, TANGERINA, KIMUCHI, CEBOLINHO, CREME DE ABACATE 14
TUNA TARTARE WITH TANGERINE, KIMUCHI, CHIVES AND AVOCADO SAUCE

CARPACCIOS

CARPACCIO DE SALMÃO, SOJA, SEMENTES SÉSAMO, COENTROS E RÚCULA 14,5
SALMON CARPACCIO WITH SOY, SESAME SEEDS, CORIANDER, ARUGULA AND LIME

CARPACCIO DE NOVILHO, RÚCULA, ALCAPARRAS, LASCAS DE PARMESÃO E LIMÃO 14,5
BEEF CARPACCIO WITH ARUGULA, ARTICHOKE, GRATED CHEESE AND LEMON

PASTAS FRESCAS E RISOTOS | PASTA AND RISOTTO

PASTA FRESCA RIGATONI DE FRANGO, CAMARÃO, TOMATE CHERRY E ESPINAFRES 17
FRESH PASTA RIGATONI CHICKEN. PRAWN RIGATONI WITH CHERRY TOMATO AND SPINACH

PASTA FRESCA TORTELLO DE ABOBORA, FRUTOS SECOS E MOLHO BRANCO 15 
PUMPKIN TORTELLINI WITH NUTS AND CREAM SAUCE


RISOTO DE POLVO, CONCASSÉ DE TOMATE, PARMESÃO E COENTROS FRESCOS 16
OCTOPUS RISOTTO WITH CHEESY TOMATO CONCASSÉ

RISOTO CREMOSO DE COUVE KALÉ COM REQUEIJÃO VEGAN CASEIRO 14  
KALE RISOTTO WITH VEGAN CREAM CHEESE

PRINCIPAIS | MAIN COURSES

MEMMO BURGUER DE PICANHA, BACON, QUEIJO CHEDDAR E CEBOLA ROXA CARAMELIZADA 18
BRAZILIAN PICANHA (RUMP CAP STEAK) BURGER WITH BACON, CHEDDAR AND CARAMELIZED RED ONIONS

 LOMBO DE NOVILHO, BATATA SALTEADA, ESPINAFRES E MOLHO DE VINHO DO PORTO COM TOMILHO 21
BEEF TENDERLOIN WITH SALTED POTATOES, SPINACH, PORTO WINE AND THYME SAUCE

 ESPETADA DE PEIXE DO DIA, CAMARÃO E COGUMELOS ARROZ DE COENTROS E MOLHO CÍTRICO 21
FRESH FISH KEBAB, PRAWNS AND MUSHROOM WITH CORIANDER RICE AND ORANGE CHUTNEY

LOMBO DE BACALHAU, CEBOLA E PIMENTOS ACOMPANHADO DE PURÉ DE BATATA-DOCE 18
COD LOIN, ONIONS, PEPPERS AND MASHED SWEET POTATO

PEIXE DO DIA DA REGIÃO, AZEITE COENTROS, BATATA NOVA E LEGUMES DA ÉPOCA 19
FRESH FISH FROM OUR COAST WITH POTATOES AND VEGETABLES

ESCOLHA O SEU ACOMPANHAMENTO 3.5 | SIDE DISHES

BATATAS FRITAS, BATATA-DOCE FRITA, ARROZ BASMATI, LEGUMES SALTEADOS, SALADA MISTA
FRIED POTATOES, FRIED SWEET POTATOES, BASMATI RICE, SALTED VEGETABLES, MIXED SALAD

DO FORNO A LENHA | FROM FIREWOOD OVEN

CARNE NOVILHO ESTUFADA E ALECRIM ACOMPANHADO COM BATATA NOVA 18
VEAL STEW WITH POTATOES SEASONED WITH RED WINE AND ROSEMARY

PASTA DE GNOCHI DE BATATA GRATINADO, COUVE KALÉ E MOLHO DE TOMATE 16 
POTATO GNOCCHI AU GRATIN WITH KALE, CHEESE AND TOMATO SAUCE

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

AS CLASSICAS | CLASSICS

MARGARITA 9

MARGHERITA

TOMATE, MOZZARELLA E MANJERICÃO

TOMATO, MOZZARELLA AND BASIL

HAWAII 10

HAWAII

TOMATE, MOZZARELLA, FIAMBRE E ABACAXI

TOMATO, MOZZARELLA, HAM AND PINEAPPLE

DIABLO 12

DIABLO

TOMATE, MOZZARELLA, SALAME PICANTE, QUEIJO CABRA E AZEITONA

TOMATO, MOZZARELLA, SPICY SALAMI, GOAT CHEESE AND OLIVES

CAPRICCIOSA 12

CAPRICCIOSA

TOMATE, MOZZARELLA, COGUMELO, ALCACHOFRA, FIAMBRE E AZEITONA

TOMATO, MOZZARELLA, MUSHROOMS, ARTICHOKES, HAM AND OLIVES

VEGETARIANA 12

VEGETARIAN

MOLHO DE GENGIBRE, MOZZARELLA, ALCACHOFRA, COURGETTE, COGUMELO PARIS, QUEIJO TALEGGIO

GENGIBRE SAUCE, MOZZARELLA, ARTICHOKES, COURGETTE, MUSHROOMS, TALEGGIO CHEESE

AS DE ASSINATURA | THE SIGNATURES

PORTUGUESA 14

PORTUGUESA

TOMATE, MOZZARELLA, CEBOLA ROXA, CHOURIÇO PORCO PRETO,

AZEITONA E PIMENTO ASSADO

TOMATO, MOZZARELLA, RED ONION, BLACK PORK CHORIZO, PEPPERS AND OLIVES

FORNARIA 14

FORNARIA

TOMATE, MOZZARELLA, BRESAOLA, RÚCULA, PARMEGGIANO E AZEITE DE TRUFA

TOMATO, MOZZARELLA, BRESAOLA, ARUGULA, PARMIGIANO AND TRUFFLE OIL

FORNARIA DO MAR 14

FORNARIA DO MAR

TOMATE, MOZZARELLA, MIOLO DE CAMARÃO, ALHO PICADO, CEBOLA ROXA E ORÉGANO

TOMATO, MOZZARELLA, SHRIMPS, RED ONION, GARLIC

BARBECUE 14

BARBECUE

TOMATE, MOZZARELLA, FRANGO, BACON, CEBOLA, RÚCULA E MOLHO BARBECUE

TOMATO, MOZZARELLA, CHICKEN, BACON, ONION, ARUGULA AND BARBECUE SAUCE

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, GAMBAS, CHOURIÇO DE PORCO PRETO, BRESAOLA, PARMESÃO, AZEITE DE TRUFAS, FRANGO, BACON

MUSHROOMS, ARTICHOKES, HAM, OLIVES, COURGETE, ARUGULA, ROASTED ONIONS, ROASTED PEPPER, GARLIC, PINEAPPLE, SPICY SALAME, GOAT CHEESE, TALEGGIO CHEESE, PRAWNS, BLACK PORK CHORIZO, BRESAOLA, PARMESAN, TRUFFLE OIL, CHICKEN, BACON

SOBREMESAS | DESSERTS

SALADA DE FRUTA 4 
SEASONAL FRUIT SALAD

CREME BRULÉE DE TANGERINA DO ALGARVE 7
ALGARVE TANGERINE CREAM BRULÉE

SEMIFRIO VEGAN COM CARAMELO DE TÂMARA DO ALGARVE 6,5 
VEGAN BAVAROISE WITH DATE CARAMEL

MOUSSE CHOCOLATE CASEIRA COM CROCANTE DE AVELÃ 5,5
CHOCOLATE MOUSSE WITH CRUNCHY HAZELNUTS

CRUMBLE DE MAÇA COM GELADO ARTESANAL DE BAUNILHA 6,5
APPLE CRUMBLE WITH VANILLA ICE-CREAM

DELÍCIA DO ALGARVE, ALFARROBA, AMÊNDOA E FIGO COM SORBET DE MEDRONHO 7
TRADITIONAL ALGARVE DELIGHT WITH CAROB, ALMOND, FIG AND MEDRONHO SORBET

SELEÇÃO DE TRÊS QUEIJOS, COMPOTA CASEIRA E FRUTOS SECOS 12
SELECTION OF CHEESE, HOMEMADE JAM AND NUTS

GELADOS 3,50 | ICE CREAM

CHOCOLATE COM SALAME
CHOCOLATE SALAMI

BAUNILHA
VANILLA

AMENDOIM
PEANUT

CHEESECAKE
CHEESECAKE

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

IVA INCLUÍDO À TAXA LEGAL EM VIGOR / SE TIVER ALGUMA RESTRIÇÃO ALIMENTAR, POR FAVOR INFORME
VAT INCLUDED / SHOULD YOU HAVE ANY DIETARY RESTRICTIONS, PLEASE INFORM

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 À 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

IVA INCLUÍDO À TAXA LEGAL EM VIGOR / SE TIVER ALGUMA RESTRIÇÃO ALIMENTAR, POR FAVOR INFORME
VAT INCLUDED / SHOULD YOU HAVE ANY DIETARY RESTRICTIONS, PLEASE INFORM