



All Day Menu

To Nibble

Sweet potato chips with herb mayo, mustard sauce and apple chutney	3,75€
Beet and chickpea hummus, Alentejo Olives	5,75€
Fried corn with Azeitão cheese sauce	5,50€
Pumpkin soup with almonds and feta cheese	5,00€

Salads

Roasted pear salad and green leaves with Azeitão cheese and almonds	8,00€
Organic quinoa salad with feta cheese, roasted beets, salted granola and watercress	8,00€
Octopus salad with sweet potato, rocket and roasted pepper	9,00€

To share with friends

Goat cheese with hokkaido pumpkin and dried figs	7,50€
Portuguese beef stir-fry with Dijon mustard sauce	10,50€
Crispy scotch egg with garlic, bulgur and spinach	10,00€
Oxtail spring rolls with apple chutney	12,00€
Cheese platter (1 or 2)	8,00€ /14,00€

Served with our bread

Organic beef burger with “Pata Negra” ham and fat chips	14,50€
Blue Club Sandwich with fat chips	12,00€
Flat bread with shrimp, cucumber, watercress, feta, peanut and ginger sauce	10,00€
Bruschetta with Azeitão cheese, cherry tomato compote and microgreens	7,00€

To finish in style

Chocolate brownie with vanilla ice cream and caramel sauce	6,50€
Lemongrass creme brûlée	6,50€
Creamy sweet rice with raspberry jam	6,50€
Seasonal fruit	6,00€
Ice cream	3,00€

VAT INCLUDED

Please let us know of any food allergies, intolerances or preferences. You should be aware that menu items may contain or have come into contact with wheat, eggs, milk, soybean, peanuts, tree nuts, fish and shellfish amongst other allergens.



Dinner

From 7pm to 11pm

Fish

Cod with chickpeas, turnip greens and corn bread	17,50€
Crispy black swordfish with baked organic carrot puree and spinach	18,00€
Squid tagliatelle with coconut, ginger and coriander	16,50€
Fish of the day	19,50€

Meat

Steer Sirloin with fat chips and salad	20,00€
Organic beef burger with “pata negra” ham and fat chips	14,50€
Slow roasted pork cheek with mashed potato and sautéed mushrooms	16,00€
Chicken breast & shrimp with vegetable quinoa and basil pesto	16,50€

Vegetarian

Sweet potato gnocchi with hokkaido pumpkin, spinach and parmesan	14,00€
Bulgur & roasted vegetables with feta cheese and herbs	13,00€
Mushroom risotto	14,50€

Desserts

“Abade de Priscos” Pudding with citrus fruit and passion fruit jelly	6,00€
Pineapple from the Azores, green tea and yoghurt ice cream	5,50€
Chocolate, hazelnut and raspberry parfait	6,50€
Chocolate brownie with vanilla ice cream and caramel sauce	6,50€
Lemongrass and vanilla creme brûlée	6,50€
Creamy sweet rice with raspberry jam	6,50€
Ice cream	3,00€
Seasonal fruit	6,00€
Cheese platter (1 or 2)	8,00€ / 14,00€

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