



FAUNA & FLORA

Clams | Gose Barnacles | Sea Water

Cockle | Lemon | Parsley

Scarlet Shrimp | Avocado | Corn

Crab | John Dory | Cumbawa

Hake | Coriander | Tapioca | Wasabi

Mackerel | Green Apple | Cucumber

Tuna | Lemon | Seaweed

“Algarvian” Salad | Mackerel | Air Baguette

BIOLOGICAL TOMATOES | AROMATIC OILS | ARTISANAL COTTAGE CHEESE



SCARLET SHRIMP | MUSSEL | COCONUT MILK



“RIA FORMOSA” OYSTER | TUNA | OSCIETRA CAVIAR



RED MULLET | SQUID | HARISSA



JOHN DORY | WHELK | ARTICHOKE



ASPARAGUS | EGG YOLK | CURED BELLOTA HAM



IBERIAN PORK | CLAMS | PICKLED VEGETABLES



PASSION FRUIT | BASIL



CITRUS OF ALGARVE

Menu Fauna and Flora – 130 € | Wine Pairing – 65 €

The Flora and Fauna degustation menu is served at tables booked till 9.30 p.m.

For further details please contact our concierge:
Telf. +351 281 950 950 . Email: info@monterei.com



VISTAS

Clams | Gose Barnacles | Sea Water

Cockle | Lemon | Parsley

Scarlet Shrimp | Avocado | Corn

Crab | John Dory | Cumbawa



BIOLOGICAL TOMATOES | AROMATIC OILS | ARTISANAL COTTAGE CHEESE



RED MULLET | SQUID | HARISSAS



IBERIAN PORK | CLAMS | PICKLED VEGETABLES



PASSION FRUIT | BASIL



CITRUS FROM ALGARVE

Menu Vistas – 83 € | Wine Pairing – 50 €



MENU À LA CARTE

STARTERS

BIOLOGICAL TOMATOES | AROMATIC OILS | ARTISANAL COTTAGE CHEESE

18.00€



SCARLET SHRIMP | MUSSEL | COCONUT MILK

32.00€



“RIA FORMOSA” OYSTER | TUNA | OSCIETRA CAVIAR

26.00€



ASPARAGUS | EGG YOLK | CURED BELLOTA HAM

16.00€

MAIN COURSES

RED MULLET | SQUID | HARISSA

36.50€



JOHN DORY | WHELK | ARTICHOKE

36.50€



IBERIAN PORK | CLAMS | PICKLED VEGETABLES

36.50€



DESSERT

CITRUS OF ALGARVE

18.00€



CHOCOLATE | PEANUT BUTTER | BANANA

18.00€

Welcome to Vistas Restaurant

The resort's signature restaurant offers a unique gourmet experience prepared by the awarded Chef Rui Silvestre and his talented team.

Enjoy this unique gastronomic experience!

A handwritten signature in black ink, reading "Rui Silvestre". The signature is fluid and cursive, with a horizontal line underneath it.

Chef Rui Silvestre

VAT Included

As we work exclusively with what the land and the sea provides us, some products are susceptible to change without prior notice.