



## 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.

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