



## 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



“RIA FORMOSA” OYSTER | TUNA | OSCIETRA CAVIAR



SCARLET SHRIMP | MUSSEL | COCONUT MILK



RED MULLET | SQUID | HARISSA



JOHN DORY | WHELK | ARTICHOKE



APNEA SCALOPS | BEEF BROTH | SEA LETTUCE



IBERIAN PORK | CLAMS | PICKLED VEGETABLES



CARROB | ALMOND | PENNYROYAL



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.



## VISTAS

Clams | Gose Barnacles | Sea Water

Cockle | Lemon | Parsley

Scarlet Shrimp | Avocado | Corn

Crab | John Dory | Cumbawa



"RIA FORMOSA" OYSTER | TUNA | OSCIETRA CAVIAR



RED MULLET | SQUID | HARISSA



IBERIAN PORK | CLAMS | PICKLED VEGETABLES



CARROB | ALMOND | PENNYROYAL



CITRUS FROM ALGARVE

*Menu Vistas – 83 € | Wine Pairing – 50 €*



## MENU À LA CARTE

### STARTERS

SCARLET SHRIMP | MUSSEL | COCONUT MILK



“RIA FORMOSA” OYSTER | TUNA | OSCIETRA CAVIAR



APNEA SCALOPS | BEEF BROTH | SEA LETTUCE



ASPARAGUS | EGG YOLK | CURED BELLOTA HAM

### MAIN COURSES

RED MULLET | SQUID | HARISSA



JOHN DORY | WHELK | ARTICHOKE



IBERIAN PORK | CLAMS | PICKLED VEGETABLES



## DESSERT

CITRUS OF ALGARVE



CHOCOLATE | PEANUT BUTTER | BANANA

### 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".

*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.