

THE GRILL

Serving Period: 11:00 – 18:30

TO START AND SHARE...

“Ria Formosa” Oysters (6 Units)

Fried Chicken with Yogurt Sauce and Mint (6 Units)

“Pata Negra” Smoked Ham (80 gr.)

Tuna Tartar with Avocado and Caviar

Shrimp in Tempura with Sweet & Sour Sauce (6 Units)

SANDWICHES

Served with French Fries or Salad

Monte Rei Club Sandwich

Iberian Smoked Ham Baguette with Tomato Concassè

Wild Smoked Salmon Focaccia with Tartar Sauce

“Rabilho” Tuna Sandwich, Wasabi Mayonnaise and Sprouts
(served in seed baguette)

Tomato and Buffalo Mozzarella Baguette – **V**

“Prego” Tenderloin Steak Sandwich with Garlic Butter

Hamburguer 200 gr. with Cheese and Bacon

Hamburguer 200 gr. with Cheese, Avocado Egg Yolk, Purple Onion and Pickles

THE GRILL

STARTERS, SALADS & SOUPS

Beef Carpaccio, "S. Jorge" Cheese and Mushrooms

Smoked Salmon, Capers and Anchovy Sauce

Romain Lettuce Salad, Low Temperature Egg and Iberian Ham

Chicken Caesar Salad

Lobster Caesar Salad

PASTAS AND MAIN COURSES

Safron Risotto and Virgin Sauce – **V**

Wild Sea Bass Poached in Sea Water and Clams Risotto

Fresh Spaghetti with Shrimp, Garlic and Chili

Fresh Spaghetti Napolitana – **V**

Fresh Spaghetti Bolognese

Sea and Farm Daily Speciality
(ask your waiter for the daily suggestions)

... HOME-MADE DESSERTS

"Quindim" with Ginger Ice Cream

Chocolate Fondant with Crème Brûlée Ice Cream

Ice Cream Trilogy

Raspberry "Semifrio"

V – VEGETARIAN

THE GRILL

Serving Period: 19:00 – 22:00

STARTERS

Tuna Tartar with Avocado and Caviar

Foie Gras Terrine, Brioche and Mango Compote

Oyster with "Bloody Mary" Vinaigrette and Ginger Sauce

Gratinated Goat Cheese and Caramelized Apple
Fresh Figs, Walnuts and Honey

Organic Tomato Salad, Burrata and Pesto Sauce - **V**

MAIN COURSES

Red Tuna Loin, Spinach and Wasabi

Sea Bass Fillet with Shellfish Rice

Herb Crust Lamb Loin, Asparagus and Mushrooms

Iberian Porkloin, Clams, Rustic Potato
Sautéed Vegetables

Grilled Veal Chop, Potato Gnocchi
Sautéed Vegetables (Serves 2 Persons)

THE GRILL

HOME-MADE DESSERTS

“Quindim” with Ginger Ice Cream

Chocolate Fondant with Creme Brulée Ice Cream

Ice Cream Trilogy

Raspberry “Semifrio”

Couvert

*No dish, food or drink, including the couvert, may be charged
if it is not requested by the customer*

V – VEGETARIAN