



## FAUNA E FLORA

Inspired by nature...

Cod | Coriander | Clams

Cockles | Lemon | Persil

Shrimp from our Coast | Avocado | Corn

Stone Crab | John Dory | Cumbawa



APNEIA SCALLOPS | SEaweEDS | BEEF BROTH



CARABINEIRO SHRIMP | "CAROLINO" RICE | GINGER



RED MULLET | SQUID | ONIONS



TURBOT | ARTICHOKEs | FOIE-GRAS



EGG YOLK | BOLETUS | TRUFFLE



DUCK BREAST | BEETROOTS | ORANGE | PONZU



PINEAPPLE | BEETROOTS | PENNYROYAL



MANGO | CURRY | CHILI PEPPERS



CHOCOLAT | SHEEP MILK | COFFEE

*Menu Fauna e Flora – 135 € | Wine Pairing – 75 €*

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

A handwritten signature in black ink, appearing to read "R. Silva".



## OCEAN PROMENADE

Inspired by nature...

Cod | Coriander | Clams

Cockles | Lemon | Persil

Shrimp from our Coast | Avocado | Corn

Stone Crab | John Dory | Cumbawa

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BLUE LOBSTER | CAVIAR OSCIETRA (5GR) | AVOCADO

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CARABINEIRO SHRIMP | "CAROLINO" RICE | GINGER

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RED MULLET | SQUID | ONIONS

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TURBOT | ARTICHOKE | FOIE-GRAS

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PINEAPPLE | BEETROOTS | PENNYROYAL

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MANGO | CURRY | CHILI PEPPERS

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SALAD OF CITRUS FROM ALGARVE

*Menu Ocean Promenade – 110 € | Wine Pairing – 65 €*

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## VISTAS

Inspired by nature...

Cod | Coriander | Clams

Cockles | Lemon | Persil

Shrimp from our Coast | Avocado | Corn

Stone Crab | John Dory | Cumbawa



APNEIA SCALLOPS | SEaweEDS | BEEF BROTH



RED MULLET | SQUID | ONIONS



DUCK BREAST | BEETROOTS | ORANGE | PONZU



MANGO | CURRY | CHILI PEPPERS



CHOCOLAT | SHEEP MILK | COFFEE

*Menu Vistas – 83 € | Wine Pairing – 55 €*

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## MENU À LA CARTE

### STARTERS

APNEIA SCALLOPS | SEaweEDS | BEEF BROTH

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CARABINEIRO SHRIMP | "CAROLINO" RICE | GINGER

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BLUE LOBSTER | CAVIAR OSCIETRA (5GR) | AVOCADO

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EGG YOLK | BOLETUS | TRUFFLE

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BIO VEGETABLES | QUINOA | OLIVE OIL AND LEMON CEAM

### MAIN COURSES

TURBOT | ARTICHOKEs | FOIE-GRAS

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RED MULLET | SQUID | ONIONS

🍷

DUCK BREAST | BEETROOTS | ORANGE | PONZU

🍷

SEARED BEEF ENTRECÔTE | MORELS | SALSIFI

🍷

IBERIAN PORK | PICKLED VEGETABLES | PERSIL

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## DESSERTS

CHOCOLAT | SHEEP MILK | COFFEE



SALAD OF CITRUS FROM ALGARVE

### 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.

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