



FAUNA & FLORA

Inspired by Nature...

THE TIDE

TACO OF SCARLET SHRIMP FROM TAVIRA

BRAZED FISH AND ALGARVIAN SALAD

RAZOR CLAM

JOHN DORY SASHIMI AND STONE CRAB

BEEF TARTAR AND OSCIETRA CAVIAR

SMOKED EEL AND OSCIETRA CAVIAR



BIOLOGICAL VEGETABLES

Basil cream | Oil of Dill | Lemon and Olive Sabayon



TUNA AND OYSTER

Loin and Toro of Tuna | Oyster from Moinho dos Ilhéus | Cream of Cauliflower and wasabi



WILD TURBOT

Stuffed artichokes, Fennel salad | Confited Oyster and Lemon nage



DUCK BREAST

Glazed with honey and pepper | Carrot mixtures | Baharat | Duck liver



COCONUT

Passion fruit | Pineapple



PINEAPPLE

Penny royal | Frozen crumble of Beetroot



CHOCOLATE and BANANA

70% Chocolate | Peanut praline | Creamy Banana | Caramelized white Chocolate ice cream

Fauna & Flora 6 moments- 100€

Fauna & Flora 5 moments without BIOLOGICAL VEGETABLES-90€

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



OCEAN PROMENADE

Inspired by the Atlantic...

THE TIDE

TACO OF SCARLET SHRIMP FROM TAVIRA

BRAZED FISH AND ALGARVIAN SALAD

RAZOR CLAM

JOHN DORY SASHIMI AND STONE CRAB

BEEF TARTAR AND OSCIETRA CAVIAR

SMOKED EEL AND OSCIETRA CAVIAR



TUNA AND OYSTER

Loin and Toro of Tuna | Oyster from Moinho dos Ilhéus | Cream of Cauliflower and Wasabi



BLUE LOBSTER

Tomatoe Compote | Shredded Stone Crab | Oscietra caviar and Celery root



CARABINEIRO

Carabineiro 6/7 | Tapioca pearls | Puffed Rice | Ginger | Lemon Caviar



JOHN DORY

Taggiasca olive | Lemon | Artichokes | Tomatoe | Fennel emulsion



LINE CAUGHT RED MULLET

Roasted Red Mullet | Onion compote | sealed Lagustin | Squid ravioli | Harissa sauce



COCONUT

Passion fruit | Pineapple



PINEAPPLE

Penny royal | Frozen crumble of Beetroot



LEMON

Blood Orange and Lemon mousse | Creamy Citrus fruit | Passion fruit sauce | Lemon ice cream

Ocean Promenade in 7 moments - 110€

Ocean Promenade in 6 moments without Lobster - 100€

Ocean Promenade in 5 moments without Lobster and Carabineiro - 90€

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MENU À LA CARTE

STARTERS

BIOLOGICAL VEGETABLES

Basil cream | Oil of Dill | Lemon and Olive Sabayon

18€

TUNA AND OYSTER

Loin and Toro of Tuna | Oyster from Moinho dos Ilhéus | Cream of Cauliflower and Wasabi

23€

BLUE LOBSTER

Tomatoe compote | Shredded Stone Crab | Oscietra Caviar | Celery root

29€

CARABINEIRO

Carabineiro 6/7 | Tapioca pearls | Puffed Rice | Ginger | Lemon caviar

27€

MAIN COURSES

WILD TURBOT

Stuffed Artichokes | Fennel salad | Confited Oyster and Lemon Nage

39€

LINE CAUGHT RED MULLET

Roasted Red Mullet | Onion compote | Sealed Lagustin | Squid ravioli | Harissa sauce

35€

JOHN DORY

Taggiasca olive | Lemon | Artichokes | Tomato | Fennel emulsion

35€

DUCK BREAST

Glazed with Honey and Pepper | Carrot mixtures | Baharat | Duck liver

35€

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NACIONAL BEEF

Coloured | Glazed vegetables | Morilles Mushrooms | Potatoe puré

53€

DESSERTS

CHOCOLATE and BANANA

70% Chocolate | Peanut praline | Creamy Banana | Caramelized white Chocolate ice cream

19€

LEMON

Blood orange and lemon mousse | Creamy Citrus fruit | Passion fruit sauce | Lemon ice cream

19€

VAT Included

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", enclosed in a thin black rectangular border.

Chef Rui Silvestre

These Menus are served at tables booked until 9.30 p.m.
As we work exclusively with what the land and the sea provides us some products may be changed without prior notice.

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A handwritten signature in black ink, reading "Rui Silvestre", positioned at the bottom of the page.