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Temos disponível para consulta a informação sobre as substâncias que causam alergias ou intolerâncias alimentares,
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M A R I N A D E V I L A M O U R A
A L G A R V E - P O R T U G A L



E N G L I S H

STARTERS

FROM SWEDEN

“Toast Skagen“ Swedish shrimp toast with dill	12.50 €
Creamy fish and seafood soup scandinavian style	12.50 €
(*) “S.O.S.“ Herring plate from the Baltics with “Knäcke” toast and slice of cheese	15.50 €
(*) “Gravad Lax” Home-marinated salmon with mustard sauce, toast.....	16.50 €
(*) Smoked salmon roll filled with skagen, and salmon roe.....	17.50 €
(*) “Le Royal Akvavit“ Selection of Swedish specialities, toast and “Knäcke” toast	27.00 €

(*) We suggest a glass of Akvavit (3cl) € 4.50

Creamy burrata, tomato and pepper flavour, roasted cherry tomatoes, olive dust, rucula.....	12.50 €
Beef carpaccio, fried capers, mustard grains, shaves of cheese	14.50 €
Grilled octopus, pepper emulsion, potato confit in garlic and olive oil	13.50 €
Fried prawns with garlic and piri-piri	14.50 €
Quarteira’s fisherman style soup	14.50 €
Salmon & shrimp carpaccchio, avocado and banana purée, roasted tomato purée	16.50 €
Vol-au-Vent with scallops, shrimps, mushrooms, peppers and seafood sauce.....	17.50 €
Foie-gras, with chutney of the season	18.50 €

COUVERT

Bread, Butter, Virgin olive oil and pate of the day 3.50 €

Nibbles - Bread 1.50 € | Butter 1.50 € | Olives 2.50 € | Pate of the day 3.50 €

FROM THE SEA

Grilled pavé of salmon, pumpkin puree, roasted baby carrots, gremolata, toasted almond with lime.....	24.50 €
Prawn tagliolini with clams, garlic and parsley, virgin olive oil.....	28.50 €
Fried sea bass filet, shrimp rice.....	28.50 €
Fried prawns with garlic and bayleaf, rice	29.50 €
Fried prawns with curry sauce our way, served with cardomom rice	29.50 €

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FROM THE SEA WITH TRADITION

Dry salted codfish stew, potatoes, onions, garlic, tomato, peppers white wine, parsley	22.50 €
“Canja” Clams and rice with garlic olive oil and coriander broth	22.50 €
“Cataplana à Algarvia” Algarvean Seafood stew in the copper pot.....	29.50 €
Pork, prawns, clams and cockles, onions, garlic, tomato, peppers and white wine, parsley and rice	

FROM THE LAND

Creamy duck rice	21.50 €
“Confit de canard” Duck leg with honey and orange sauce, rosti potato with bacon	22.50 €
Pork ribs cooked in low temperature, smked sauce, coleslaw	22.50 €
Chicken in pastry, spinach, mustard sauce “l’ancienne”, gratinated potatoes with chalote.....	23.50 €
Braised black pork cheeks, smoked cheese with potato puré, mustard grains	23.50 €
Braised lamb shank served with it’s sauce, truffled potato puré	25.50 €

Black Angus grilled sirloin steak, dominó potato, asparagus and mushrooms, chimichurri.....	29.50 €
Fried filet steak with cognac and pepper sauce, potato puré	32.50 €

VEGETARIAN

Grilled smoked Tofu, chef’s purée, Vegetables of the day	18.50 €
Smoked cauliflower, cashew and tahini, pistachio, green olive oil gremolata	18.50 €

PASTA

Tagliolini with tomato sauce, basil and parmesan shaves	15.50 €
Ravioli of the day (please ask your waiter for today’s ravioli)	16.00 €
Tagliatelle with french leek sauce, chicken, bacon, lime a shaves of cheese.....	19.50 €
Lasanha bolonhese	21.50 €
Prawn lasagna with spinach and seafood sauce.....	24.50 €

SIDE ORDERS

Oven baked baby potatoes - French fries - Rice - Tagliolini	4.00 €
Mixed salad - Vegetables of the day	5.00 €
Spinach cream - Sautéed mushrooms & bacon	5.50 €
Truffled potato puré - Gratinated potatoes with chalote	6.00 €

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DESSERTS

Crème brûlée	7.50 €
Salted caramel rice pudding	8.50 €
Swedish pancakes, with raspberry jam, chantilly, chocolate sauce and vanilla ice cream	9.00 €
Creamy Algarvean orange cake, cinnamon & medronho sauce, vanilla ice cream.....	9.50 €
Tiramisu	9.50 €
Chocolate mousse with cassis	9.50 €
Home made profiteroles, with vanilla ice cream, hot chocolate	9.50 €
Puff pastry filled with egg custard, topped with whipped cream.....	10.00 €
Creamy chocolate cake, chantilly.....	10.00 €
Warm apple in feuille brick, with vanilla cream and ice cream	10.50 €
“Norrskén” Creamy merengue cake flambée with rum, vanilla ice-cream,	12.50 €

Ice cream & Sorbet (per scoop)

Vanilla, Strawberry, Chocolate, Coffée, Pistachio, Mint Chocolate	3.50 €
Mango, Raspberry, Orange & cinnamon, Lemon.....	4.00 €

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