



The whole trip

“Litão and angulata”

Litão | ria formosa oyster | citrus broth

“Lily of the Azores”

Cured lily | fermented cabbage | pear

“Homage to Madeira island”

Gaiado | corn | banana

“Line Fish”

Smoked mackerel | caninha | umbilicus

“Blue Lobster”

Beef tartar | cardamom | pumpkin oil

“From Santa Luzia”

Octopus | radish | garum

“Made in zambujal”

Black pork prey | spinach | jus

“The chimney”

Pineapple from the Azores | pistacia lentiscus

“History of Tavira”

Carob | mint | pomegranate

Menu 225 € per person

Wine pairing optional 135 € per person

Portuguese cheese supplement 18 € per person



The journey of flavour

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“From Santa Luzia”

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“Algarve”

Almond | cobraçosa | sargaço

Menu 170 € per person

Wine pairing, optional 107 € per person



Menu á lá carte

Bread service:

Artisanal bread | virgin olive oil | fleur de sel 8,50€

Starters:

Egg yolk | mushrooms | fried potatoes 30,00€

Gaiado | corn | banana 40,00€

Blue lobster | beef tartare | cardamom 48,00€

Main dishes:

Linefish | smoked mackerel | caninha | umbilicus 44,00€

Black pork tusk | mussel | jus 48,00€

Sobremesas:

Almond | cobraçosa | sargassum 26,00€

Carob | mint | pomegranate 26,00€