



TAVIRA

The Journey of Flavor

"Litão and angulata"

Litão / oyster / apple

"Lily of the Azores"

Cured lily / fermented cabbage / pear

"From grain to bread"

Homemade sourdough bread / acorn butter

"Line Fish"

Mustard / lemon / pennyroyal

"The migration of the quail"

Quail / rice / grapefruit

"Salt and honey"

Seaweed / inula / caviar of lemon

Menu 170€ per person

Wine pairing, optional 107€ per person

Portuguese cheese plate supplement 20€ per person

Between moments

"Lily of the azores"

Cured lily / Fermented cabbage / Pear

"From the earth"

Pumpkin / Grapefruit / Hazelnut milk

"From grain to bread"

Homemade sourdough bread / acorn butter

"Line fish"

Mustard / Lemon / Pennyroya

"Salt and Honey"

Seaweed / Inula / Lemon Caviar

Between Moments Tasting Menu 145€

"Discover Portugal Through its Wine" 85€ per person

Portuguese cheese plate 20€



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Seasonal menu

Green beans / pink tomato

Homemade sourdough bread / acorn butter

Pumpkin / grapefruit / hazelnut milk

Celery / tapioca / kalamata / fermented pear

Asparagus rice / almond / cheese

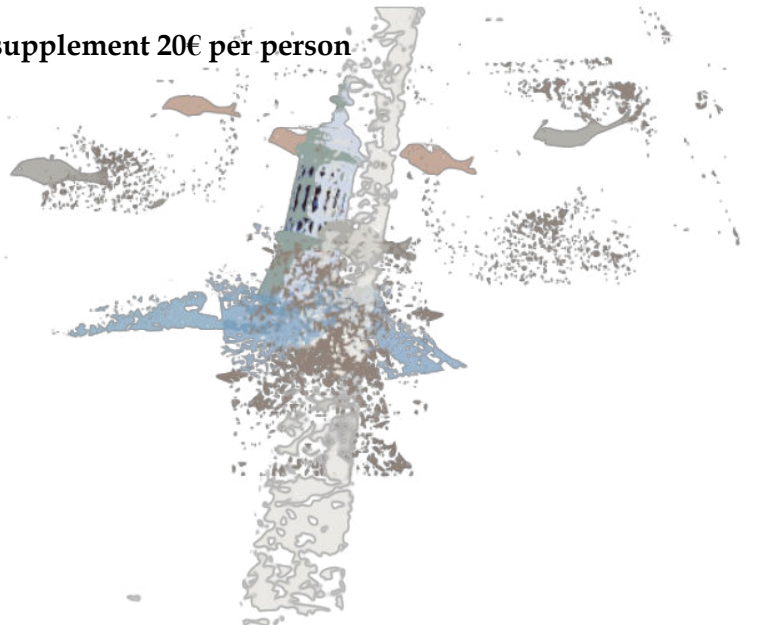
Azores pineapple / pistácia lentiscus

Seaweed / inula / lemon caviar

Vegetarian menu 160€ per person

Wine pairing option 107€ per person

Portuguese cheese plate supplement 20€ per person





TAVIRA

À Lá Carte

Bread service:

Homemade sourdough bread / acorn butter

9,00€

Starts:

Litão / oyster / apple

30,00€

Pumpkin / grapefruit / hazelnut milk

40,00€

Blue lobster / sweet potato / piri-piri / caviar

48,00€

Main dishes:

"Line Fish" / mustard / lemon / pennyroyal

44,00€

Octopus / carrot / snails

48,50€

Quail / rice / grapefruit

48,00€

Desserts:

Seaweeds / inula / lemon caviar

26,00€

Maria cookie / São tomé coffee

26,00€

