



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

"Treasure of Santa Luzia"

Octopus / carrot / Mussel

"Salt and honey"

Seaweed / inula / lemon caviar

Menu 170€ per person

Wine pairing, optional 107€ per person

Portuguese cheese plate supplement 20€ per person



The Whole Trip

"Litão e 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

"Blue Lobster"

Sweet potato / piripiri / caviar

"Treasure of Santa Luzia"

Octopus / carrot / Mussel

"The migration of the quail"

Quail / rice / grapefruit

"The Chimney"

Azorean Pineapple / pistácia lentiscus

"With history"

Maria cookie / São Tomé coffee

Menu 225€ per person

Wine pairing option 135€ per person

Portuguese cheese plate supplement 20€ per person



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 / piripiri / caviar

48,00€

Main dishes:

"Line Fish" / mustard / lemon / pennyroyal

44,00€

Octopus / carrot / Mussel

48,50€

Quail / rice / grapefruit

48,00€

Desserts:

Seaweeds / inula / lemon caviar

26,00€

Maria cookie / São tomé coffee

26,00€