

Art

RESTAURANT





Maître

The sun sets and our host rises!

Half octopus, half man, he is a dynamic person who is welcoming people at the entrance while heading to the bar to make sure the cocktails are on point.

He is, without a doubt, the center of the soirée!

Like our menu, the Maître, is “one of a kind”!

His suggestion: if you come with a group, share some tapas. If you come with a date or by yourself build your own menu by mixing different combinations. Start with a raw dish, share a classic and end the meal with a dessert or even a snack.



There are no rules here, be creative!

Above all, have fun and enjoy your time with us!














couvert






5,00€

Sourdough bread 
Brown butter and caramelized onion powder 
Vegetarian (variable)

raw










Oyster, ponzu, olive oil and sea purslane    4,00€
Shrimp from the Algarve, salmon roe, peas and milk whey    14,00€
Bigeye tuna, oyster tartare, cauliflower and spicy horseradish    14,00€
Beef tartar, crispy chilli oil, sour cream and cured egg yolk   14,00€

snacks








Black pork ham, toasted bread and tomato  13,00€
Soft pastry, razor clams and coriander aioli    8,00€
Green asparagus, Azorean cheese and olive oil sabayon with lemon  9,00€












rice

Red carabineiro prawns, peppers, sea lettuce and wasabi	 	28,00€
Catch of the day, shellfish coriander and oyster nage	  	22,00€
Duck confit, hoisin, broad beans and chorizo	   	20,00€

classics

Seafood pasta Crustacean ravioli, mussels and fish stew sauce	    	19,00€
Classic Alentejo pork Black pork, anna potatoes, clams, pickles and Alentejo classic jus	 	20,00€

desserts

Chocolate tart Mousse, praline, hazelnut crumble and vanilla ice cream	   	8,00€
Tiramisù Coffee ice cream, tamarind ganache, bittersweet almond gel and moscarpone	  	9,00€
Strawberry and elderberry Macerated strawberries, ice cream and elderberry merengue	 	7,00€



Dear guest, despite the acquired knowledge and the extreme care of our ladies and gentlemen from the culinary team we cannot guarantee the absence of cross contamination for those who have severe allergies or intolerance. No dish, food, product or drink can be charged if is not requested by the costumer. If you need any information about allergies please ask our staff before ordering.