

Couvert 2,80 €

Saladas *Salads*

Salada César	10,00 €
Caesar's Salad	
Salada de Tomate com Mozzarella, Pesto, Parmesão e Rúcola	12,00 €
Tomato Salad with Mozzarella, Pesto, Parmesan and Rocket Leaves	
Salada de Folhas Tenras e Tempura de Legumes e Bresaola	13,00 €
Tender Leaf Salad with Vegetable Tempura and Bresaola	
Salada César com Frango Grelhado, Abacate e Ervas Aromáticas	13,00 €
Caesar's Salad with Grilled Chicken, Avocado and Aromatic Herbs	
Salada César com Camarão, Abacate e Ervas Aromáticas	15,00 €
Caesar's Salad with Shrimp, Avocado and Aromatic Herbs	

Sopas *Soups*

Creme de Legumes da Epoca	8,00 €
Seasonal Cream of Vegetable Soup	
Gaspacho Batido com Azeite Extra-Virgem	9,00 €
Gazpacho Whisked with Extra-Virgin Olive Oil	
Sopa de Peixes à Albatroz	11,00 €
Albatroz Soup of Fish	

Petiscos *Appetizers*

Prato de Presunto e Enchidos Tradicionais	10,00 €
Plate of Cured Traditional Ham and Sausage	
Queijo de Cabra em Crosta de Ervas, Molho de Mostarda Suave e Goiabada	11,00 €
Goat's Cheese in a Herb Crust, Smooth Mustard Sauce and Guava	
Carpaccio de Novilho Selado com Ervas e Azeitonas, Sabores Ibéricos	14,00 €
Beef Carpaccio Sealed with Herbs and Olives, Iberian Flavors	
Sortido de Salgadinhos Tradicionais	14,00 €
Variety of Traditional Savoury Snacks	
Rolo de Salmão Marinado com o Seu 'Caviar'	14,00 €
Marinated Sole of Salmon with its 'Caviar'	
Barrita de Petiscos Lusitanos	14,00 €
Selection of Lusitanian Appetizers	
Tiras de Choco Frito e Creme de Mostarda à Antiga	15,00 €
Fried Strips of Cuttlefish with a Cream of Old Mustard	
Polvo Assado à Petisqueira com os Nossos Temperos	15,00 €
Baked Octopus 'à Petisqueira' with our Home-made Seasoning	
Camarões Crocantes e Dois Molhos	15,00 €
Crispy Shrimp with Two Sauces	
Santola na Taça Albatroz	15,00 €
Albatroz Spider-Crab Dip	
Lulinhas Recheadas à Costa Vicentina	15,00 €
Vincentian Stuffed Squid	
Ovos em Cocote com Espinafres e Queijo	10,00 €
Poached Egg with Spinach and Cheese	
Omeleta de Ervas Aromáticas e Cogumelos	10,00 €
Aromatic Herb and Mushroom Omelet	
Omeleta de Tomate Fresco, Mozzarella e Manjerição	10,00 €
Fresh Tomato, Mozzarella and Basil Omelet	
Omeleta de Camarão com Ervas Aromaticas	14,00 €
Shrimp Omelet with Aromatic Herbs	

Arroz *Rice*

Risotto de Legumes Primavera e Manjerição	16,00 €
Spring Vegetable and Basil Risotto	
Risotto do Mar com Camarão e Açafrão	22,00 €
Seafood Risotto with Shrimp and Saffron	

Massas *Pastas*

Esparguete com Tomate, Queijo e Frango Spaghetti with Tomato, Cheese and Chicken	16,00 €
Tagliatelle à Bolonhesa Tagliatelle with Bolognese Sauce	16,00 €
Linguini Gratinado com Presunto e Bresaola Gratinated Linguini with Dry-Cured Ham and Bresaola	18,00 €
Macarrão Cremoso de Salmão e Tomate Creamy Macaroni with Salmon and Tomato	20,00 €

Prato Principal *Main Course*

A Simplicidade do Peixe com Legumes Salteados The Simplicity of Fish with Sautéed Vegetables	
Bacalhau Grelhado - Grilled Codfish	20,00 €
Robalo na Grelha - Grilled Sea Bass	30,00 €
Linguado (grelhado ou 'meuniere') - Sole (grilled or 'meuniere')	€/ Kg
Robalo ao Sal (2 pax) - Sea Bass Baked in Salt (2 pax)	€/ Kg
Robalo no Forno à Portuguesa (2 pax) - Sea Bass Traditionally Oven-Baked (2 pax)	€/ Kg
Açorda de Gambas com Coentros Bread Stew with Prawns and Coriander	17,00 €
Arroz Cremoso de Cação com Amêijoas Creamy Rice with Shark and Clams	18,00 €
Lascas de Bacalhau e Arroz de Feijão Malandrinho Strips of Codfish with Rice of 'Malandrinho' Beans	20,00 €
Hamburguer na Chapa com Ovo, Batatas Fritas e Legumes Grilled Beef Burger with Egg, Fried Potatoes and Vegetables	18,00 €
Entrecôte Grelhado e Emulsão com Chalotas Caramelizadas, Batatas e Verduras Grilled Entrecôte with an Emulsion of Caramelized Shallots, Potatoes and Vegetables	24,00 €

Seleção Criança *Children's Selection*

Porção Crianças <i>Childrens Portion</i>	
Linguini à Bolonhesa Linguini with Bolonaise Sauce	12,00 €
Esparguete com Tomate, Queijo e Frango Spaghetti with Tomato, Cheese and Chicken	13,00 €
Hambúrguer com Ovo e Batata Frita Beef Burger with Fried Egg and Fried Potatoes	14,00 €

Sobremesas *Desserts*

Mousse de Maracujá com Gelado de Côco e Rum Passion Fruit Mousse with Coconut-Rum Ice Cream	8,00 €
Crème Brulée de Marula e Bola Gelada de Canela Crème Brulée with Marula Liqueur and Chilled Cinnamon Ice Cream	8,00 €
Crocante de Maças Bravo de Esmolfe e Telha de Avelãs Crunchy Pie of 'Bravo de Esmolfe' Apples with a Crispy Leaf of Hazelnut	8,00 €
Tarte de Ricotta com um Sorvete de Pêssegos Flambeados Ricotta Tart with Flambéed Peach Sorbet	8,00 €
Frutas da Epoca Season's Fruits	6,50 €
Prato de Queijos Cheese Plate	13,00 €
Gelados e Sorvetes da Casa Home-Made Ice Cream and Sorbet	8,00 €
Baunilha, Chocolate, Pistachio, Café com Licor de Avelã, Limão, Morango, Framboesa, Tangerina Vanilla, Chocolate, Pistachio, Coffee with Hazelnut Liqueur, Lemon, Strawberry, Raspberry, Tangerine	

IVA Incluído / VAT Included

Solicitamos a especial gentileza de evitar fumar e utilizar telemóveis durante a refeição.

We kindly request our guests to refrain from smoking and using mobile telephones during the meal.