MENU ROOM SERVICE

PEQUENO-ALMOÇO
BREAKFAST

Servido entre as 7:00h e as 12:00h
Served between 7:00 AM and 12:00 PM

Será adicionada uma taxa de room service de 7,50€ por pedido
A room service fee of €7.50 will be added per order

PEQUENO-ALMOÇO CONTINENTAL — 21€
CONTINENTAL BREAKFAST

Chá, café, descafeinado ou chocolate quente
Selection of tea, coffee, decaffeinated coffee or hot chocolate

Leite quente ou frio
Hot or cold milk

Iogurte natural ou de fruta
Plain or fruit yogurt

Sumo de laranja natural, sumo do dia ou smoothie do dia
Freshly squeezed orange juice, juice of the day or smoothie of the day

Cesto de pão, seleção de pastelaria e croissants
Bread and pastry basket with croissants and assorted breads

Compota, mel e manteiga
Homemade jam, honey and butter

Queijo flamengo
Edam cheese

Fiambre de peru
Turkey ham

Seleção de fruta fresca
Fresh fruit selection

PEQUENO-ALMOÇO AMERICANO — 25€
AMERICAN BREAKFAST

Adicione ao pequeno-almoço Continental
Enhance your Continental Breakfast with

Seleção de ovos (2 ovos)
Eggs selection (2 eggs)
Estrelados, mexidos, cozidos ou escalfados
Fried, scrambled, boiled or poached

Guarnições (2 à escolha)
Side dishes (choice of 2)
Bacon, salsicha de aves, feijão com tomate, cogumelos, guarnição do dia
Bacon, poultry sausage, baked beans with tomato, mushrooms, daily garnish

À CARTA · *À LA CARTE*

SUMOS DE FRUTA, LEITE E IOGURTE
FRUIT JUICES, MILK AND YOGURT

Sumo de Laranja Natural — 5€
Freshly squeezed orange juice

Smoothie do dia — 6€
Smoothie of the day

Sumo do dia — 6€
Juice of the day

Leite Magro ou Meio Gordo — 4€
Skimmed or semi-skimmed milk

Iogurte Natural ou de Fruta — 5€
Plain or fruit yogurt

Iogurte Grego com Granola Caseira e Frutos Silvestres — 7€
Greek Yogurt with Homemade Granola and Berries

FRUTA FRESCA
FRESH FRUIT

Fruta fresca laminada — 9€
Sliced fresh fruit

Frutos Vermelhos — 12€
Red berries

QUEIJOS
CHEESES

Queijo de cabra Fresco do Algarve — 7€
Algarvian fresh goat cheese

Seleção de Queijos Nacionais — 9€
National cheese selection

CEREAIS
CEREALS

Servidos com leite ou iogurte
Served with milk or yogurt

Special K 5€

Corn flakes 5€
Disponivel opção sem glúten
Gluten free option available

Chocapic 5€

Muesli 5€

Granola caseira sem glúten 5€
Homemade gluten free granola

Overnigth oats 7€

Pudim de Chia de Coco 7€
Coconut Chia pudding

Papas de Aveia
Porridge 7€
Escolha entre leite magro, meio gordo, aveia ou coco
Choose between skimmed, semi-skimmed, oat or coconut milk

CESTO DE PÃO E SELEÇÃO DE PASTELARIA
BREAD BASKET AND PASTRY SELECTION

Torradas de Pão Regional de trigo ou Integral 6€
Sliced toasted wheat or whole-grain bread

Panquecas com Maple Syrup ou Nutella 7€
Pancakes with Maple Syrup or Nutella

OVOS
EGGS

Servido a pedido, os ovos são servidos com torradas de pão branco ou integral
Served on request, the eggs come with white or whole-grain toast

Dois Ovos Estrelados, Mexidos, Cozidos ou Escalfados 9€
Two Fried, Scrambled, Boiled, or Poached Eggs

Omelete (2 ovos) 13€
Omelette (2 eggs)

Escolha duas guarnições: Bacon, fiambre, cogumelos, tomate, cebola ou queijo
Select two garnishes: Bacon, ham, mushrooms, tomato, onion, or cheese

Ovos Mexidos com Salmão Fumado 15€
Scrambled Eggs with Smoked Salmon

Omelete de Claras 13€
Egg White Omelette

Ovos Benedict 16€
Eggs Benedict

Ovos Royal com croissant 17€
Royal Eggs with Croissant

Tosta de Abacate com Ovo Escalfado 14€
Avocado Toast with Poached Egg

PEIXE FUMADO E CARNES FRIAS
SMOKED FISH AND COLD CUTS

Salmão Fumado 11€
Smoked Salmon

Seleção de Carnes Frias: Presunto, Fiambre de peru, Chourição 9€
Selection of Cold Meats: Smoked Ham, Turkey Ham, Chorizo

ALMOÇO & JANTAR
LUNCH & DINNER

Servido entre as 12:00h e as 23:00h
Served between 12:00 AM and 11:00 PM

Será adicionada uma taxa de room service de 7,50€ por pedido
A room service fee of €7.50 will be added per order

ENTRADAS & SNACKS
STARTERS & SNACKS

TÁBUA DE QUEIJOS E ENCHIDOS 14€
CHEESE AND CHARCUTERIE BOARD
Queijos e enchidos nacionais, compotas, pickles, azeitonas e tostas
National cheeses and cured meats, jams, pickles, olives, and toasts

HUMMUS 10€
Crudites de legumes, grão crocante
Vegetables cruditte, crispy chickpeas

TIRAS DE FRANGO 12€
CHICKEN TENDERS
Molho de trufa e queijo da ilha
Truffle and Ilha cheese sauce

CARPACCIO DE NOVILHO 18€
BEEF CARPACCIO
Queijo de São Jorge, alcaparras, rúcula
São Jorge Island cheese, capers, rocket leaves

SALADA CÉSAR BRASEADA 15€
GRILLED CAESAR SALAD
Alface romana grelhada, parmesão, pão grelhado, bacon, molho césar
Grilled baby romaine lettuce, parmesan cheese, grilled bread, bacon, caesar sauce

ELEVE A SUA SALADA · *UPGRADE YOUR SALAD*
Frango grelhado · *Josper grilled chicken* +4€
Camarão · *Shrimp* +7€

PARTILHA VEGETARIANA 16€
GRAZING MEZZE
Hummus, baba ghanoush fumada, abacate esmagado, tzatziki, falafel e pão pita
Hummus, smoked baba ghanoush, smashed avocado, tzatziki, falafel and pita bread

BURRATA FUMADA 17€
SMOKED BURRATA
Abacate, tomate e manjericão
Avocado, tomato, basil

CRÉME DE LEGUMES 9€
VEGETABLES CREAM SOUP

SANDES *SANDWICHES*

HAMBURGUER 21€
BURGER
200g carne Barrosã DOP, alface, tomate, pickle de cebola roxa, molho especial
200g of certified "Barrosã" meat, lettucce, tomato, pickled red onion, special house sauce

«SANDES DE FRANGO 19€
CHICKEN SANDWICH
Bolo do caco de espinafres, frango grelhado, alface, tomate, pickle de cebola roxa, molho especial
Sweet potato and spinach bun, grilled chicken breast, lettuce, tomato, pickled red onion, special house sauce

SANDES LEGUMES GRELHADOS 18€
GRILLED VEGETABLES SANDWICH
Bolo do caco de beterraba, curgete, cogumelos, tomate e molho pesto
Sweet potato and beetroot bun, zucchini, mushrooms, tomato and pesto sauce

PREGO 23€
BEEF SANDWICH
Lombo de novilho, bolo do caco, cebola frita, mostarda
Tenderloin, sweet potato bun, crispy onion, mustard

PREGO DE ATUM 22€
TUNA STEAK SANDWICH
Lombo de atum, bolo do caco, cebola frita, manteiga de alho
Tenderloin tuna, sweet potato bun, crispy onion, garlic butter

PRATOS PRINCIPAIS *MAINS*

UMAMI 19€
Beringela, miso, cogumelo eryngii, avelã caramelizada, coração de alface, romesco, pickle de couve roxa, quinoa e furikake de legumes
Aubergine, miso, eryngii mushroom, caramelized hazelnut, baby romain lettuce, pickled red cabbage pickle, romesco sauce, quinoa and vegetables furikake

SALMÃO 250G 39€
SALMON
Batata à murro, legumes assados
Baby potatos with garlic and coriander, roasted vegetables

FILETE DE ROBALO 34€
SEABASS FILET
Batata à murro, legumes assados
Baby potatos with garlic and coriander, roasted vegetables

FRANGO PIRI PIRI 28€
PIRI PIRI CHICKEN
Batata frita caseira e salada algarvia
Hand cut French fries and "algarvian" salad

LOMBO 250G 49€
TENDERLOIN
Batata frita caseira, legumes assados e molho chimichurri fumado
Hand cut french fries, roasted vegetables and smoked chimichurri sauce

SOBREMESAS *DESSERTS*

TARTE DE MAÇÃ 9€
APPLE PIE
Gelado de baunilha fumada
Smoked vanilla ice cream

TARTE DE NOZ 9€
WALNUT PIE
Gelado de requeijão e abóbora
Ricotta and pumpkin ice cream

MOUSSE DE CHOCOLATE 9€
CHOCOLATE MOUSSE
Morangos e chantilly
Strawberries and chantilly

PELA NOITE DENTRO
LATE NIGHT MENU

Servido entre as 23:00h e as 7:00h
Served between 11:00 PM and 7:00 AM

Será adicionada uma taxa de room service de 7,50€ por pedido
A room service fee of €7.50 will be added per order

ENTRADAS, SNACKS & SANDES
STARTERS, SNACKS & SANDWICHES

TÁBUA DE QUEIJOS E ENCHIDOS 14€
CHEESE AND CHARCUTERIE BOARD
Queijos e enchidos nacionais, compotas, pickles azeitonas e tostas
National cheeses and cured meats, jams, pickles, olives, crackers, toasted bread and grilled bread

HUMMUS 10€
Crudites de legumes, grão crocante
Vegetables cruditties, crispy chickpeas

BURRATA FUMADA 17€
SMOKED BURRATA
Abacate, tomate e manjericão
Avocado, tomato, basil

HAMBURGUER · BURGER 21€
200g carne Barrosã DOP, alface, tomate, pickle de cebola, molho especial
200g of certified "Barrosã" meat, lettucce, tomato, pickled red onion, special house sauce

PRATOS PRINCIPAIS
MAINS

LASANHA VEGETARIANA 18€
VEGETARIAN LASAGNA
Espinafres, cogumelos e trufa
Spinach, mushrooms and truffle

CASARECCE AL RAGÚ 19€
Novilho, tomate e manjericão
Beef, tomato and basil

SOBREMESAS
DESSERTS

TARTE DE NOZ 9€
WALNUT PIE
Gelado de requeijão e abóbora
Ricotta and pumpkin ice cream

MOUSSE DE CHOCOLATE 9€
CHOCOLATE MOUSSE
Morangos e chantilly
Strawberries and chantilly

Glúten · Gluten · Sementes de Sésamo · Sesame Seeds
Frutos de casca rija · Nuts · Moluscos · Molluscs · Ovos · Eggs
Peixe · Fish · Mostarda · Mustard · Leite · Milk
Soja · Soy · Crustáceos · Crustaceans
Dióxido de enchofre e sulfitos · Sulphur dioxide and sulphites
Vegetariano · Vegetarian · À base de plantas · Plant based

Será adicionada uma taxa de room service de 7,50€ por pedido.
Valores com IVA • Nenhum prato, produto alimentar ou bebida, incluindo o Couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado (DL-10/2015 de 16/01). Caso possua algum tipo de alergia ou intolerância alimentar por favor consulte previamente um dos nossos colaboradores.
A room service fee of €7.50 will be added per order. • Prices include VAT • No dish, food item or drink, including the Couvert, may be charged for if it was placed on the table without the customer having ordered it and as long as the customer did not consume any part of it (DL-10/2015 of 16/01). • If you suffer from any type of food allergy or intolerance please inform our staff