

Starters

Avocado cannelloni, crab paste with lime and ginger, seeds bread melba toast and salad	16 €
Beryx fillet "airai style", apple flavoured su-miso, Granny smith and yuzu with cream	14 €
Blue lobster salad, organic tomato, arugula ice cream with goat cheese, tarragon dressing*	33 €

Fishes

Braised Dusky Grouper, glazed organic vegetables in shellfish consommé with chervil, braisage sauce with virgin olive oil*	30 €
Roasted John dory, laurel and morocco lime confit, Valencia style rice, seafood and cataplana jus *	29 €
Belt fish confit in olive oil and rosemary, corn "xarém" purée, tomato and baby squid a la plancha	26 €

Meats

Rosted rack of lamb, organic tomatoes yeast tart, eggplant mustard and balsamic vinegar jus with anis	28 €
Pork tenderloin, mushroom duxelle and zucchini, cucurbits and clams, bandy and pepper sauce	19 €
Stuffed farmed chicken thigh with greens, roasted eggplant caponata, chicken roast jus	22 €

Cheeses

Selection of three cheeses, homemade jam, salad and toasted bread	12 €
Niza cottage goat cheese, pumpkin marmelade with cinamon	4,50 €
Aged Stevenson Stilton PDO, homemade dry fruit bread with portwine reduction	7 €

Desserts

Caroub pie, glazed banana from Madère in orange juice with cinnamon, physalis gel and caramelized banana sorbet	7 €
The strawberry...compoted with lemongrass, chilled goat milk yogurt and flakes of frozen nougat	7 €
Summer peach variation, "week-end" lime soft cake, juniper berry sorbet, gin and lime foam and coconut crisp	6 €

"B | O" Menu

47 €

Build your Own Menu

Pick up one starter/one main course/one dessert from the Menu Gastro and one glass of wine

Dishes marked with an asterix, increase of 10€

**Our fishes are selected from the artisanal fisherman portuguese coast*

Price in euros, including legal VAT tax of 13%

