



# *Restaurant Algarve*



FINE IBERIAN DINING

# *Menu*



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*Dear guest,*

*A warm welcome to our restaurant!*

*If you have been to Portugal, your meal in our restaurant will pleasantly remind you of the various Portuguese culinary specialties you enjoyed there. And if you are not familiar with Portuguese cuisine, we guarantee that you will love our diverse culinary delights. Similar to all cuisine from the South, Portuguese cuisine is characterised by exceptionally fresh, special ingredients, which give it its distinctive flavour. The dishes are always freshly prepared. So we hope you understand if you have to wait for your meal.*

*The da Silva family – Eva, Henrique, Sara, Olga and Manuel – would like to thank you for eating here!*

**Information about ingredients in our food that could cause allergic reactions or intolerances, is available on request from our service team.**

10 ingredients and substances from our food that can cause allergic reactions and intolerances:

**A:** Corn (gluten)

**B:** Crustaceans

**C:** Eggs

**D:** Fish

**F:** Soy

**G:** Milk (lactose)

**I:** Celery

**J:** Mustard

**L:** Sulfite / sulfur dioxide

**N:** Molluscs



#### OPENING TIMES

Tuesday to Sunday 6:00 p.m. to 12:00 a.m.,

(Hot meals until 10:30 p.m.)

Closed on Monday,

Sundays and public holidays from

12:00 p.m. to 2:30 p.m.



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## *Sopas · Soups*

1 Sopa de Peixe ~ <b>Fish soup</b> .....	4,90
2 Caldo Verde ~ <b>Green cabbage soup</b> .....	3,90
4 Sopa do Dia ~ <b>Soup of the day</b> .....	3,90

## *Saladas · Salads*

5 Salada „Frutos do Mar“ ~ <b>Seafood salad</b> .....	6,90
6 Salada á Portuguesa ~ <b>Mixed salad with boiled potatoes, tuna and egg</b> .....	5,90
7 Salada de Alcachofras ~ <b>Artichoke salad</b> .....	4,90
8 Salada de Tomate ~ <b>Tomato salad</b> .....	4,90
9 Salada Mista ~ <b>Mixed salad</b> .....	4,90

## *Pequenas entradas · Small Starters*

10 Pão ~ <b>Bread</b> .....	1,50
11 Oliol ~ <b>Garlic butter</b> .....	1,50
12 Pasta de Sardinhas ~ <b>Sardine paste</b> .....	1,50
13 Azeitonas ~ <b>Olives</b> .....	2,50





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## —❖❖ Entradas de peixe · Fish and Seafood Starters ❖❖—

14	Entrada mista ~ <b>Mixed starter plate</b> (minimum 2 persons, price per person) .....	6,90
15	Camarão Tigre ~ <b>Grilled giant prawns with garlic sauce</b> .....	18,90
16	Gambas à Algarve ~ <b>Prawns in Algarve style</b> .....	9,90
17	Camarão com Alho ~ <b>Shrimps with garlic sauce</b> .....	9,90
18	Ameijoa à Moda da Casa ~ <b>Clams in a Madeira wine sauce</b> .....	6,90
19	Ameijoa à Bolhão Pato ~ <b>Clams in a coriander sauce</b> .....	6,90
20	Mexilhão à Algarve ~ <b>Mussels with tomatoes and white wine sauce</b> .....	7,90
21	Rissóis de Camarão ~ <b>Pastry pouches filled with shrimp meat</b> .....	5,90
22	Cocktail de Camarão ~ <b>Shrimp cocktail</b> .....	7,90
23	Pasteis de Bacalhau ~ <b>Portuguese salt cod cakes</b> .....	4,90
24	Calamares com Molho de Alho ~ <b>Fried squid rings with garlic-mayonnaise sauce</b> .....	4,90
25	Biqueirões ~ <b>Marinated anchovies</b> .....	4,90
26	Lula Grelhada ~ <b>Grilled squid</b> .....	7,90

## —————❖❖ Entradas · Starters ❖❖—————

27	Queijo d´Ovelha ~ <b>Sheep's cheese from the mountains of Serre da Estrela</b> .....	8,90
28	Queijo de Cabra ~ <b>Goat's cheese</b> .....	6,90
29	Rissois de Carne ~ <b>Pastry pouches filled with meat</b> .....	4,90
30	Chouriço Assado na Mesa ~ <b>Portion of spicy sausage</b> <sup>(1,2,3,4)</sup> <b>grilled at the table</b> .....	5,90
31	Codorniz ~ <b>Quails Portuguese style</b> .....	5,90
32	Rissois de Legumes ~ <b>Pastry pouches filled with vegetables</b> .....	4,90





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## Pratos de Peixe · Fish Dishes

33	Camarão tigre Grelhado ~ <b>Grilled giant prawns with boiled potatoes and vegetables</b> . . . .	21,90
34	Linguado Grelhado ~ <b>Sole with boiled potatoes and vegetables*</b> . . . . .	20,90
35	Filete de Atum Grelhado ~ <b>Grilled tuna filet with fried potatoes and vegetables</b> . . . . .	21,90
36	Tamboril Grelhado ~ <b>Monkfish medallions with a clam sauce, rice and salad</b> . . . . .	22,90
37	Peixe Espada Grelhado ~ <b>Grilled black scabbard fish filet from Madeira with boiled potatoes and vegetables</b> . . . . .	18,90
38	Chocos Grelhados ~ <b>Grilled cuttlefish with boiled potatoes and vegetables</b> . . . . .	16,90
39	Filete de Salmão Grelhado com Molho de Camarão ~ <b>Salmon filet with shrimp sauce, rice and salad</b> . . . . .	17,90
40	Dourada Grelhada ~ <b>Grilled bream with boiled potatoes and vegetables*</b> . . . . .	15,90
41	Robalo Grelhado ~ <b>Grilled sea bass with boiled potatoes and vegetables*</b> . . . . .	15,90
42	Lulas Grelhadas ~ <b>Grilled squid with boiled potatoes and vegetables</b> . . . . .	15,90
43	Pescada Frita ~ <b>Fried hake filet with rice and salad</b> . . . . .	13,90
44	Sardinhas Grelhadas ~ <b>Grilled sardines with grilled pepper and boiled potatoes</b> . . . . .	12,90

\* Sole, bream and sea bass can also be ordered as filet (€2.00 additional charge)





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## Bacalhau

—❖❖❖ *Portugal's most popular fish and our restaurant's speciality* ❖❖❖—

*Bacalhau (stockfish) is dried and salted cod. The air-drying process gives the fish a distinctive, unique flavour. We have chosen to present it in more detail because it's a speciality of Portuguese cuisine. Stockfish is not only common in Portugal, but also in many Mediterranean countries and in South America, where it is prepared in a multitude of dishes. Centuries ago, Portuguese fishermen brought it back from the coasts of Newfoundland. In Portugal, it is served in everyday dishes and on festive occasions. Families eat it at least twice a week, prepared in many different ways. People say that there are more recipes than days in the year. Even on the coast, where there is plenty of delicious, fresh fish, people eat bacalhau.*

45	Bacalhau com Natas ~ <b>Baked stockfish with béchamel sauce and salad</b>	.....	<b>17,90</b>
46	Bacalhau com Batatas á Murro ~ <b>Grilled stockfish with boiled potatoes and salad</b>	.....	<b>17,90</b>
47	Bacalhau de Cebolada ~ <b>Fried stockfish with onion sauce and salad</b>	.....	<b>17,90</b>
48	Bacalhau com Grão ~ <b>Boiled stockfish with chickpeas</b>	.....	<b>17,90</b>
49	Bacalhau com todos ~ <b>Boiled stockfish with carrots, vegetables and egg</b>	.....	<b>17,90</b>
50	Bacalhau á Bras ~ <b>Goujoned stockfish with onions, fine sliced carrots, potatoes, egg and salad</b>	.....	<b>17,90</b>





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## *Carne de Vaca · Beef*

51 Lombo á Algarve ~ <b>Beef filet with homemade fried potatoes with Madeira wine sauce and peppercorns</b> .....	24,90
52 Lombo ao Natural ~ <b>Beef filet steak with French fries and salad</b> .....	23,90
53 Bife á Algarve ~ <b>Rump steak with Madeira white wine sauce, fresh mushrooms and salad</b> ..	21,90
54 Bife de Cebolada ~ <b>Rump steak with onion sauce, French fries and salad</b> .....	21,90
55 Bife á Portuguesa ~ <b>Rump steak with white wine sauce, fried egg, French fries and salad</b> .....	21,90
56 Bife ao Natural com Manteiga de Ervas ~ <b>Rump steak with herb butter, French fries and salad</b> .....	20,90
57 Bitoque ~ <b>Small steak with white wine sauce, fried egg, French fries</b> .....	14,90

## *Carne de Porco · Pork*

58 Lombinhos á Algarve ~ <b>Pork medallions with Madeira sauce, homemade fried potatoes and salad</b> .....	14,90
59 Lombinhos com Cogumelos ~ <b>Pork medallions with mushrooms, Madeira sauce, potato croquettes and salad</b> .....	14,90
60 Bife á Portuguesa ~ <b>Escalope with white wine sauce, fried egg, French fries and salad</b> .....	13,90
61 Febra ao Natural ~ <b>Escalope with French fries</b> .....	12,90

## *Carne de Borrego · Lamb*

62 Costoletas de Borrego Grelhadas ~ <b>Grilled lamb cutlets with homemade fried potatoes and salad</b> .....	19,90
63 Perna de Borrega no Forno ~ <b>Roast leg of lamb with mustard sauce and salad</b> .....	18,90





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## —❖❖❖ Especialidades da Casa · Specialities of the House ❖❖❖—

64 Arroz de Marisco ~ <b>Different kinds of seafood with rice cooked in fish stock</b> (minimum 2 persons, preparation time 45 minutes, price per person) .....	20,90
65 Arroz de Tamboril ~ <b>Monkfish stew with rice and prawns</b> .....	22,90
66 Travessa de Peixe ~ <b>Fish and seafood platter, rice and salad</b> (minimum 2 persons, price per person) .....	19,90
67 Carne de Porco á Alentajana ~ <b>Clams with port, diced potatoes and salad</b> .....	15,90
68 Caldeirada de Chocos ~ <b>Cuttlefish stew with potatoes, onions, bell pepper and tomato</b> ...	16,90
69 Lulas á casa ~ <b>Squid with a rosé sauce, boiled potatoes and salad</b> .....	15,90
70 Caldeirada de Lulas ~ <b>Squid stew with potatoes, onions, bell pepper and tomato</b> .....	15,90
71 Frango de Churrasco ~ <b>Piripiri, grilled chicken Portuguese style</b> .....	11,90

## —❖❖❖ Pratos Vegetarianos · Vegetarian Dishes ❖❖❖—

72 Travessa Vegetaria ~ <b>Vegetarian dish</b> (varies on demand) .....	12,90
73 <b>Vegetarian stew with soya (rice or potatoes)</b> .....	11,90
74 Rissois de Legumes ~ <b>Pastry pouches filled with vegetables (rice and salad)</b> .....	9,90

## —❖❖❖ Doses de Criança · Children's Menu ❖❖❖—

75 Filetes de Pescada ~ <b>Hake filet with rice</b> .....	6,90
76 Bifinho panado ~ <b>Small breaded escalope with French fries (pork filet or chicken breast)</b> ..	6,90
77 Salcichas ~ <b>Organic sausage with French fries</b> .....	6,90







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## *Omoletes · Omelettes*

78 Omolete de Camarão ~ <b>Prawn omelette*</b> .....	8,90
80 Omolete de Cogumelos ~ <b>Mushroom omelette*</b> .....	7,90
81 Omolete simples ~ <b>Omelette with herbs*</b> .....	6,90

## *Acompanhamentos · Side Orders*

82 Croquetes ~ <b>Potato croquettes</b> .....	3,50
83 Batadas Torradas ~ <b>Fried potatoes</b> .....	3,50
84 Legumes ~ <b>Vegetables</b> .....	3,50
85 Salada ~ <b>Salad</b> .....	3,50
86 Arroz de Tomate ~ <b>Tomato rice</b> .....	3,50
87 Batatas fritas ~ <b>French fries</b> .....	3,50
88 Batatas Cozida ~ <b>Boiled potatoes</b> .....	3,50

## *Sobremesas · Homemade Desserts*

89 Leite Creme ~ <b>Milk cream desert*</b> .....	3,90
90 Pudim Flan ~ <b>Pudding*</b> .....	3,90
91 Mousse de Chocolate ~ <b>Chocolate mousse*</b> .....	3,90
92 Spaghetti ice cream (vanilla ice cream shaped like spaghetti) .....	3,90
93 Lemon, orange, coconut ice cream .....	4,90

\* All egg dishes are prepared with organic eggs



All prices are in Euro and include VAT.



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## —❖❖❖ Specialities that you have to order in advance ❖❖❖—

94 Sapateira Recheada ~ **Stuffed crab** (for 2 persons or more, price per kg) ..... **49,90**

*The crabmeat is minced, mixed with fresh vegetables and champagne and served in the crab shell.*

*Price per person:*

95 Cadeira de Peixe ~ **Fish stew with 7 different kinds of fish** (2 persons or more) ..... **21,90**

*Spezialität der Fischer der portugiesischer Küste. Nach Tradition werden verschiedene Sorten Fisch und Meeresfrüchte mit Kartoffeln und Gemüse gekocht. Durch diverse Gewürze bleibt die Struktur und der Geschmack erhalten.*

96 Cozido á Portuguesa ~ **Boiled vegetables with different kinds of meat and sausages**  
(for 4 persons or more) ..... **21,90**

*This meat stew is also a speciality of Portuguese farmers. It is made with three different types of sausage (Portuguese smoked sausage made mainly from wheat flour, blood sausage, pork sausage (3,4)), beef, pork and chicken with various vegetables.*

97 Leitão á Bairrada ~ **Roast suckling pork with baked potatoes** (for 4 persons or more) ..... **18,90**

*A countryside speciality, which can be served either hot or cold. The suckling pig is roasted in the oven with lemon and herbs and served with a crispy skin.*

98 Feijoada á Transmontana ~ **Bean stew with different kinds of meat from beef, pork and chicken** (for 4 persons or more) ..... **17,90**

*A stew with broad beans, various cuts of pork, beef and chicken.  
It is traditionally served on Saturdays.*





## Bebides · Beverages

### Beer

99 <b>Bitburger</b> (from the bottle) .....	0,33l	2,80
100 <b>Sagres</b> (Bitter Portuguese beer) .....	0,33l	2,80
101 <b>Super Bock</b> (fruity Portuguese beer) .....	0,33l	2,80
102 <b>Shandy</b> (beer mixed with lemonade) .....	0,3l	2,80
103 <b>Cola beer</b> (beer mixed with cola) <sup>(1,5)</sup> .....	0,3l	2,80
104 <b>“Hefeweizen” beer</b> .....	0,5l	3,80
105 <b>“Kristallweizen” beer</b> .....	0,5l	3,80

### Non-alcoholic Beverages

106 <b>Sagres</b> (Non-alcoholic beer) .....	0,33l	2,80
107 <b>Karamalz</b> (sweet malt beer) .....	0,33l	2,80
108 <b>Rosbacher light</b> (mineral water) .....	0,75l	4,50
109 <b>Cola</b> <sup>(1,5)</sup> .....	0,3l	2,50
110 <b>Spezi</b> (cola mixed with lemonade) <sup>(1,5)</sup> .....	0,3l	2,50
111 <b>Fanta</b> <sup>(1,5)</sup> .....	0,3l	2,50
142 <b>Sumol de laranja, ananas</b> (Portuguese lemonade – orange or pineapple) .....	0,3l	2,50





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112 Orange Juice	0,3l	2,50
113 Apple Juice	0,3l	2,50
114 Apple Juice mineral water mix	0,3l	2,50
115 Sprite	0,3l	2,50
116 Bitter Lemon <sup>(6)</sup>	0,3l	2,50
117 Luso Portuguese water (without gas)	1l	4,90
118 Luso Portuguese water (without gas)	0,25l	2,30
119 Portuguese water (with gas)	0,75l	4,90
120 Portuguese water (with gas)	0,25l	2,30
121 Tonic Water (bottle)	0,2l	2,50
122 Grape Juice	0,2l	2,50

## Warm Beverages

123 Galão (Milk coffee)		2,90
124 Cappuccino		2,90
125 Chocolate milk		2,90
126 Bica (Espresso)		2,00
127 Carioca (light Espresso)		2,30
128 Coffee		2,30
129 Cha (tea)		2,30
130 Leite (milk)		2,50





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## Vinhos Abertos · Table Wines

	0,25l	0,5l	1,0l
131 <b>Vinho branco, tinto</b> (white and red, dry) .....	4,50	7,90	14,90
132 <b>Vinho Verde branco</b> (white, sparkling, dry) .....	4,50	7,90	14,90
133 <b>Rosé</b> (dry) .....	4,50	7,90	14,90
134 <b>Weinschorle</b> (Spritzer) .....	3,90	6,90	12,90

## Vinho Verde

Have you ever tried vinho verde? Vinho verde is the name of a wine-growing region in the north of Portugal as well as the wine that is grown there. In this region between the Douro and Minho rivers, about 25% of Portuguese wine is produced. Vinho Verde ("green wine") is made from green grapes that are not fully matured. These grapes make a very light, sparkling white wine which is a pleasure to drink due to its delicate acidity, fine flavour of green apples and stimulating nose with an aroma of limes.

je 0,75l

135 <b>Alvarinho</b> (dry) .....	20,90
136 <b>Muralhas</b> (fruity, aromatic) .....	17,90
137 <b>Quinta de Aveleda</b> (dry) .....	16,90
138 <b>Casal Garcia</b> (semi-dry) .....	14,90

## Rosé Wine

139 <b>EA Cartuxa</b> (dry, fruity) .....	18,90
140 <b>Muralhas</b> (semi-dry) .....	16,90





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## —❖❖ Vinhos de Qualidade · Red and White Wines from the Bottle ❖❖—

je 0,75l

141 João Pires (white, semi-dry, fruity, aromatic) .....	19,90
143 Borba (red and white, dry, full-bodied and fruity taste) .....	16,90
144 Maria da Penha (red, dry, fruity) .....	15,90
145 Dão (red and white, dry, spicy) .....	16,90

## —❖❖ Vinhos de Reserva · Dry Vintage Wines ❖❖—

je 0,75l

146 Esporão Reserva (full-bodied, aromatic fruity taste) .....	44,90
147 Borba Reserva (fruity, ripe and intensive taste) .....	39,90
148 Dão Reserva (full-bodied and fruity, velvety taste) .....	29,90

## —❖❖ Espumantes · Sparkling Wine and Champagne ❖❖—

je 0,75l

149 Aliança Classico (Portuguese Champagne) .....	29,90
150 Brut Dargent (Chardonnay, dry) .....	27,90





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## Aperitifs

151 Madeira wine (dry)	..... 5cl	4,90
152 Moscatel Aperitivo	..... 5cl	3,90
153 Sherry (dry and semi-dry)	..... 5cl	3,90
154 Martini (white and red)	..... 5cl	3,90

## Cocktails

155 Cocktail of the house	..... 5cl	5,90
156 Kir Royal	..... 5cl	5,90

## Dejestivos · Digestives

157 Averna	..... 3cl	3,90
158 Fernet Branca	..... 3cl	3,90

## Vinho do Porto · Port Wines

159 Vinho do Porto (D. Antonia, Reserva)	..... 5cl	4,90
160 Vinho do Porto (white, dry)	..... 5cl	4,00
161 Vinho do Porto (red)	..... 5cl	3,90

## Licores · Liqueurs

162 Amêndoa Amarga (almond)	..... 3cl	3,90
163 Aniz / Escarchado (aniseed)	..... 3cl	3,90
164 Licor Beirão (herbs)	..... 3cl	3,90
165 Ginginha (cherry)	..... 3cl	3,90





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## —❖❖❖ *Aguardentes Velhas · Aged Spirits* ❖❖❖—

166 **Aguardente Velha (Reserva)** ..... 5cl **6,90**

167 **Aguardente Velha Caseira** ..... 5cl **4,90**

## —❖❖❖ *Aguardentes Brancas · White Spirits with Eaux-de-vie* ❖❖❖—

168 **Medronho Algarvio (wild berry eau-de-vie, Algarve)** ..... 3cl **4,50**

169 **Bagaceira (clear eau-de-vie from Viseu)** ..... 3cl **3,90**

## —❖❖❖ *Brandy* ❖❖❖—

170 **Croft (mild)** ..... 3cl **3,90**

171 **Macieira 5 Stars (dry)** ..... 3cl **3,90**

172 **Brand 1920 (mild)** ..... 3cl **3,90**

## —❖❖❖ *Whiskey* ❖❖❖—

173 **Ballantines** ..... 3cl **5,90**

174 **House whisky brand** ..... 3cl **4,90**

## —❖❖❖ *Long Drinks* ❖❖❖—

175 **Campari Orange<sup>(1)</sup>** ..... **4,90**

176 **Cuba Libre** ..... **4,90**

177 **Gin and tonic** ..... **4,90**

178 **Vodka and orange** ..... **4,90**

