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À TERRA

PRAIA VERDE

MENU

19h00-22h00

COUVERT

Our toasted bread in the wood oven, marinated olives, Algarvian carrots 'and whatever we have'

3 per person

TO ENTERTAIN

WE HAVE SNACKS

Croquettes 'do cozido'

4 2uni

Shrimp and coriander patties

4 2uni

Selection of sausages

16

Oysters & Condiments

20

Snack of the day

3uni

SOUPS

THE FIRST STEP ON THIS JOURNEY

Fish market soup

8

STARTERS

Burrata / hazelnut / basil

Marinated burrata with balsamic, roasted tomato, toasted hazelnuts and basil

14

Scallops / stew broth / pumpkin

Sautéed scallops, stew broth, tomato gel, burnt pumpkin *purée* and shoots

18

Eggs / smoked ham / cauliflower

Low-temperature cooked eggs, mushroom and asparagus ragout, cauliflower foam and truffle, *prosciutto* and cherovia chips

11

Ceviche / carrot / almonds

Fish from the market ceviche, red onion, chili, coriander, carrot and ginger *purée*, toasted almond oil and sweet potato chips

14

Beef tartar and garnishes

Sirloin steak chopped with knife, homemade pickles, burnt onions and potato chips

18

Octopus *carpaccio* / *relish* / sweet potato

Octopus *carpaccio*, black *aioli*, tomato *relish*; sweet potato textures, crispy rice and shoots

16

THE MAINS

NOTHING BRINGS PEOPLE TOGETHER LIKE
GOOD FOOD

Octopus / peppers / salicornia
Octopus tentacle in the oven, roasted pepper and
tomato gravy, grilled potato, Salicornia and
roasted garlic

24

Tuna / green beans / cherry
Tuna tataki, hot green bean salad, potato and dill,
cherry and almond relish

24

Red curry / prawn / cashew
Tiger prawn cooked in red curry, seasonal
vegetables, and toasted cashew

26

Sea bass / shore prawn / algae
Pan-fry sea bass, prawn and carolino rice, 'Bulhão
Pato' foam, algae salad and salicornia, shrimp oil
and lemon

27

Suckling pig / carrot / pak choi
Suckling pig belly at low temperature with crispy
skin, carrot variation, *sautéed* pak choi, canned
mustard and pepper *jus*

24

Chicken / onions / tubers
Free-range chicken roasted in the wood-fired
oven, caramelized onions and roasted tubers with
herbs from our garden

23

FROM THE GARDEN

Cauliflower / lentils / yogurt
Grilled cauliflower, lentils stew with spices; seasonal
vegetables and smoked yogurt

16

Eggplant / mushrooms / pumpkin
Roasted eggplant, stewed mushrooms, fresh herbs,
burnt pumpkin and carrot purée

16

Curry / chickpeas BIO / green apple
Asian curry with chickpeas and seasonal vegetables,
herb and green apple salad; chutney and *papadam*

20

THE CLASSICS

DISHES WITH A STORY TO TELL

Traditional monkfish and prawn 'massada'

26

Wood fired oven codfish

23

Goat leg in the wood oven and its rice

32

JOSPER GRILL

CHARCOAL GRILL WHERE THE PRODUCT IS THE STAR! AND DON'T WANT IT ALL FOR YOURSELF... SHARE!

Tiger prawn 250gr
Prawn, chili and lime butter
37

From the fish auction to the grill
Fish market selection with Algarvian scents
Price upon request

Matured entrecôte 350gr
Noisette butter and salt flower from Castro Marim
35

"THE Burger" 200gr
Hamburger, *spicy* tomato, cheese, bacon and arugula gravy
20

Iberian pork
Brazilian crumbs, green parsley and jus
28

Lamb rack
Cooked low temperature, herbs, *confit* garlic
38

Spareribs to eat by hand
Homemade BBQ, herbs and sesame seeds
23

National t-bone steak 1.2kg
Roasted garlic and *padrón* pepper
60

SIDE DISHES

AN EXTRA THAT COMPLEMENTS THIS JOURNEY

Steakhouse French fries
6.5

Oven sweet potato wedges
7

Our greens and vegetables salad
5

Vegetable of the day selection
6

Home style tomato rice
8

Pak choi, ginger and chili
6

PIZZAS

Margherita
14

Prosciutto & funghi
15

À TERRA
16

Carbonara
16

From the garden with love
15

100% peperoni
16

Lamb and truffle calzone
18

The prices above are in Euros. VAT included.
Some of the exposed and provided food may contain allergens. For more information please request the ingredients list. Complaints book available.
