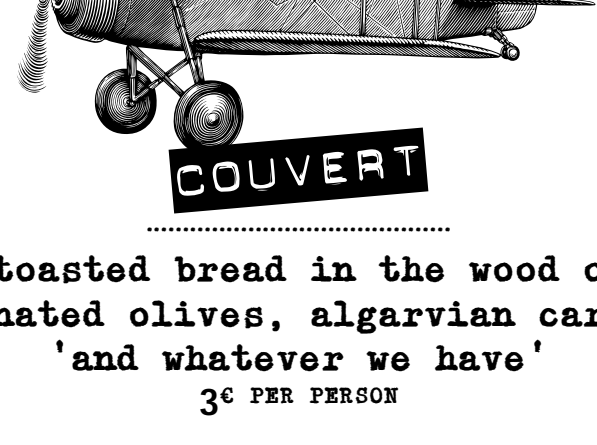


À TERRA

PRAIA VERDE



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'

3€

Shrimp and coriander patties

3,50€

Selection of Alentejo sausages and cheeses

16€



STARTERS

THE FIRST STEP ON THIS JOURNEY

.....

Fish market soup

8€

Burrata/grapes/basil

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

12€

Scallops/sweet potato/orange

Sautéed scallops, sweet potato and ginger purée, grilled orange salad and pisco

16€

Eggs/smoked ham/cauliflower

Low-temperature cooked eggs, mushroom and cauliflower ragoût, cauliflower purée, smoked ham powder, and parsnip chips

10€

Mackerel fillet/escabeche/corn bread

Breaded mackerel fillets, escabeche purée, homemade cornbread chips

10€

Beef tartar and garnishes

Sirloin steak chopped with knife, homemade pickles, burnt onions and chopsticks

15€



THE MAINS

NOTHING BRINGS PEOPLE TOGETHER LIKE GOOD FOOD

.....

Octopus/rice/cuttlefish ink

Breaded octopus tentacle, cuttlefish inked black rice and seafood base and pepper powder

23€

Tuna/green beans/pomegranate

Tuna tataki, hot green bean salad, potato and dill, pomegranate relish and coriander, and soy mayonnaise

21€

Red curry/prawn/cashew

Tiger prawn cooked in red curry, seasonal vegetables, and toasted cashews

24€

Suckling pig/carrot/mustard

Suckling pig belly at low temperature with crispy skin, carrot variation, cabbage and balsamic, canned mustard and jus of peppers

21€

Smoked tofu/chickpeas/ras el hanout

Grilled tofu in the Jospier, chickpeas stewed with seasonal vegetables, ras el hanout and peppermint

14€

Patate douce/tamete/salicornes

Millefeuille de légumes, carpaccio de tomates de l'Algarve, salade montagnarde, patate douce en textures et salicorne

15€

Traditional monkfish and prawn 'massada'

23€

Wood fired oven codfish

22€

Goat leg in the wood oven and its rice

32€



GRILL

THE PASSION FOR GRILLING WITH THE GARNISH OF THE DAY

.....

Tiger prawn, lemon butter and chili

35€

From the fish auction to the grill

Price on request

National t-bone steak, roasted garlic and padrón pepper

58€

Our À TERRA burger

20€

30-day aged meat entrecôte

32€

Iberian pork & chimichurri

28€

Lamb rack, rosemary oil, and peppermint

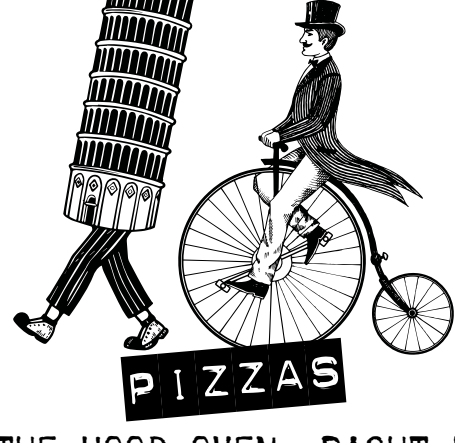
35€

Chicken, yogurt and curry

19€

Spareribs to eat by hand, BBQ, herbs, and seeds

19€



PIZZAS

IN THE WOOD OVEN, RIGHT HERE THESE PIZZAS MAKE ANYONE HAPPY

.....

Margherita

11€

Prosciutto and funghi

14€

À TERRA

15€

Carbonara

15€

Seasonal vegetables

14€

Smoked salmon and fresh mozzarella

15€

Monchique

14€

Lamb and truffle calzone

16€



SIDE DISHES

AN EXTRA THAT COMPLEMENTS THIS JOURNEY

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Steakhouse French fries

3,50€

Oven sweet potato wedges

3,50€

Our greens and vegetables salad

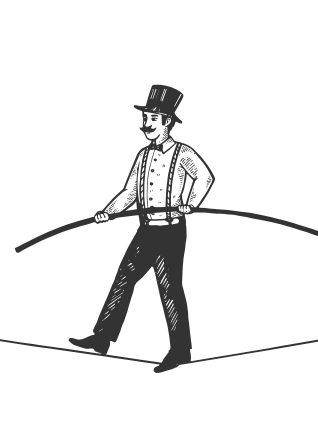
5€

Vegetable of the day selection

4€

Home style tomato rice

5€



V

PraiaVerde

BOUTIQUE HOTEL

Some of the exposed and provided food may contain allergens.

For more information please request the ingredients list.

Complaints book available. VAT included.