



## COUVERT

1	Assorted bread, olives, tuna dip and Algarvian marinated carrots	€3.70
2	Garlic baguette with gratinated mozzarella cheese and oregano	€5.00
4	Gratinated goat cheese "chèvre", with honey and almonds	€7.90
16	"Pata Negra" dry-cured Iberian Ham, hand cut	€15.90
367	Butter \ Sardine paste \ Cheese spread	€1/uni

## COLD STARTERS

34	Prawns cocktail, with avocado	€11.00
12	Traditional salted dried tuna "Muxama" with green apple vinaigrette	€12.50
13	Traditional salted dried raw cod salad, named "Punheta de Bacalhau"	€12.50
42	Salmon carpaccio	€12.50
15	Smoked duck breast carpaccio on orange marmalade	€12.90
19	"Angus" Beef fillet carpaccio	€12.90
39	Tuna Tataki with sweet chili, braised with sesame seeds	€13.50
14	Galician Octopus, with shrimps and chickpeas	€13.50

## HOT STARTERS

8	Roast pumpkin cream soup	€4.80
5	Seafood and fish cream soup, flavored with coriander	€6.00
38	Traditional Portuguese homemade shrimp rissoles, served with salad	€10.50
41	Breaded mushrooms, served with aioli sauce	€10.90
40	Half shell mussel's "fishermen" style, olive oil, onion, garlic and bay leaf	€12.00
32	Sautéed prawns with garlic and coriander, headless and shelled	€15.00
43	Pan-fried foie gras escalope, with sweet & sour strawberry sauce	€17.00
31	Gratinated Scallops "São Domingos" style	€17.00
20	Razor clams "Bulhão Pato" style, with olive oil, garlic and coriander	€17.50
33	Tiger king prawn with garlic and piri-piri sauce	€22.50
30	Clams "Bulhão Pato" style, with olive oil, garlic and coriander	€25.50



## FISH AND SEAFOOD

115	Grilled Salmon fillet with orange sauce and almonds	€19.00
114	Grilled tuna loin steak	€19.00
116	Grilled seabass fillets with mango-ginger creamy sauce	€19.00
117	Grilled salted dried cod loin "bacalhau", with olive oil and garlic	€21.50
179	Monkfish and Prawns in a mild curry sauce	€21.50
120	Grilled monkfish and prawn's kebab	€21.50
122	Octopus "Lagareiro" style, with olive oil and garlic	€22.50
153	Linguine nero with prawns, scallops, mushrooms and rocket	€22.50
113	Grilled dover sole	€25.00
112	Jumbo tiger prawn in butter-lemon sauce "Meunière"	€38.00
97	Grouper fish and prawns stew, with pasta (2 persons)	€47.00
93	Razor clams rice stew with clams and prawns (2 persons)	€52.00
123	Octopus and seafood cataplana (2 persons) (Octopus, prawns, mussels and clams)	€52.00
124	Codfish and seafood cataplana (2 persons) (Codfish, prawns, mussels and clams)	€52.00
132	Fish and seafood cataplana (2 persons) (Selection of typical fish proper for cataplana, prawns, mussels and clams)	€52.00
131	Seafood cataplana (2 persons) (Prawns, tiger king prawns, crayfish, clams and mussels)	€68.00
91	"Rich" Seafood rice stew (2 persons) (Prawns, tiger king prawns, crab filling, crayfish, clams and mussels)	€77.00

## BY PREVIOUS ORDER (upon availability and at least 2 days in advance)

99	Salmon en croûte	€23.50
100	São Domingos seafood platter (2 persons) (sautéed and boiled prawns, grilled tiger king prawns, oysters, crab, clams, Mussels, cocktail sauce and garlic toasts)	€99.00
101	São Domingos special mega seafood board (2 persons) (Lobster on the grill, grilled jumbo tiger prawns, sautéed tiger king prawns, oysters, crab, clams, mussels, cocktail sauce and garlic toasts)	€199.00



## MEAT

79	Chicken breast steaks with a creamy mushrooms sauce	€16.00
78	Sous vide pork tenderloin with port wine and honey sauce	€18.00
81	Duck breast with orange sauce	€22.50
76	Grilled rack of lamb cutlets with mint sauce	€34.90
77	Chicken breast Cataplana, with prawns and mushrooms (2 persons)	€45.00
87	Algarvian meat and seafood cataplana (2 persons) (pork tenderloin, portuguese chorizo, prawns, clams and mussels)	€48.50

## PREMIUM GRAIN FED ANGUS BEEF, FROM SOUTH AMERICA

80	Stroganoff	€17.50
68	Grilled rump steak	€18.50
69	Grilled flat iron steak	€23.50
75	Grilled ribeye steak	€29.90
82	Grilled beef fillet steak	€33.50
84	Beef fillet steak with a creamy mushrooms sauce	€34.50
72	Beef fillet steak with green pepper sauce	€34.50
73	Beef fillet steak "à Portuguesa" style, in gravy, garlic, bay leaf and white wine sauce with a slice of Parma ham on top	€34.50
71	Beef fillet steak with Roquefort cheese sauce	€34.90
83	Tournedos Rossini, with foie gras and Madeira sauce, on toast	€40.00
70	Tournedos Chef's style, tiger prawn, scallop and "maitre d'hôtel" butter	€50.00
74	Chateaubriand, piece of beef tenderloin, grilled and sliced with béarnaise sauce, for 2 persons	€70.00

## BY PREVIOUS ORDER (at least 2 days in advance)

102	Filet steak "Wellington", premium beef from south America, grain fed	€40.00
103	Pork meat with clams "Alentejana" style (minimum 2 pax)	€45.00
104	Braised lamb, slow cooked in red wine (minimum 4 pax)	€95.00
105	Grilled T-Bone, premium beef from south America, grain fed	€42.00
106	Grilled Tomahawk, premium beef from south America, grain fed, 2 pax	€85.00



## VEGETARIAN DISHES

150	Courgette, carrot and chickpeas mild curry	€15.50
151	Linguine nero, tofu, mushrooms, asparagus, cherry tomato, rocket	€15.50
155	Grilled tofu and vegetables kebab, marinated with soy sauce	€15.50
156	São Domingos salad - greenery, whole wheat pasta, tofu, avocado, melon, apple, fresh mozzarella cheese, almonds and yogurt sauce	€15.50

## CHILDREN MENU

110	Chicken nuggets and chips	€10.00
118	English pork sausages with chips	€10.00
187	Cheeseburger and chips	€10.00
188	Grilled chicken breast steak with chips	€10.00
189	Grilled seabass fillet with chips	€10.90
111	Grilled small tuna loin steak with chips	€10.90
185	Grilled beef steak with chips	€12.50

## EXTRA SIDE ORDERS

190/	Wild rice Or Plain linguine nero	€3.50
191/	Portion of Chips Or Homemade circle potato chips	€3.50
192/	Selection of mix vegetables Or Sautéed potatoes	€3.50
863/	Cream and mushrooms sauce Or Madeira wine sauce	€3.50
154/	Mild curry sauce Or Green pepper sauce	€3.50
158/	Bernase sauce Or Portuguese sauce	€3.50
159/	Orange and almonds sauce Or Mango and ginger sauce	€3.50
157	Roquefort cheese sauce	€4.50
107	Sautéed mushrooms with olive oil and garlic	€7.50

No plate, food or drink, including the couvert can't be charged if it is not requested by the customer or stays untouched. DL 10/2015 of 16-1. VAT included at current rate.