



Restaurant Algarve



FINE IBERIAN DINING

Menu



Restaurant Algarve

FINE IBERIAN DINING

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: Grain (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 10:00 p.m.)

Closed on Monday,

Sundays and public holidays from

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



Restaurant Algarve

FINE IBERIAN DINING

Sopas · Soups

1 Sopa de Peixe ~ Fish soup	4,90
2 Caldo Verde ~ Green cabbage soup with spicy sausages	3,90
3 Sopa de Legumes ~ Vegetable soup	3,90

Saladas · Salads

4 Salada á Portuguesa ~ Mixed salad with boiled potatoes, tuna and egg	5,90
5 Salada de Alcachofras ~ Artichoke salad with cocktail sauce	4,90
6 Salada de Tomate ~ Tomato salad	4,90
7 Salada Mista ~ Mixed salad	4,90

Pequenas entradas · Small Starters

8 Pão ~ Wheat bread	1,50
9 Oliol ~ Homemade garlic aioli	1,50
10 Pasta de Sardinhas ~ Homemade sardine paste	1,50
11 Azeitonas ~ Olives	2,50





Restaurant Algarve

FINE IBERIAN DINING

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

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

—❖❖ Entradas · Starters ❖❖—

24	Queijo d´Ovelha ~ Sheep's cheese from the mountains of Serra da Estrela	8,90
25	Queijo de Cabra ~ Goat's cheese	6,90
26	Rissois de Carne ~ Pastry pouches filled with meat	4,90
27	Chouriço Assado na Mesa ~ Portion of spicy sausage ^(1,2,3,4) flambéed at the table	5,90
28	Codorniz ~ Quails Portuguese style	5,90
29	Rissois de Legumes ~ Pastry pouches filled with vegetables	4,90





Restaurant Algarve

FINE IBERIAN DINING

❖❖ Pratos de Peixe · Fish Dishes ❖❖

30	Camarão tigre Grelhado ~ Grilled giant prawns with boiled potatoes and vegetables	24,90
31	Filete de Atum Grelhado ~ Grilled tuna filet with fried potatoes and vegetables	22,90
32	Tamboril Grelhado ~ Monkfish medallions with a clam sauce, rice and salad	23,90
33	Filete de Salmão Grelhado com Molho de Camarão ~ Salmon filet with prawn sauce, rice and salad	19,90
34	Robalo Grelhado ~ Grilled sea bass with boiled potatoes and vegetables*	18,90
35	Lulas Grelhadas ~ Grilled squid with boiled potatoes and vegetables	16,90
36	Sardinhas Grelhadas ~ Grilled sardines with grilled pepper and boiled potatoes	12,90

* Sea bass can also be ordered as filet, € 2.00 additional charge
(cooking time for whole fish approx. 40 min.)





Restaurant Algarve

FINE IBERIAN DINING

Bacalhau · Stockfish

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.

37 Bacalhau com Natas ~ Baked stockfish with béchamel sauce, deep fried potatoes and salad	18,90
38 Bacalhau com Batatas á Murro ~ Grilled stockfish with boiled potatoes and salad	18,90
39 Bacalhau de Cebolada ~ Fried stockfish with onion sauce, deep fried potatoes and salad ...	18,90
40 Bacalhau á Bras ~ Goujoned stockfish with onions, fine sliced carrots, potatoes, egg and salad	18,90





Restaurant Algarve

FINE IBERIAN DINING

Carne de Vaca · Beef

- 41 Lombo á Algarve ~ **Beef filet with homemade fried potatoes with Madeira wine sauce and peppercorns, salad** 24,90
- 42 Lombo ao Natural ~ **Beef filet with herb butter, french fries and salad** 23,90
- 43 Bife á Algarve ~ **Rump steak with Madeira white wine sauce, fresh mushrooms, croquettes and salad** 21,90
- 44 Bife á Portuguesa ~ **Rump steak with white wine sauce, fried egg, French fries and salad** 21,90
- 45 Bife ao Natural com Manteiga de Ervas ~ **Rump steak with herb butter, French fries and salad** 20,90
- 46 Bitoque ~ **Small steak with white wine sauce, fried egg, French fries** 14,90

Carne de Porco · Pork

- 47 Lombinhos á Algarve ~ **Pork medallions with Madeira sauce, homemade fried potatoes and salad** 16,90
- 48 Lombinhos com Cogumelos ~ **Pork medallions with mushrooms, Madeira sauce, potato croquettes and salad** 16,90
- 49 Bife á Portuguesa ~ **Escalope with white wine sauce, fried egg, French fries and salad** 13,90

Carne de Borrego · Lamb

- 50 Costoletas de Borrego Grelhadas ~ **Grilled lamb cutlets with homemade fried potatoes and salad** 21,90
- 51 Perna de Borrega no Forno ~ **Roast leg of lamb with mustard sauce, homemade fried potatoes and salad** 19,90





Restaurant Algarve

FINE IBERIAN DINING

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

52	Arroz de Tamboril ~ Monkfish stew with rice and prawns and clams (approx. 40 min)	23,90
53	Travessa de Peixe ~ Fish and seafood platter, salted potatoes and vegetables (minimum 2 persons, price per person)	23,90
54	Carne de Porco á Alentajana ~ Clams with pork, fried potatoes and salad	16,90
55	Lulas á casa ~ Squid with a rosé sauce, boiled potatoes and salad	16,90
56	Frango de Churrasco ~ Piripiri, grilled chicken Portuguese style with French fries and salad (ca. 40 Minuten)	11,90

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

57	Travessa Vegetaria ~ Vegetarian dish	12,90
58	Rissois de Legumes ~ Pastry pouches filled with vegetables served with rice and salad	9,90

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

59	Filetes de Peixe ~ cod filet with rice	6,90
60	Bifinho panado ~ Small breaded escalope with French fries (pork filet or chicken breast)	6,90
61	Salcichas ~ Organic sausage with French fries	6,90





Restaurant Algarve

FINE IBERIAN DINING

Omoletes · Omelettes

62 Omolete de Camarão ~ Prawn omelette*	9,90
63 Omolete de Cogumelos ~ Mushroom omelette*	7,90
64 Omolete simples ~ Omelette with herbs*	6,90

Acompanhamentos · Side Orders

65 Croquetes ~ Potato croquettes	3,50
66 Batadas Torradas ~ Fried potatoes	3,50
67 Legumes ~ Vegetables	3,50
68 Salada ~ Salad	3,50
69 Arroz de Tomate ~ Tomato rice	3,50
70 Batatas fritas ~ French fries	3,50
71 Batatas Cozida ~ Boiled potatoes	3,50

Sobremesas · Homemade Desserts

72 Leite Creme ~ Homemade milk cream desert*	3,90
73 Pudim Flan ~ Homemade Pudding*	3,90
74 Mousse de Chocolate ~ Homemade Chocolate mousse*	3,90
75 Lemon, orange or coconut ice cream	4,90

* All egg dishes are prepared with organic eggs





Restaurant Algarve

FINE IBERIAN DINING

Bebides · Beverages

Beer

76 Bitburger (from the bottle) 0,33l	2,80		
77 Sagres (Bitter Portuguese beer) 0,33l	2,80		
78 Super Bock (fruity Portuguese beer) 0,33l	2,80		
79 Shandy (beer mixed with lemonade) 0,3l	2,80	0,5l	3,80
80 Cola beer (beer mixed with cola) ^(1,5) 0,3l	2,80	0,5l	3,80
81 “Hefeweizen” beer 0,5l	3,80		
82 “Kristallweizen” beer 0,5l	3,80		

Non-alcoholic Beverages

83 Sagres (Non-alcoholic beer) 0,33l	2,80		
84 Karamalz (sweet malt beer) 0,33l	2,80		
85 Cola ^(1,5) 0,3l	2,50	0,4l	3,50
86 Spezi ^(1,5) (cola mixed with orange lemonade) 0,3l	2,50	0,4l	3,50
87 Fanta ^(1,5) 0,3l	2,50	0,4l	3,50
88 Sprite 0,3l	2,50	0,4l	3,50
89 Sumol de laranja, ananas (port. lemonade – orange oder pineapple) 0,3l	2,50	0,4l	3,50





Restaurant Algarve

FINE IBERIAN DINING

90 Grape juice	0,3l	2,80	0,4l	3,80		
91 Grape juice spritzer	0,3l	2,50	0,4l	3,50		
92 Orange juice	0,3l	2,80	0,4l	3,80		
93 Apple juice	0,3l	2,50	0,4l	3,50		
94 Apple juice spritzer	0,3l	2,50	0,4l	3,50		
95 Bitter Lemon ⁽⁶⁾ (small bottle)			0,2l	2,50		
96 Tonic water (small bottle)			0,2l	2,50		
97 Portuguese water (still)	0,25l	2,30	0,5l	3,50	1,00l	4,90
98 Portuguese water (sparkling)	0,25l	2,30	0,75l	4,90		

Warm Beverages

99 Cappuccino	2,90
100 Chocolate milk	2,90
101 Bica (Espresso)	2,30
102 Carioca (light Espresso)	2,30
103 Coffee	2,50
104 Cha (tea, different sorts)	2,30





Restaurant Algarve

FINE IBERIAN DINING

Vinhos Abertos · Table Wines

	0,1l	0,25l	0,5l	1,0l
105 Vinho branco, tinto (white and red, dry)	2,30	4,50	7,90	14,90
106 Vinho Verde branco (white, sparkly, dry)	2,30	4,50	7,90	14,90
107 Rosé (dry, semi dry)	2,30	4,50	7,90	14,90
108 Weinschorle (spritzer)	1,90	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.

	per 0,75l
109 Alvarinho (dry)	21,90
110 Muralhas (fruity, aromatic)	18,90
111 Quinta de Aveleda (dry)	17,90
112 Casal Garcia (semi-dry)	16,90

Rosé Wine

113 EA Cartuxa (dry, fruity)	18,90
114 Orelhão (semi-dry)	16,90





Restaurant Algarve

FINE IBERIAN DINING

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

per 0,75l

- 115 **Monte Velho Esporão** (white, fruity taste, dry) **19,90**
- 116 **Vinho do Duoro** (red and white, dry, aromatic) **17,90**

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

per 0,75l

- 117 **Vino Dão** (red, dry, spicy) **17,90**
- 118 **Vinho do Duoro** (red, dry, fruity taste) **19,90**
- 119 **Esporão Reserva** (full-bodied, aromatic fruity taste) **44,90**
- 120 **Dão Reserva** (full-bodied and fruity, velvety taste) **34,90**

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

per 0,75l

- 121 **Aliança Classico** (Portuguese Champagne) **29,90**
- 122 **Brut Dargent** (Chardonnay, dry) **27,90**
- 123 **Sparkling Wine** (glass) **3,90**





Restaurant Algarve

FINE IBERIAN DINING

Aperitifs

124 Moscatel Aperitivo	5cl	3,90
125 Sherry (dry and semi-dry)	5cl	3,90
126 Martini (white and red)	5cl	3,90

Dejestivos · Digestives

127 Aaverna	3cl	4,90
-------------	-----	------

Vinho do Porto · Port Wines

128 Vinho do Porto (D. Antonia, Reserva)	5cl	4,90
129 Vinho do Porto (white, dry)	5cl	4,50
130 Vinho do Porto (red)	5cl	4,00

Licores · Liqueurs

131 Amêndoa Amarga (almond)	3cl	3,90
132 Licor Beirão (herbs)	3cl	3,90
133 Ginginha (cherry)	5cl	4,90





Restaurant Algarve

FINE IBERIAN DINING

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

134 Aguardente Velha (Reserva)	2cl	6,90
135 Aguardente Velha Caseira	2cl	4,90

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

136 Medronho Algarvio (wild berry eau-de-vie, Algarve)	2cl	4,90
137 Bagaceira (clear eau-de-vie from Viseu)	2cl	3,90

—❖❖❖ *Brandy* ❖❖❖—

138 Croft (mild)	2cl	3,90
139 Macieira 5 Stars (dry)	2cl	3,90
140 Brand 1920 (mild)	2cl	3,90

—❖❖❖ *Whiskey* ❖❖❖—

141 Ballantines	2cl	5,90
142 House whisky brand	2cl	4,90

