



FOOD MENU

ENTRÉES

PINEAPPLE AND AVOCADO SALAD

ENSALADA DE PIÑA Y AGUACATE
SALADE D' ANANAS ET D'AVOCAT
SALADA DE ANANÁS E ABACATE

CAPE VERDEAN ESMOREGAL CEVICHE (EXQUISITE ESMOREGAL FISH MARINATED IN FRESH CITRUS, WITH MANGO, CILANTRO, AND A HINT OF CHILLI)

KAPVERDISCHE ESMOREGAL-CEVICHE
CEVICHE D'ESMOREGAL DU CAP-VERT
CEVICHE DE ESMOREGAL CABO-VERDIANO
CEVICHE ESMOREGAL DE CABO VERDE

TUNA TARTARE WITH AVOCADO (FRESH DICED TUNA MARINATED IN SOY SAUCE AND GINGER, SERVED WITH CREAMY AVOCADO AND CRISPY CORN)

THUNFISCH-TARTAR MIT AVOCADO
(FRISCHE THUNFISCHWÜRFEL, MARINIERT IN SOJASAUCE
UND INGWER, SERVIERT MIT CREMIGER AVOCADO UND
KNUSPRIGEM MAIS)

TÁRTARO DE ATUM COM ABACATE
(ATUM FRESCO CORTADO EM CUBOS, MARINADO EM MOLHO
DE SOJA E GENGIBRE, SERVIDO COM ABACATE CREMOSO E
MILHO CROCANTE)

MAINS

DELUXE SURF & TURF (GRILLED SHRIMP TAIL AND JUICY PRIME BEEF FILLET, SERVED WITH HERB-GARLIC BUTTER, GRILLED ASPARAGUS, AND TRUFFLED MASHED POTATOES)

DELUXE SURF & TURF
(GEGRILLTER KRABBENSCHWANZ UND SAFTIGES
RINDERFILET, SERVIERT MIT KRÄUTER-KNOBLAUCH-
BUTTER, GEGRILTEM SPARGEL UND GETRÜFFELTEM
KARTOFFELPÜREE)

DELUXE SURF & TURF
(RABO DE CAMARÃO GRELHADO E SUCULENTO FILETE DE
CARNE DE VACA, SERVIDO COM ALHO E ERVAS, MANTEIGA,
ESPARGOS GRELHADOS E PURÉ DE BATATA TRUFADO)

GRILLED LOBSTER - €40 (EXTRA CHARGE) (WHOLE LOBSTER COOKED TO PERFECTION, SERVED WITH LEMON, GARLIC, BUTTER, ROASTED VEGETABLES, AND COCONUT RICE)

GEGRILLTER HUMMER
(GANZER HUMMER, PERFEKT ZUBEREITET, SERVIERT MIT
ZITRONE, KNOBLAUCH, BUTTER, GEBRATENEM GEMÜSE UND
KOKOSNUSSREIS)

LAGOSTA GRELHADA
(LAGOSTA INTEIRA COZINHADA NA PERFEIÇÃO, SERVIDA COM
LIMÃO, ALHO, MANTEIGA, LEGUMES ASSADOS E ARROZ DE COCO)

MIGNON FILLET WITH RED WINE SAUCE (GLUTEN & LACOSE FREE)

FILÉ MIGNON COM MOLHO DE VINHO TINTO
FILETE MIGNON CON SALSA DE VINO TINTO

RIBEYE STEAK ANGUS - €40 (EXTRA CHARGE) (A PREMIUM CUT, GRILLED TO RETAIN ITS JUICINESS, SERVED WITH HOMEMADE CHIMICHURRI AND RUSTIC POTATOES)

BIFE RIBEYE ANGUS
(UN CORTE PREMIUM, SELLADO EN LA PARRILLA
PARA MANTENER SU JUGOSIDAD, ACOMPAÑADO
DE CHIMICHURRI CASERO Y PAPAS)

COSTELETA GRELHADA NA BRASA
(UM CORTE PREMIUM, SELADO NA GRELHA PARA MANTER
A SUCULÊNCIA, ACOMPANHADA DE CHIMICHURRI
CASEIRO E BATATAS RÚSTICAS)

TUNA WITH CARIBBEAN SPICES, MANGO AND PASSION FRUIT SAUCE (GLUTEN FREE)

ATUM COM ESPECIARIAS CARIBENHAS, MANGA E
MOLHO DE MARACUJÁ

TUNA CON ESPECIAS CARIBEÑAS, SALSA DE MANGO Y MARACUYÁ

PORK RIB STRIP WITH SWEET POTATO MASHED POTATOES (GLUTEN FREE)

TIRA DE COSTILLA DE CERDO CON PURÉ DE BATATA
TIRAS DE COSTELA DE PORCO COM PURÉ DE BATATA-DOCE

GRILLED CORN COB, COCONUT CREAM AND GREEN SAUCE (SERVED WITH GRILLED CHEESE)

MAZORCA DE MAÍZ A LA PARRILLA, CREMA DE COCO Y MOJO VERDE
(ACOMPANADO CON QUESO ASADO)

ESPIGA DE MILHO GRELHADA, CREME DE COCO E MOLHO VERDE
(ACOMPANHADO DE QUEIJO ASSADO)



FOOD MENU

SIDES

TRUFFLED MASHED POTATO

GETRÜFFELTES KARTOFFELPÜREE
PURÊ DE BATATA TRUFADA

GRILLED VEGETABLES

GEGRILLTES GEMÜSE
LEGUMES GRELHADOS

FRENCH FRIES

CHIPS / DES FRITES
PATATAS FRITAS / BATATAS FRITAS

ARUGULA AND GOAT CHEESE SALAD

SALAT AUS RUCOLA UND ZIEGENKÄSE
SALADA DE RÚCULA E QUEIJO DE CABRA

DESSERTS

PASSION FRUIT CHEESECAKE

(SMOOTH AND CREAMY CHEESECAKE WITH A TROPICAL TOUCH OF PASSION FRUIT AND A CRISPY COOKIE CRUST)

PASSIONSFRUCHT-KÄSEKUCHEN (GESCHMEIDIGER UND CREMIGER KÄSEKUCHEN MIT EINER TROPISCHEN NOTE VON PASSIONSFRUCHT UND EINER KNUSPRIGEN KEKSKRUSTE)

CHEESECAKE DE MARACUJÁ (CHEESECAKE SUAVE E CREMOSO COM UM TOQUE TROPICAL DE MARACUJÁ E UMA CROSTA DE BOLACHA CROCANTE)

CHOCOLATE & RUM FONDANT

(RICH CHOCOLATE CAKE WITH A MOLTEN CENTER AND A HINT OF CARIBBEAN RUM, SERVED WITH VANILLA ICE CREAM)

SCHOKOLADEN-RUM-FONDANT

(REICHHALTIGER SCHOKOLADENKUCHEN MIT EINEM GESCHMOLZENEN KERN UND EINEM HAUCH VON KARIBISCHEM RUM, SERVIERT MIT VANILLEEIS)

CHOCOLATE & RUM FONDANT

(BOLO DE CHOCOLATE RICO COM UM CENTRO DERRETIDO E UM TOQUE DE RUM DAS CARÁIBAS, SERVIDO COM GELADO DE BAUNILHA)

COCONUT CRÈME BRÛLÉE

(CLASSIC CRÈME BRÛLÉE WITH A TROPICAL TWIST OF COCONUT AND A CARAMELIZED SUGAR TOPPING)

KOKOSNUSS CRÈME BRÛLÉE

(KLASSISCHE CRÈME BRÛLÉE MIT EINEM TROPISCHEN HAUCH VON KOKOSNUSS UND EINEM KAREMELLISIERTEN ZUCKERGUSS)

CREME BRÛLÉE DE COCO

(CRÈME BRÛLÉE CLÁSSICO COM UM TOQUE TROPICAL DE COCO E UMA COBERTURA DE AÇÚCAR CARAMELIZADO)

OPENING HOURS

THURSDAY - SUNDAY 18:30 TO 21:00

NOTA IMPORTANTE:

CASO VOCÊ TENHA ALGUMA ALERGIA OU INTOLERÂNCIA ALIMENTAR, DEIXE-NOS SABER. REGULAMENTO UE 1169/2011

IMPORTANT NOTE:

IN CASE YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCE, PLEASE LET US KNOW.

ALLERGEN GUIDE



PEANUTS



SESAME



SOYBEANS



FISH



GLUTEN



MILK



LUPIN



CUSTACEANS



TREE NUTS



EGG



CELERY



MOLLUSCS



SULPHUR DIOXIDE



MUSTARD