

# PALMARES

## — MENU BEACH HOUSE —

### COUVERT

Sortido de pães, manteiga de alho e ervas, cenoura algarvia c/azeitonas e queijo fresco com azeite e orégãos · Assortment of bread, garlic and herbs butter, cheese pate, "algarvian style" carrots Leite/glúten

4€ | POR PESSOA · PER PERSON |  

### ENTRADAS STARTERS

#### Salada de Salmão Curado

Cured Salmon Salad

Com folhas verde, tomate cherry, laranja, funcho, sementes de papoila e molho de mostarda e mel  
With green leaves, cherry tomatoes, orange, fennel, poppy seeds and honey mustard sauce

17€ |  

#### Ostras da Ria de Alvor · Oysters

Ao natural acompanhado com molho ponzu e limão

Naturally served with ponzu sauce and lemon

17€ | 4 UNI · UN |  

#### Creme de Peixes · Fish Cream Soup

Com camarão, berbigão, azeite de ervas e pão torrado

With shrimp, cockles, herb oil and toasted bread

14€ |    

#### Camarão ao Alho · Garlic Shrimps

Salteado com alho, malagueta, coentros,

limão e tostinhas · Sautéed with garlic, pepper, coriander, lemon and toasted bread

18€ |    

#### Tártaro de Atum · Tuna Tartare

Com abacate, molho de soja, lima e sésamo

With avocado, soy sauce, lime and sesame

16€ |    

#### Queijo de Cabra Gratinado

Goat Cheese Gratin

Com mel, nozes caramelizadas, pera rocha e tostinhas

With honey, caramelized nuts, "rocha" pear and toasted bread

14€ |    

#### Croquete de Pato · Duck Croquette

Com compota de cebola roxa, salada de agrião e laranja

With red onion jam, watercress salad and orange

13€ | 4 UNI · UN |   

### PRATO PRINCIPAL MAIN COURSES

#### Peixe Fresco do Dia

Fresh Fish of the Day

Em filete, grelhado com legumes salteados e batata nova assada · Filleted and grilled fish with sautéed vegetables and roasted new potatoes

28€ |  

#### Bife de Atum · Grilled Tuna Steak

Grelhado com esmagada de batata-doce,

couve pack choi e molho romesmo · With Smashed Sweet Potato, Pack Choi Kale and Romesmo Sauce

26€ |   

#### Tentáculo de Polvo Grelhado

Octopus Tentacles

Com batata nova assada, cebola confitada, espinafres salteados e azeite de alho

Grilled, with new potatoes, confit onion, sautéed spinach and garlic oi

26€ |  

#### Frango e Alheira 24,00€

Chicken and "Alheira" Sausage

Peito de frango recheado com alheira, arroz cremoso de cogumelos e queijo da ilha de S. Jorge

Chicken breast stuffed with "alheira" sausage, creamy mushroom rice and cheese from S.Jorge Island

24€ |  

#### Picanha Angus · Angus "Picanha"

Grelhada, com batata wedge, molho chimichurri

e salada mista · Grilled, with wedge potatoes, chimichurri sauce and mixed salad

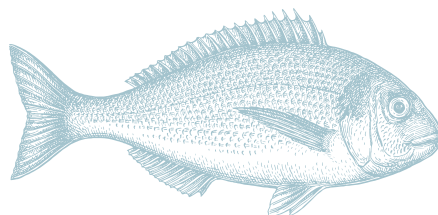
27€

#### Lombo de Borrego · Lamb Loin

Corado, com molho de pimenta verde, puré de batata

trufado e brocolinis · Braised, with green pepper sauce, truffled mashed potatoes and broccolini

24€ | 



## PRATOS DO DIA TODAY'S SPECIALS — 23€ —

### 2.ª feira · Monday

**Tamboril corado com esmagada de batata, funcho corado e aromas de caldeirada**  
Braised monkfish with mashed potatoes, braised fennel and aromas of Portuguese fish stew 🍷

**Coxa de pato confitada com arroz cremoso de cogumelos e queijo da ilha**  
Duck leg confit with creamy mushroom rice and cheese from S. Jorge Island 🍷

### 3.ª feira · Tuesday

**Arroz de peixes com camarão, berbigão e coentros** · Fish rice with shrimp, cockles and coriander 🍷🍷🍷🍷

**Bochecas de porco estufadas com puré de batata e brocolinis** · Braised pork cheeks with mashed potatoes and broccoli 🍷

### 4.ª feira · Wednesday

**Polvo salteado com batata-doce e salada de laranja e agrião** · Sautéed octopus with sweet potato and orange and watercress salad 🍷

**Frango piri-iri com batata frita e salada de tomate**  
Piri-Piri chicken with french fries and tomato salad

### 5.ª feira · Thursday

**Robalo corado com arroz cremoso de açafrão, espargos e manjerição** · Braised sea bass with creamy saffron rice, asparagus and basil 🍷🍷🍷

**Magret de pato com molho de laranja, puré de aipo assado e brocolinis** · Duck maget with orange sauce, roasted celery puree and broccolini 🍷

### 6.ª feira · Friday

**Salmão grelhado com esmagada de batata-doce, espinafres salteados com molho de limão e manteiga**  
Grilled salmon with smashed sweet potatoes, sautéed spinach with lemon butter sauce 🍷🍷

**Bife da vazia à portuguesa com batata salteada e salada verde** · Portuguese style sirloin steak with sautéed potatoes and green salad 🍷

### Sábado · Saturday

**Arroz cremoso de polvo** · Creamy octopus rice 🍷🍷

**Secretos de porco ibérico grelhados com batata salteada e salada verde** · Grilled Iberian pork "secretos", with sautéed potatoes and green salad

### Domingo · Sunday

**Linguine de nero com camarão e mexilhão**  
Squid ink pasta with shrimp and mussel 🍷🍷🍷

**Costela mendinha de novilho assada lentamente com espinafres salteados e gratin de batata**  
Slow-roasted beef short ribs with sautéed spinach and potato gratin 🍷🍷

## SOBREMESAS DESSERTS

### Babá com rum carpaccio de ananás

"Babá" with rum

Com compota de gila, maracujá e sorbet de maracujá · With gila pumpkin jam, passion fruit and passion fruit sorbet

9€ | 🍷🍷

### Banoffee

Com mousse de banana, toffee, amendoim e gelado de banana · With banana mousse, toffee, peanuts and banana ice cream

9€ | 🍷🍷🍷

### Entremeio de chocolate e avelã

Chocolate and hazelnut

Com biscoito de chocolate, creme de avelã, avelã caramelizada e gelado de caramelo salgado  
With chocolate biscuit, hazelnut cream, caramelized hazelnuts and salted caramel ice cream

9€ | 🍷🍷🍷

### Carpaccio de ananás

Pineapple carpaccio

Com ananás em calda de pimenta rosa e gelado de coco · With pineapple in pink pepper sauce and coconut ice cream

8€ | 🍷



## PALMARES

Preços com IVA Incluído à taxa legal em vigor. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado.

Neste estabelecimento existe livro de reclamações.

VAT included. No course, food or drink, including couvert, may be charged if not requested by the customer or if unutilized. Complaint book available.

🍷 Ovo · Egg 🍷 Leite · Milk 🍷 Soja · Soy 🍷 Glúten · gluten

🍷 Amendoim · Peanut 🍷 Sulfitos · Sulphites 🍷 Peixe · Fish

🍷 Moluscos · Shellfish 🍷 Mostarda · Mustard 🍷 Frutos Secos · Nuts

🍷 Sésamo · Sesame 🍷 Aipo · Celery 🍷 Tremçoço · Lupine

🍷 Crustáceos · Crustaceans