

# **PRECEITO**

## **DESSERTS**

*Chef Andreia Carreira*

### **Entre raízes algarvias €14**

Carob · Almond · Fig Leaf

*Signature dessert*

A journey through three emblematic Algarve trees: carob, almond and fig.  
Delicate, elegant and deeply rooted in tradition.

### **“Tira-miss-you”<sup>2 pax</sup> €19,5**

A sharing experience at the table. A reinterpretation of tiramisu, assembled at the table with aromatic coffee, silky mascarpone, cocoa and crunchy chocolate.

### **Rice Pudding “Preceito” €13**

Cardamom & Lemon

A refined Portuguese classic. Creamy rice,  
caramelised puffed rice, cardamom ice cream and candied lemon zest.

### **Abade de Priscos €13**

with Lemongrass, Raspberry & White Chocolate

A traditional dessert infused with lemongrass and Port wine,  
served with raspberry textures and light white chocolate cream.

## **CHEF'S EXTRAS**

**Petit fours of the day<sup>2 uni.</sup> €5**

**Artisanal chocolate/praline<sup>2 uni.</sup> €6**