

MENU

· PATIO ·
BISTRO

Monday Dinner

SIMPLE AND MIXED SALADS

Mesclun of lettuces, tomatoes, carrots, cucumbers, red onions, sweet corn, beets, peppers, marinated red and white cabbage, arugula, watercress.

Flavored olive oils / Spiced Olives

Selection of cheeses and homemade toasts

Cream cheese with dried tomatoes and basil

Grain hummus, Algarvian carrot

Board of sausages, Meat croquettes

Green apple salad with celery and yogurt sauce

Salad of codfish with chickpeas and roasted peppers

Roquefort cheese salad, with fusiliers, corn and cherry tomatoes

Ham and tomato parmesan cheese Bruschettas

Chef's salad

Capers, marinated olives, pickle, scallions, gherkins

Sliced chili pepper, capers, pickled onions

Sauces: vinaigrette, cocktail, garlic mayonnaise, Cesar

balsamic vinaigrette, red wine vinaigrette, lime vinaigrette yogurt sauce

MAIN DISHES

Pea cream with crunchy traditional sausages

Fillet of sea bass with shrimp mousse with butter beurre blanc sauce

Fillet of salmon with herb olive oil

Chicken breast medallions with peanut sauce and coconut milk

Steamed beef cheeks with red wine and spices

Vegetarian lasagna

Eggs with curry sauce

Fish fingers / Hamburger

Spaghetti with chitarra sauce

SIDE DISHES

French fries, Basmati rice & Baked tomatoes

Mashed potatoes & sautéed vegetables

SHOW COOKING PIZZAS

Selection of The Patio pizzas / garlic bread / cheese

DESSERTS

Selection of The Patio desserts

Pineapple, Grapes, Papaya, Melon

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Tuesday Dinner

SIMPLE AND MIXED SALADS

Mixed lettuces, tomatoes, carrots, cucumbers, red onions, sweet corn, beets, peppers, marinated red and white cabbage, arugula, watercress.

Flavored olive oil / marinated olives

Selection of cheeses and homemade toasts

Cream cheese with dried tomatoes and chives

Pea hummus

National sausage platter

Chicken with smoked paprika mayonnaise and herbs

Meat croquettes with tartar sauce

Chicken samosas

Vegetarian Bruschettas

Grilled pork with coriander Paris mushrooms

Codfish chips with and chickpeas

Shrimp salad with tropical fruit and cocktail sauce

Chef's salad

Capers, pickle, scallions, gherkins, sliced chili pepper, capers, pickled scallions

Sauces: vinaigrette, cocktail, garlic mayonnaise, Cesar

balsamic vinaigrette, red wine vinaigrette, natural yogurt vinaigrette

MAIN DISHES

Algravian fish soup

Sauté John Dory fillet with mussels sauce

Grouper medallions with seafood sauce

Pork Tenderloin with Broad Beans Purée

Roasted veal with herbs and citrus with sweet potato purée

Penne with tomato sauce

Quinoa stew with pumpkin

Chicken nuggets / veggie burger

SIDE DISHES

French fries, Basmati rice & Cauliflower gratin

Pea rice with Coriander

Baked potatoes & seasonal vegetables

SHOW COOKING PIZZAS

Selection of The Patio's pizzas / Garlic bread

DESSERTS

Selection of The Patio desserts

Watermelon, Mango, Pineapple, Grapes

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Wednesday Dinner

SIMPLE AND MIXED SALADS

Mesclun of lettuces, tomatoes, carrots, cucumbers, red onions, sweet corn, beets, peppers, marinated red and white cabbage, arugula, watercress

Flavored olive oils

Selection of cheeses and homemade toasts

Flavored cream cheese with anchovies

Olive tapenade

Board of sausages

Spring Rolls

Sea Food with mayonnaise sauce

Codfish salad with chickpeas and roasted peppers

Couscous salad with vegetable

Avocado salad with fresh cheese and cherry tomato

Chef's Salad

Marinated mussels with confit peppers and arugula

Capers, marinated olives, pickles (cauliflower, carrots, scallions, gherkins)

Sauces: vinaigrette, cocktail, garlic mayonnaise, Cesar

MAIN DISHES

Vegetable cream Soup with beans

Butter fish with tom yam sauce

Medallions of perch with herbs olive oil

Roast duck with spices and citrus sauce

Veal steaks with pepper sauce

Linguine with wild mushrooms and thyme

Potato curry with cauliflower and peas

Fish Fingers / Chicken Nuggets

SIDE DISHES

Fresh Fries & Basmati rice & Roasted vegetables

Saffron Potatoes & Seasonal Vegetables

SHOW COOKING PIZZAS

Selection of The Patio pizzas / Garlic/cheese bread

DESSERTS

Selection of desserts from The Patio
pineapple, melon, orange, mango

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Thursday Dinner

SIMPLE AND MIXED SALADS

Mixed lettuces, tomatoes, carrots, cucumbers, red onions, sweet corn, beets, peppers, marinated red and white cabbage, arugula, watercress.

Flavored olive oils

Selection of cheeses and homemade toasts

Cream cheese Flavored with coriander.

Eggplant pâté

Platter of sausages

Spinach croquettes

Chicken samosas

White bean salad, radicchio and capers and herbs

Country salad with Paris mushrooms, red onion and basil

Octopus salad with tomato, pine nuts, saffron and red onion

Seafood salad with grilled vegetables and thyme

Quinoa salad with spinach and pears

Chef's salad

homemade bread croutons

Capers, pickle, scallions, gherkins, sliced Chili, capers,

Sauces: vinaigrette, cocktail, garlic mayonnaise, Cesar

balsamic vinaigrette, red wine vinaigrette, natural yogurt vinaigrette

MAIN DISHES

minestrone soup

Braised tuna loin with broad beans purée

Monkfish stew with shrimp crumb

Stewed Black Pig Cheeks

Beef with chumichuri sauce

Broad beans purée with roasted cauliflower

Tortellini with sage sauce

Fish Fingers /Nuggets

Spaghetti Bolognese

SIDE DISHES

Potato wedges & rice pilaf

Basmati rice & Baked potatoes

Spinach Purée & Seasonal vegetables

SHOW COOKING PIZZAS

Selection of The Patio pizzas & garlic bread

DESSERTS

Selection of The Patio desserts

Pineapple, Melon, Papaya, Orange

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Friday Dinner

SIMPLE AND MIXED SALADS

Mixed lettuces, tomatoes, carrots, cucumbers, red onions, sweet corn, beets, peppers, marinated red and white cabbage, arugula, watercress

Flavored olive oil/ Marinated olives

Selection of cheeses and homemade toasts

Cream cheese with rosemary and coriander

Avocado hummus

National sausage platter

Chicken with paprika smoked mayonnaise and herbs

Spinach croquettes with tartar sauce

Chicken samosas

Green apple salad with celery and walnuts

Caprese salad with Pesto sauce

Farfalle salad with tuna and capers

Potato Salad with cucumber and leek bacon

Chef's salad

homemade bread croutons

Capers, pickle, scallions, gherkins

Sliced chili pepper, capers, pickled scallions

Sauces: vinaigrette, cocktail, garlic mayonnaise, Cesar

balsamic vinaigrette, red wine vinaigrette, yogurt vinaigrette

MAIN DISHES

Potato soup

Codfish "Lagareiro" style

Swordfish medallions with bean puree

Chicken in curry sauce

Beef steak and mushrooms

Linguini with carbonara sauce

Eggplant au gratin

Chicken nuggets / veggie burgers

SIDE DISHES

French fries & Basmati rice & grilled vegetables

Baked Potatoes & Seasonal vegetables

SHOW COOKING PIZZAS

The Patio's selection of pizzas

Garlic Bread

DESSERTS

Selection of desserts from The Patio

Melon , Watermelon , Pineapple, Grapes

Saturday

Mixed of lettuce, tomato, carrots, cucumber, red onion, sweet corn, beetroot, peppers, marinated white and red cabbage, arugula, watercress.

Aromatized olive oil

Selection of cheeses and homemade toasts

Cream cheese with chives

Carrot hummus

Charcuterie board

Cod cakes, Chinese crepes

Avocado salad, fresh cheese cucumber, cherry tomato and vinaigrette

Marinated mussels

Pork with coriander

Codfish with roasted peppers

Grilled vegetable salad with couscous

Mackerel salad aromatized with vinegar

Chef's Salad

Home made croutons The Patio

Capers, pickles, chives, gherkins, sliced chili, capers, pickled chives.

Sauces: vinaigrette, cocktail, garlic mayonnaise, Cesar

balsamic vinaigrette, red wine vinaigrette, natural yogurt dressing vinaigrette.

Green soup

Codfish with coriander

Sea bass fillet with clam sauce, duck and cherry tomatoes

Duck legs roasted in the oven with mashed potatoes

Legs of lamb roasted in the oven

Grain stew with brown rice

Fusilli sautéed with turnip greens and pesto sauce

fish fingers

Chicken nuggets

French Fries & Basmati Rice

Oven roasted vegetables

Mashed Potatoes & Seasonal Vegetables

The Patio pizza selection

Garlic bread/Garlic bread with cheese

The Patio dessert selection

Kiwi, mango, papaya and watermelon



Jantar de Sábado

Mesclun de alfaces, tomate, cenoura, pepino, cebola roxa, milho doce, beterraba, pimentos, couves branca e roxa marinadas, rúcula, agrião

Azeites aromatizados

Seleção de queijos e tostas caseiras e Tábua de enchidos

Queijo creme com cebolinho

Húmus de cenoura

Pastéis de bacalhau

Crepes chineses

Salada de abacate, pepino queijo fresco, tomate cereja e vinagrete

Miolo de mexilhões marinadas

Orelha de porco de coentrada

Meia desfeita de bacalhau com pimentos assados

Salada de legumes grelhados com couscous

Salada de cavalas avinagrada

Salada do Chef

Croutons caseiros à The Patio

Alcaparras, pickle, cebolinhas, cornichons

Molhos: vinagrete, cocktail, maionese de alho, Cesar

vinagrete balsâmico, vinagrete vinho tinto, molho de iogurte ao natural

Caldo verde

Bacalhau de coentrada

Filete de robalo com molho de ameijoas a bulhão pato e tomate cherry

Pernas de patos assadas no forno com esmagada de batata

Pernas de borrego assadas no forno

Estufado de grão com arroz integral

Fussil salteado com grelos e molho pesto

Douradinhos de peixe

Nuggets de frango

Batata frita & Arroz basmati

Legumes assados no forno

Puré de batata & Legumes da época

Seleção de pizzas The Patio

Pão com alho/Pão de alho com Queijo

Seleção de sobremesas The Patio

Kiwi, manga, mamão e Melancia

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Sunday Dinner

SIMPLE AND MIXED SALADS

Mesclun of lettuces, tomatoes, carrots, cucumbers, red onions, sweet corn, beets, peppers, marinated white and purple cabbage, arugula, watercress

Flavored olive oils/ Flavored olives

Selection of cheeses and homemade toasts

Cream cheese flavored with anchovies and chives

Legume pâté

Board of sausages

Shrimp Rissoles

Codfish cakes

Beet salad with chèvre cheese

Tuna salad with cowpeas and boiled egg

Salada de ovas com molho -agridoce

Roe Salad with sweet-sour sauce

Salada de bacalhau e grão

Codfish Salad with Chickpeas

Asparagus salad with balsamic vinaigrette

Chef's Salad

Homemade Croutons

Capers, pickle, scallions, Sliced chili pepper, capers, pickled onions

Sauces: vinaigrette, cocktail, garlic mayonnaise, Caesar, balsamic vinaigrette, red wine vinaigrette, yogurt vinaigrette

MAIN COURSES

Fish soup

Golden bream fillet with herb olive oil

Algarvian Style Tuna

Grilled Pork Loin

Roast Country Chicken in the Barrocal Style

Braised lupin with spices

Farfalle with Pesto Sauce

Mini beef burger/chicken nuggets

Spaghetti Bolognese

ACCOMPANIMENTS

French Fries & Basmati Rice

Sprout Rice

Boiled Potatoes & Seasonal Vegetables

SHOW COOKING PIZZAS

The Patio's selection of pizzas

Garlic Bread / Cheese

DESSERTS

The Patio's selection of desserts

Pineapple, Watermelon, Orange, Mango