

PARA PARTILHAR | TO SHARE

Couvert - Pão de alfarroba, pão de sementes e grissinis. Acompanha com azeite com flor de sal e manteiga caseira	4,00€
Carob bread, seed bread and grissinis. Served with olive oil with flour de sel and homemade butter	
Ostras da Ria Formosa – UN.	3,70€
Oyster from Ria Formosa – unit	
Carpaccio de atum, texturas de tomate, alcaparras Nonpareille, emulsão cítrica, coral de algas e pickle de rabanete roxo	16,00€
Tuna carpaccio, tomato textures, Nonpareille caper, citrus emulsion, seaweed coral and purple radish pickle	
Camarão em panko com maionese de algas e lima	16,00€
Prawns in panko with seaweed and lime mayonnaise	
Ovos rotos trufados com bresaola, espargos e emulsão de chouriço fumado	14,50€
Spanish eggs flavored with truffle and bresaola, asparagus and smoked chorizo emulsion	
Burrata crocante recheada com pesto de manjerição e tomate confitado	17,00€
Crispy burrata stuffed with basil pesto and tomato confit	
Ceviche do mar, manga, abacate e batata doce crocante	17,50€
Sea ceviche, mango, avocado and crispy sweet potato	
Tábua de queijos da Ilha, ovelha amanteigada e meia cura misto, doce de abóbora e figo, tostas grissinis e nozes	19,00€
A boardn of Island cheeses, buttery sheep's milk and half cured mixed cheeses, pumpkin and fig jam, toasted grissinis and walnuts	



maat

café & kitchen

SOPAS | SOUPS

Sopa de tomate, ovo a baixa temperatura e pesto da horta Tomato soup, low temperature egg and vegetable pesto	7,00€
Sopa do mar - peixe e bivalves do dia em seu caldo aromatizado Sea soup: fish and shellfish of the day in a flavoured broth	12,00€

SALADAS | SALADS

Salada Caesar de camarão com bacon e abacate Shrimp Caesar salad with bacon and avocado	18,50€
Salada cítrica, tatake de atum, creme de abacate, emulsão de kimchi e picklejapônês de rabanete e pepino Citrus Salad, tuna tataki, avocado cream, kimchi emulsion and Japanese radish and cucumber pickle	23,00€
Salada Maat - Peito de frango marinado em miso, tomate confinado, bacon fumado, croutons, parmesão e vinagrete de trufa maat Salad - Chicken breast marinated in miso, avocado, tomato confit, smoked bacon, croutons, parmesan and truffle vinaigrette	20,00€
Beringela grelhada em pasta miso, húmus de feijão branco e vinagrete de noz pecan Grilled eggplant with miso paste, white bean hummus, and pecan vinaigrette	19,00€
Salada de legumes grelhados, cherovia crocante e vinagrete de balsâmico Grilled vegetable salad with crispy parsnip and balsamic vinaigrette	18,00€

RISOTTO

Risotto nero com camarão e lulas baby, trilogia de tomate com cremoso de bisque de marisco Risotto nero with shrimp and baby, tomato trilogy with creamy seafood bisque	23,00€
Risotto de cogumelos com cremoso de trufa Mushroom risotto with truffle cream	22,00€
Risotto de legumes grelhados com creme de beterraba (opção vegan sem manteiga e queijo) Grilled vegetable risotto with beetroot cream	20,00€



DO MAR | FROM THE SEA

Vieiras curadas com puré de couve flor, maçã verde e chips de chervia Cured scallops with cauliflower purée, green apple, and parsnip chips	34,00€
Bacalhau à Brás Cod à Brás – traditional Portuguese dish with shredded cod, eggs, and crispy potatoes.	22,00€
Bacalhau confitado, linguiça alentejana, cremoso de abacate e poejo com molho de tomate e lulas baby Confit cod, Alentejo sausage, avocado cream, and poached egg with tomato sauce and baby squid	26,00€
Filete de pescada com arroz de berbigão e molho tártaro Hake fillet with cockle rice and tartar sauce	24,00€
Camarão tigre, arroz basmati salteado em alho e cebolete Tiger prawns, basmati rice sautéed in garlic and spring onions	35,00€
Polvo à lagareiro com espinafres salteados e textura de batata doce Lagareiro-style octopus with sautéed spinach and sweet potato textures	34,00€

DA TERRA | FROM LAND

Bife do lombo à café, ovo estrelado com batata frita Beef tenderloin steak with coffee sauce, fried egg, and french fries	26,00€
Magret de pato sobre arroz do mesmo e enchidos com redução de vinho do porto Duck magret over duck and sausage rice, with a Port wine reduction	26,00€
Rabo de boi estufado à antiga com risotto de pêra e lima Old-fashioned braised oxtail with pear and lime risotto	24,00€

NA GRELHA | GRILL

Ribeye Black Angus - Com batata frita Ribeye Black Angus - Served with fries	37,00€
Picanha Argentina acompanhada de batata frita Argentinian steak with chips	27,00€

SOBREMESAS | DESSERTS

Chocolate 4 texturas e 4 intensidades Chocolate with 4 textures and 4 intensities	9,00€
Crème brûlée de baunilha Vanilla crème brûlée	8,00€
Massa folhada de moscatel em brûlée, pêra confitada em moscatel, emulsão de queijo da serra e gelado de matcha Muscat brûlée puff pastry, muscat confit pear, serra cheese emulsion and matcha ice cream	10,00€
Mousse de chocolate gelada recheada com cremoso de chocolate e abacate, crocante de merengue de frutos secos e coulis de frutos vermelhos Iced Chocolate mousse filled with chocolate and avocado cream, crunchy dried meringue and red fruits coulis	9,00€
Panna cotta de baunilha e champanhe, texturas de morango, crocante de amêndoa com creme de nata e framboesas anilla and champagne panna cotta with strawberry textures, almond crisp, cream, and raspberries	8,00€
Fruta da época – abacaxi laminado Seasonal fruit – sliced pineapple	5,00€
Fruta da época – manga laminada Seasonal fruit – sliced mango	5,00€