



STARTERS

ZUCCHINI FLOWERS TEMPURA AND TZATZIKI	14.
AMALA’S GAZPACHO <i>with cucumber and green oil</i>	14.
ROASTED PEACH, STRACIATELLA, PISTACHIO AND BASIL	17.
PRAWN CARPACCIO	25.

MAIN DISHES

CRISPY QUINOA SALAD	21.
SKATE FISH <i>crushed potatos, seasonal vegetables</i>	26.
MARISCO RICE (FOR 2) <i>mussels, prawns, ameijoas and lobster</i>	85.
DUCK BREAST <i>black lentil and seasonal vegetables</i>	31.
TUNA TARTARE <i>with avocado and straciatella</i>	23.

DESSERTS

PEACH CRUMBLE VANILLA ICE CREAM	14.
CHOCOLATE PROFITEROLE	14.
PISTACHIO AND RASPBERRY TARTELETTE	14.
BASQUE CHEESECAKE	13.



Menu

ENTRADAS

TEMPURA DE FLORES DE COURGETTE E TZATZIKI	14.
AMALA'S GASPACHO <i>com pepino e azeite verde</i>	14.
PÊSSEGO ASSADO, STRACIATELLA, PISTÁCIO E MANJERICÃO	17.
CARPACCIO DE CAMARAO	25.

PRATO PRINCIPAL

SALADA DE QUINOA CROCANTE	21.
RAIA <i>batata esmagada, legumes da época</i>	26.
ARROZ DE MARISCO (PARA 2) <i>camarao, mexilhao, ameijoas e lagosta</i>	85.
MAGRET DE PATO <i>lentilhas pretas e legumes da época</i>	31.
TÁRTARO DE ATUM <i>com abacate e straciatella</i>	23.

SOBREMESAS

GELADO DE BAUNILHA COM CRUMBLE DE DAMASCO	14.
PROFITEROLE DE CHOCOLATE	14.
TARTELETE DE PISTÁCIO E FRAMBOESA	14.
BASQUE CHEESECAKE	13.