

## SOUP

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*Shellfish soup,  
scabbard fish eggs,  
caviar, coconut and  
tamarind texture*

**9,00€**

*Tomato soup,  
smoked tomato concassé  
and poached quail's egg*

**6,00€**

## STARTERS

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*“Foie gras” terrine with plum,  
hazelnut crust, panna cotta of  
avocado and lime*

**10,00€**

*Half shell mussel in escabeche,  
scallop in beetroot infusion  
and shamphire foam*

**12,00€**

*Scorched mackerel in flor de  
sal, watercress cream, lychee  
chutney and pine nuts*

**11,00€**

### **Goan Speciality**

*Piquant pancake filled  
with shellfish and spices*

**11,00€**

*Clams “suquem”*

**11,00€**



## FISH DISHES

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*Cured salmon, risotto  
in sparkling wine and dashi,  
caviar, romanesco broccoli*

**20,00€**

*Codfish in bay olive oil, crushed  
chickpeas and baby pepper fricassee*

**18,00€**

*Sea bream with vegetables from  
our garden, prawn and pea pod*

**17,00€**

### **Goan Speciality**

*Fish Curry with tamarind  
and “solans de brindão”*

**16,00€**

*Prawn curry  
with coconut juice and spices*

**19,00€**

*Fried squid with a spicy filling*

**18,00€**

## MEAT DISHES

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*Black pork cheek confit,  
chestnut purée and  
grilled purple endive*

**16,00€**

*Filet Mignon,  
sweet potato duchess  
with vanilla and asparagus*

**19,00€**

*Loin of lamb in rosemary,  
stuffed potato, fresh pickle  
and baby vegetable*

**20,00€**

### **Goan Speciality**

*Chicken curry with  
coconut juice and spices*

**17,00€**

*“Vindalho” – marinated pork,  
fried with “amtam mirem” spices*

**18,00€**

*“Dampak” - Beef with a sauce of yogurt,  
coriander and fennel*

**18,00€**

## OTHER OPTIONS

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*Fresh salad, baby vegetables,  
baby vegetables, dried fruits  
and yuzu vinaigrette*

**12,00€**

*Gnudi in a crust of pine nuts,  
shimeji mushrooms and a mixture  
of cucumber and young shoots*

**17,00€**

*Quinoa tabbouleh, red onion,  
rocket, asparagus  
and eucalyptus vinaigrette*

**16,00€**

*Basil fresh pasta  
with tomato chili, quail's egg  
and aromatic sprouts*

**14,00€**

*Mushroom risotto  
with crunchy enoki,  
lime and São Jorge cheese*

**18,00€**

## DESSERTS

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*Regional banana in three textures:  
mousse, crunchy  
and caramelised*

**6,00€**

*Passion fruit duet panna cotta  
and mousse with nage of tamarillo*

**8,00€**

*Valrhona chocolate fondant, nut  
sand, vanilla ice cream and  
hazelnut biscuit*

**9,00€**

*Selection of Portuguese cheeses  
with home-made jams*

**7,00€**

*Trilogy of home-made ice cream  
with seasonal fruit sauce*

**6,00€**

### **Goan Speciality**

*“Bebinca” – sweet eggs  
with coconut milk and cardamom*

**8,00€**