

À TERRA

VILA MONTE

12.00 - 15.30 • 18.30 - 22.00



Sopa de peixes e mariscos da Ria Formosa com croutons de coentros

Fish and seafood soups from Ria Formosa, cilantro, croutons

€10.00

Salada de tomate de verão, cebola assada, vinagre de coentros

Summer tomato salad, roasted onions, cilantro vinaigrette

€12.00

Sopa do dia • Soup of the day

€5.00

Seleção de charcutaria e enchidos locais, azeitonas britadas e tostas caseiras

Selection of cold cuts and local sausages, crushed olives and homemade toasted bread

€22.00

Salada de queijo cabra, beterraba assada em forno de lenha e vinagre de mel e lavanda

Goat cheese salad, wood oven roasted beetroot and honey & lavender vinaigrette

€13.50

Seleção de queijos e compotas locais, tostas caseiras

Selection of local cheeses and jams, homemade toasted bread

€18.00

Salada Caesar com biqueirão algarvio alimado e muxama

Caesar salad with Algarve anchovies marinated with lemon, salt and olive oil and tuna "muxama"

€14.00

Pica-pau À TERRA de novilho com pickles caseiros

Diced tenderloin beef with homemade pickles

€19.50

Salada Caesar com peito de frango fumado com alecrim Vila Monte

Caesar salad with smoked chicken breast and Algarvian rosemary

€14.50

Caçarola de camarão com limão e coentros

Shrimp casserole with lemon and cilantro

€23.50

Carpaccio de novilho, vinagre de frutos secos, limão do nosso jardim e rúcula

Veal carpaccio, dried fruit vinaigrette, lemon from our gardens and arugula

€17.00



Seleção de peixe grelhado do mercado

Selection of grilled fish, from the market

Preço sob consulta • Price on request

Piano de porco preto lt, mel e soja

Black pig short ribs lt, honey and soy

€22.00

Polvo de Tavira grelhado com esmagada de batata-doce e picadinho algarvio

Grilled Tavira octopus with crushed sweet potatoes and algarvian minced veggies

€20.00

Costeletão novilho maturado, manteiga de alho e ervas

Matured veal chop, garlic butter and herbs

€34.00

Lombo de bacalhau assado no Jospier

Cod fillet roasted in our Jospier

€21.00

Tomahawk 1.250 gr. molho mostarda e alecrim

Tomahawk 1,250 gr. mustard and rosemary sauce

€75.00

Camarão tigre grelhado, molho "vierge" e muxama de atum

Grilled tiger prawns, "vierge" sauce and tuna "muxama"

€34.00

Hambúrguer À TERRA black angus, cebola caramelizada e queijo da serra

Black angus À TERRA hamburger, caramelized onion, and Seia goat cheese

€19.00

Plumas de porco preto no Jospier, chimichurri de limão

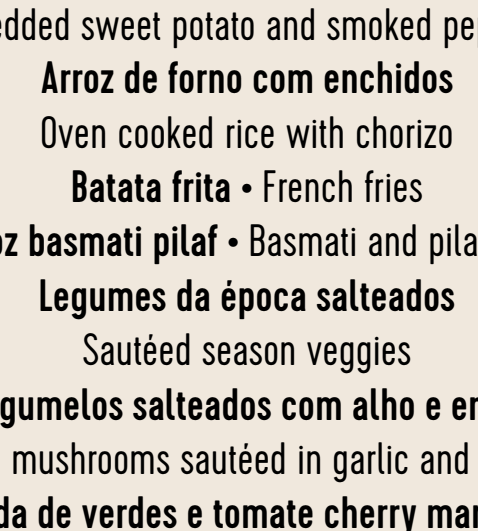
Black pig "plumes" in our Jospier, lemon chimichurri

€24.00

Franginho do campo assado com limão e alecrim, molho piri-piri

Roasted chicken with lemon and rosemary, piri-piri sauce

€20.00



€3.50 cada • each

Lascas de batata-doce e pimentão fumado

Shredded sweet potato and smoked peppers

Arroz de forno com enchidos

Oven cooked rice with chorizo

Batata frita • French fries

Arroz basmati pilaf • Basmati and pilaf rice

Legumes da época salteados

Cogumelos salteados com alho e ervas

Wild mushrooms sautéed in garlic and herbs

Salada de verdes e tomate cherry marinado

Green salad with marinated cherry tomatoes



Margarita

Molho tomate, queijo mozzarella ralado, tomate cherry e manjeriço

Tomato sauce, grated mozzarella cheese, cherry tomatoes and basil

€11.00

Veggie

Molho tomate, queijo mozzarella ralado, espargos grelhados, cogumelos, tomate cherry, manjeriço, rúcula

Tomato sauce, grated mozzarella cheese, grilled asparagus, mushrooms, cherry tomatoes, basil and arugula

€13.00

Trufada

Molho tomate, queijo mozzarella ralado, mozzarella búfala, tomate cherry, azeite trufa, rúcula

Tomato sauce, grated mozzarella cheese, buffalo mozzarella, cherry tomatoes, truffle oil, arugula

€14.00

Peperoni

Molho tomate, queijo mozzarella ralado, pepperoni, cherry, manjeriço

Tomato sauce, grated mozzarella cheese, pepperoni, cherry, basil

€14.50

À TERRA

Molho tomate, queijo mozzarella ralado, novilho, chouriço, cebola roxa, cogumelos

Tomato sauce, grated mozzarella cheese, veal, chorizo, purple onions, mushrooms

€16.00

Frango

Molho tomate e BBQ, queijo mozzarella, lascas de frango, cebola roxa, azeitona preta

Tomato & BBQ sauce, mozzarella cheese, chicken breast, purple onions, black olives

€14.50

Do mar

Molho tomate, queijo mozzarella, camarão, anchovas, tomate cherry, rúcula e muxama de atum

Tomato sauce, mozzarella cheese, shrimps, anchovies, tuna "muxama", cherry tomatoes, arugula

€16.00



Crème de legumes

Vegetable cream soup

€5.00

Pizza kids margueritta

€8.00

Lombinho de peixe do dia grelhado

Grilled fish filet of the day

Preço sob consulta • Price on request

Nuggets caseiros de frango ou peixe

Homemade fish or chicken nuggets

€15.00

Bifinho grelhado com batata frita e cogumelos

Grilled steak with homemade French fries & mushrooms

€15.00



Mousse de chocolate com flor de sal

Chocolate mousse with "fleur de sel"

€8.50

Crème brûlée de citrinos e lavanda

Crème brûlée scented with citrus and lavender

€9.50

Ananás assado com baunilha, caramelo e alecrim

Roasted pineapple with vanilla, caramel and rosemary

€8.00

Churros de alfarroba À TERRA, molho de baunilha

À TERRA carob churros, vanilla sauce

€9.50

Seleção de gelados (3 sabores)

Ice cream selection (3 flavors)

€8.50

ENTRADAS • STARTERS

Salada de quinoa, menta e citrinos, tofu marinado

Quinoa, mint and citrus salad, marinated tofu

€12.50

Salada de beterraba assada e vinagre de mel e lavanda

Roasted beet salad with honey and lavender vinaigrette

€12.50

PRATOS PRINCIPAIS • MAIN DISHES

Caril de legumes e coentros, soja e sésamo

Vegetable and coriander curry, soy and sesame

€18.50

Gnocchis de batata, cogumelos salteados com ervas e trufa

Potato gnocchi, sautéed wild mushrooms with herbs and truffle

€18.00

SOBREMESAS • DESSERTS

Ananás assado com baunilha, caramelo e alecrim

Baked pineapple with vanilla, caramel and rosemary

€8.00

Mousse de chocolate com flor de sal

Chocolate mousse with "fleur de sel"

€8.50

Vegetariano • Vegetarian

Alguns dos alimentos expostos e fornecidos podem conter alergénios. Para mais informações agradecemos que solicite a lista de ingredientes. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado. Livro de reclamações disponível. IVA incluído. Some of the exposed and provided food may contain allergens. For more information please request the ingredients list. No course, food or drink, including couvert, may be charged if not requested by the customer or if unutilized. Complaints book available. VAT included.

DISCOVERY HOTEL MANAGEMENT

A MEMBER OF DESIGN HOTELS™