

MARKET
KITCHEN

ENJOY THE VIBRANT FLAVORS OF LOCAL MARKETS BROUGHT STRAIGHT TO YOUR TABLE. BY SOURCING FRESH, SEASONAL INGREDIENTS FROM LOCAL FARMERS AND PRODUCERS, WE CELEBRATE THE BEST OUR REGION HAS TO OFFER. EVERY DISH IS A REFLECTION OF OUR COMMITMENT TO QUALITY, SUSTAINABILITY, AND COMMUNITY - DELIVERING THE TRUE TASTE OF LOCAL IN EVERY BITE.

APPETIZERS

SELECTION OF PORTUGUESE OLIVES 🌿🍷 CURED WITH LOCAL HERBS AND FRUITS	4.5
HOMEMADE DIPS 🍷🍴🍴🍴🍴 ARTISANAL COD PATE, THYME AND ORANGE BUTTER, PORK FAT AND CARAMELIZED ONION, EXTRA VIRGIN OLIVE OIL SERVED WITH SOURDOUGH BREAD	9

STARTERS

CREAMY BEETROOT SOUP 🍴🍴🍴🍴 SANTA MARIA GOAT CHEESE, ALGARVIAN ALMOND FLAKES	16
ROASTED LEEK 🍴🍴🍴🍴 PEAR, MUSTARD AND PARMESAN CREAM, HAZELNUT VINAIGRETTE	16
PASTÉIS DE BACALHAU 🍴🍴🍴🍴 SÃO JORGE CHEESE	12
ALGARVIAN HORSE MACKEREL 🍴🍴🍴 SMOKED SARDINES, LOCAL ALMOND CREAM, BOTTARGA AND MELON	24
BEEF TARTARE 🍴🍴🍴 BLACK ANGUS BEEF TARTARE ACCOMPAINED BY WITH SOURDOUGH TOAST	26
BLUEFIN TUNA 🍴🍴🍴 BUFFALO STRACCIATELLA CHEESE AND SEASONAL FRUIT	26
















SALADS

ENDIVES SALAD 🍴🍴 AVOCADO, APPLE, PECAN, BLUE CHEESE	16
KALE & QUINOA SALAD 🍴🍴 BABY KALE, WALNUT, SWEET POTATO, PICKLED ONION, GRATED PECORINO	16
HEIRLOOM TOMATO SALAD 🍴 LOCAL TOMATOES, SUMMER FRUIT, HABANERO VINAIGRETTE	14
PIRI-PIRI CORN SALAD 🍴🍴 AVOCADO, POMEGRANATE, LEMON YOGURT, PEANUTS, TOMATOES, ENDIVES, PICKLED ONION AND PIRI-PIRI VINAIGRETTE	16
COMPLEMENT YOUR SALAD:	
FREE-RANGE CHICKEN	+7
SHRIMPS 🍴	+9

MAIN COURSES

ROASTED CAULIFLOWER    	24
TURMERIC TAHINI, PISTACHIO	
PENICHE CALAMARI   	30
LOCAL GREEN PEAS, CHORIZO CRUMBLE	
SHRIMP CURRY  	32
SHRIMP-CURRY INSPIRED BY PORTUGUESE-INDIAN HERITAGE, SERVED WITH RICE	
CREAMY COD   	24
FREE-RANGE POACHED EGG, TOPINAMBUR	
CHARGRILLED OCTOPUS  	32
LOCAL OCTOPUS, MASHED POTATO, TOMATO SAUCE	
SEAFOOD CATAPLANA   	32
PRAWNS, CALAMARI, MONKFISH, MUSSELS STEW	
FRANGO À MARKET  	26
CHICKEN, CHILLI OIL, FRENCH FRIES	
BLACK ANGUS BEEF TENDERLOIN (200GR)  	44
RED PEPPER PURÉE, OLIVES, CAPERS, PORT WINE DEMI-GLACE	
CHARGRILLED DUCK BREAST (300GR)   	32
PICKLED BEETROOT, SPICED FIG JAM, CARROTS, PORT WINE & MUSTARD SAUCE	
POACHED EGG   	20
GREEN PEAS, ASPARAGUS, SMOKED SÃO JORGE CHEESE	

DESSERT

ALGARVIAN RASPBERRY  	12
PISTACHIO MOUSSE, RASPBERRY GEL, LEMON SPONGE CAKE	
BASQUE CHEESECAKE   	12
SERVED WITH RED FRUIT MARMALADE	
RICE PUDDING SPHERE  	12
LOCAL ORANGE, CINNAMON	
VANILLA MOUSSE   	12
CARAMEL, CHOCOLATE, ALMOND	
W CHOCOLATE CAKE  	12
LEMON AND COCONUT MOUSSE, FRESH STRAWBERRY, COCONUT SORBET	
ARTISANAL ICE CREAM   	4
PER SCOOP	
3 SCOOPS	
	10

 Eggs
  Milk & Dairy
  Gluten
  Nuts
  Fish
  SO2 Sulphur Dioxide
  Molluscs
  Sesame
  Cereals
  Alcohol
  Pork
  Vegan
  Vegetarian
  Celery
  Lupins
  Mustard
  Soy
  Peanuts
  Crustaceans

Prices include VAT at the applicable legal rate. If you have any dietary requirements, allergies, or questions about ingredients, please inform our team. No dish, food item, or beverage, including couvert, will be charged unless ordered by the customer or left untouched. We do not sell or serve alcohol to persons under the age of 18. Our menu includes options of locally sourced and/or sustainably certified fish, and we prioritize locally sourced ingredients. Our coffee and tea is responsibly sourced and Rainforest Alliance certified. This establishment has a complaints book.

MARKET
KITCHEN