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**À TERRA**

**PRAIA VERDE**

**JANTAR · DINNER**

**PARA COMEÇAR**  
*TO START*

**O nosso couvert com pão tostado no forno,  
azeitonas marinadas e pate caseiro**

Our couvert with oven bread toast,  
marinated olives and homemade paté

**€2.50**

**ENTRADAS**

*STARTERS*

**Sopa de peixe do mercado**

Market fish soup

**€8**

**Gaspacho de meloa, carapau em  
conserva caseira e broa**

Melon gazpacho, homestyle canned horse  
mackerel and corn bread

**€8**

**Vieras salteadas, cogumelos ostras,  
brócolos e chouriço**

Sautéed scallops, oyster mushrooms,  
broccoli, and chorizo

**€16**

**Ovos a BT, chervia, espargos e presunto Ibérico**

Low temperature eggs, parsnip, asparagus,  
and Iberian ham

**€9**

**Bife tártaro & condimentos**

Beef tartar and garnishes

**€14**

**Salada de beterraba, figos e queijo de cabra**

Beetroot salad, figs and traditional cottage goat cheese

**€10**

**PRINCIPAIS***MAIN***Tradicional massada de tamboril  
e gambas da costa**

Traditional pasta stew with monkfish and prawns

**€23****Bacalhau no forno a lenha**

Wood fired oven codfish

**€22****Lombo de atum com cebola caramelizada  
e feijão verde com sementes**Tuna steak with caramelized onion with  
green beans and seeds**€21****Caril de camarão, legumes e papadam**

Shrimp curry, vegetables and papadam

**€24****Polvo de Santa Luzia grelhado, coração de alface,  
molho de pimentos e salsa**Santa Luzia grilled octopus, baby lettuce,  
red pepper sauce and parsley**€23****Barriga de leitão crocante, favas estufadas  
com morcela e maçã**Crispy pork belly, stewed fava beans  
with black pudding and apple**€22****Franguinho do campo no forno, legumes  
glaceados em manteiga de caju e mel**Free-range oven chicken and glazed vegetables  
in cashew butter and honey**€19****Perna de cabrito no forno a lenha,  
folhado de batatas e verdes salteados**Wood fired oven Lamb leg with puff pastry  
and sautéed greens**€29****Entrecôte de carne maturada, manteiga de  
chalota, salada de batata e agrião**Aged meat entrecôte, shallot butter,  
potato salad and watercress**€32****Beringela assada, grão de bico e acelga**

Roasted eggplant, chickpeas and chard

**€14** 🌱**Tofu fumado, caril de lentilhas e abóbora**

Smoked tofu, lentils and pumpkin curry

**€16** 🌱**ACOMPANHAMENTOS***SIDES***Batata frita steakhouse**

Steakhouse french fries

**€3.50****Wedges de batata doce no forno**

Oven sweet potato wedges

**€3.50****Salada de tomate e orégãos**

Tomato and oregano salad

**€3.50****Arroz de tomate lá de casa**

Home style tomato rice

**€5**

## PIZZAS

**Margherita**

**€12**

**Proscutti Funghi**

**€14**

**À TERRA**

**€15**

**Camarão alho e chilli • Shrimp, garlic and chilli**

**€16**

**Carbonara**

**€15**

**Vegetais da estação • Season vegetables**

**€14**

**Bianca de salmão fumado**

Smoked salmon bianca

**€15**

**Monchique**

**€14**

**Lulas e cherry assado • Squid and roasted cherry**

**€14**

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**Amêijoas à Bulhão Pato 250g**

Bulhão Pato clams 250gr

€18

**Camarão tigre**

Tiger prawn

€35

**Linguado, manteiga de limão e alcaparras**

Sole, lemon butter and capers

€32

**Da lota para a grelha PSC**

From the fish market to the grill PUR

**Costeletão nacional**

National T-bone

€58

**Entrecôte de carne maturada**

Dry-aged entrecôte

€32

**Plumas de porco Ibérico e chimichurri**

Iberian pork plums and chimichurri

€20

**Cachaço de porco, farofa e molho verde**

Pork neck, farofa and green sauce

€19

**Carré de borrego corte francês**

French cut lamb rack

€35

**Frango piri-piri**

Piri-piri chicken

€19

**Entrecosto com molho BBQ**

BBQ ribs

€19

**O nosso hambúrguer À TERRA**

Our À TERRA burger

€20

Alguns dos alimentos expostos e fornecidos podem conter alergénios.  
Para mais informações agradecemos que solicite a lista de ingredientes.

Livro de reclamações disponível. IVA incluído.

Some of the exposed and provided food may contain allergens.

For more information please request the ingredients list.

Complaints book available. VAT included.



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