

À TERRA

PRAIA VERDE

RÚSTICO, CASEIRO, DELICIOSO & SAUDÁVEL
RUSTIC, HOME-COOKED, DELICIOUS & HEALTHY



PARA ENTRETER... • TO OPEN...

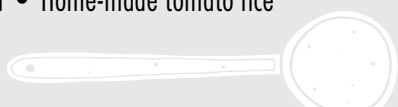
Couvert À TERRA À TERRA couvert	2,50€
Vichyssoise de pepino e sapateira Cucumber and crab vichyssoise	8€
Beterraba, nozes e requeijão de São Brás Beetroot, walnuts and São Brás cottage cheese	11€
Camarão, coração de alface, abacate e mel Shrimp, lettuce hearts, avocado and honey	12€
Sopa de peixe do Algarve Algarve fish soup	8€
Ceviche de peixe do mercado, batata-doce e gengibre Fresh local fish ceviche with sweet potatoes and ginger	12€
Tártaro de novilho, kimchi e complementos Beef tartar, kimchi and complements	14€
Burrata com salada de tomate do Algarve Burrata with Algarve tomato salad	10,50€



ACOMPANHAMENTOS

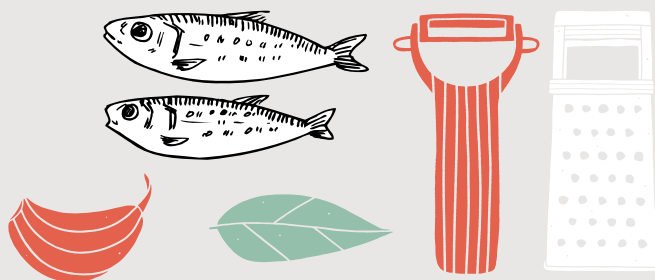
SIDE DISHES 3,5€

Batata frita steakhouse • Steakhouse fries
Wedges de batata-doce no forno Oven baked sweet potato wedges
Salada verde • Green salad
Variação de legumes da horta • Mix of garden vegetable
Arroz de tomate lá de casa • Home-made tomato rice



TERRA & MAR Land & Sea

Corvina em folha de bananeira e legumes asiáticos Atlantic croaker in banana leaf with Asian vegetables	24€
Massada de tamboril e poejo Monk fish and pennyroyal pasta stew	24€
Polvo da nossa costa panado com farinha de milho Octopus from our coast deep fried in cornflour	23€
Atum do mercado, beterraba fumada e relishe de cæntros Local tuna with smoked beetroot and coriander relish	21€
Ragoût de raia, favas e morcela Ray, broad bean and black pudding ragout	21€
Franguinho do campo assado com rosmaninho Roasted free-range chicken with rosemary	19,50€
Lombinho de porco com xarém de amêijoas à Bulhão Pato Pork loin with clam xarém	19€



NO JOSPER • ON THE JOSPER

Costeletão T-Bone steak	58€
Entrecôte de carne maturada Dry-aged beef entrecôte	32€
Entrecosto de porco molho BBQ Pork ribs with BBQ sauce	19€
Cachaço de porco ibérico com Chimichurri Pork neck chops with Chimichurri sauce	19€
Hambúrguer À TERRA 100% novilho 100% beef À TERRA hamburger	19€
Camarão Tigre com manteiga de limão confit Tiger prawns with lemon confit butter	31€/uni.
Carré de borrego em crosta de ervas Rack of lamb in a crust of country herbs	30€
O que pescamos hoje? Ask us about our fresh fish!	Sob consulta On request





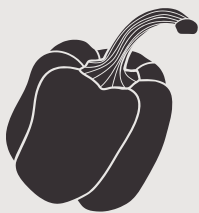
PIZZAS

Margherita	9€
Prosciutto & funghi	13€
À TERRA	14€
Camarão, abacaxi e espargos	16€
Shrimp, pineapple and asparagus	
Carbonara	15€
Vegetais e parmesão	11€
Vegetables and Parmesan	
Salmão, endro e limão	14€
Salmon, dill and lemon	



VEGETARIANO | VEGETARIAN

Beringela grelhada, puré de feijão, pinhões e salva	12€
Grilled eggplant with bean purée, pine nuts and sage	
Arroz de espargos, ovo escalfado e parmesão	12€
Asparagus rice with poached egg and Parmesan	
Varição de legumes, iogurte, pesto de rúcula e chili	10€
Vegetable mix with yoghurt, rocket and chili pesto	



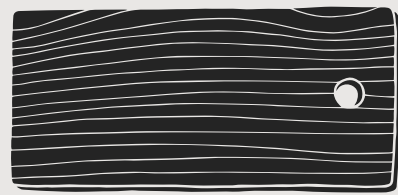
Alguns dos alimentos expostos e fornecidos podem conter alergénios. Para mais informações agradecemos que solicite a lista de ingredientes. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado. Livro de reclamações disponível / IVA incluído

Some of the exposed and provided food may contain allergens. For more information please request the ingredients list. No dish, foods or beverage, including appetizers, may be charged unless they are requested by the client or rendered useless by the menu. Complaints book available / VAT included



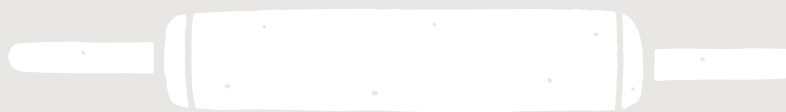
SÓ PARA AMANHÃ JUST FOR TOMORROW

Robalo de linha ao sal e legumes bio ao vapor	62€
Line caught sea bass baked in a salt crust with steamed bio vegetables	
Perna de borrego no sal, mostarda antiga e alecrim	45€
Salt baked leg of lamb with old fashioned mustard and rosemary	
Pernil de porco com pimenta da terra	39€
Pork knuckle with "pimenta da terra" sauce	



BEST SELLERS

Bacalhau no forno a lenha, batata a murro e tomate assado	19,50€
Salt cod baked in the wood oven with crushed potatoes and baked tomato	
Aba de novilho, puré de aipo e verdes da estação	22€
Beef flank, celery purée with seasonal green vegetables	
Salada de rúcula, figos e queijo de cabra	9,50€
Rocket salad with figs and goat cheese	



Praia Verde
BOUTIQUE HOTEL

DISCOVERY HOTEL
MANAGEMENT

A MEMBER OF
DESIGN HOTELS™

