



— ✕ —
À TERRA

PRAIA VERDE

MENU

COUVERT

Our toasted bread, marinated olives,
algarvian carrots and “whatever we have”
3 per person

TO ENTERTAIN

WE HAVE SNACKS

Croquettes “do cozido”
7,50 / 2 pieces

Shrimp and coriander patties
7,50 / 2 pieces

Selection of local sausages and cheese
24

Snack of the day
7,50 / 2 pieces

SOUPS

THE FIRST STEP ON THIS JOURNEY

Market fish soup
12,50

Our very own tomato soup
9

STARTERS

Burrata / tomatoes / onions / nuts
Burrata with cherry tomato salad, dried
tomatoes, red onion confit and caramelized
nuts
14

Pumpkin / orange / cheese
Roasted pumpkin with orange wedges, pears,
crunchy cheese, canonicals and garden flowers
12

Ceviche / fish / seafood / ginger / nuts
Ceviche of market fish and coastal shrimp, red
onion, chili, coriander, carrot and ginger purée,
toasted almond oil and passion fruit gel
14

Steak / pickles / onion
Steak tartare with homemade pickles, roasted
onions and toasts
22

Octopus *carpaccio* / *relish* / sweet potato
Octopus *carpaccio*, black *aioli*, tomato *relish*;
sweet potato textures and sprouts.
20

Eggs / vegetables / cheese / truffle
Low temperature egg, sautéed green asparagus,
peas and parmesan foam, Iberian shoulder and
truffle
18

THE MAINS

NOTHING BRINGS PEOPLE TOGETHER LIKE
GOOD FOOD

Cod / clams / salicornia / coriander
Confit cod loin, clam shavings, salicornia and
coriander

22

Fish / prawns
Traditional fish and prawn “massada”

28

Tuna / beans / mushrooms
Braised tuna fish with green beans, sautéed
potatoes and mushrooms and *dashi*

24

Sea bass / shore prawn / algae
Pan-fry sea bass, prawn and “carolino” rice,
“Bulhão Pato” foam, algae salad and
salicornia, shrimp oil and lemon

28

Suckling pig / pumpkin / sausages /
chickpeas
Suckling pig belly at low temperature with
pumpkin purée and stewed chickpeas with
sausage

26

Lamb / rice / vegetables
Roasted “cabrito” leg with oven rice and
sautéed vegetables

36

Entrecôte / celery / spinach
Matured entrecôte in 350 gr. of noisette
butter and salt flower from Castro Marim with
celery purée and stewed spinach

48

Chicken / tubers / honey
Free-range chicken roasted in the wood-fired
oven and roasted tubers with spices and
honey

24

FROM THE GARDEN

Vegetables / herbs / cheese
“Xerém”, with grilled vegetables, fresh herbs
and cheese

18

Eggplant / mushrooms / pumpkin
Roasted eggplant, stewed mushrooms, fresh
herbs, braised pumpkin and carrot purée

16

Zucchini / celery/ herbs
Grilled zucchini, roasted celery puree, vegetable
ragoût, onions and herbs

16

SIDE DISHES

AN EXTRA THAT COMPLEMENTS THIS JOURNEY

Steakhouse French fries
6,50

Our greens and vegetables salad
5

Vegetable of the day selection
9

Home style tomato rice
8

PIZZAS

Margherita
18

Prosciutto & funghi
22

Mash
19

À TERRA
19

From the garden with love
19

Carbonara
19

100% peperoni
20

Prawn ragoût, cherry tomatoes and spinach
22

DESSERTS

Citrus fruits
Citrus textures and "Toucinho do Céu"
10

Lava cake
250 gr. chocolate cake, salted caramel, cream
ice cream and caramelized almonds
18

Pumpkin cheesecake
Cheese, pumpkin and walnuts
9

PDO cheeses
Selection of three sheep and cow national
cheese with homemade jam and toasties
10

Coffee and "Dom Rodrigo"
5

Selection of ice creams and sorbets
3 per unit

Seasonal fruit
3

Tropical fruit
5

The prices above are in Euros. VAT included. Some of the exposed and provided food may contain allergens. For more information, please request the ingredients list. Complaints book available.
