

> Dinner

SEMPORTA

A TRIBUTE TO PORTUGUESE FLAVORS

At Sublime Comporta we are passionate about gastronomy. Our team is selected and trained to cultivate this passion.

Among the flavours and aromas of the land and our signature Portuguese gastronomy, Chef Tiago Santos, our executive Chef, will challenge the most skeptical to a sensory experience that we're sure will impress. We chose to go back to the roots and the flavours of our region - the Alentejo.

The priority is to ensure that the richness of each ingredient is maintained in an authentic and genuine manner, being careful to use only sustainable fish, meat from pasture-fed cattle, herbs from our organic garden and organic produce, whenever possible.

The menu is based on local traditions and takes into account seasonality. The inspiration comes largely from our Organic Garden.

If at any point we can help or do something different to meet your expectations, please let us know, we'll always be available!

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STARTERS

Couvert5€

Homemade bread, Sublime's olive oil and our butter



Goat cheese and vegetables14.50€

Granja dos Moinhos goat cheese foam and braised biologic vegetables



Fish Consommé13.50€

Catch of the day from our coast , pepper and tomato ravioli and consommé



Cured mackerel13€

Braised cured mackerel, pea's cream , seaweed mustard and fresh peas



Pumpkin15€

Roasted pumpkin, pumpkin seed's pesto and mushroom's pickle



Pork cheek and sweet potato14€

Pork cheek "vindaloo", Aljezur's sweet potato and biologic chards



Mussels and cabbage12€

Cabbage stalk, mussels, seaweed and cuttlefish ink



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FISH

Cuttlefish 21€

Setúbal's Cuttlefish , potato purée, seaweed, cuttlefish ink sauce and sparkling wine



Codfish and bread 23€

Codfish, corn flour bread and smoked ham, black garlic and escabeche purée



Swordfish and Quinoa..... 25€

Sesimbra's Swordfish, quinoa, beetroot, roasted biologic vegetables and fennel salad



Catch of the day 28€

Roasted catch of the day, razor clams rice "Bulhão pato" sauce



Seafood rice..... 30€

Rice from Alcácer do Sal, catch of the day, shrimps, clams and coriander



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MEAT

Ox and Corn.....27€

Stewed ox, stewed corn, onion pickle and watercress sauce



Suckling pig and apple.....24€

Slow roasted suckling pig, apple purée , roasted onions and mustard, honey and pork sauce



Kid goat and Alcácer´s rice27€

Roasted kid goat´s leg and chorizo rice, citrus and brussel sprout



Coquelet chicken.....23€

Roasted coquelet chicken, rosti potato and biologic roasted vegetables



Quail and mushrooms.....28€

Quail, sautéed mushroom, nuts ragout, polenta and quail sauce



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VEGETARIAN

Farmer´s rice15€

Rice from Alcácer, biologic vegetables, tempura, dry nuts and cured goat cheese



Romanesco and Granola14.5€

Roasted romanesco, biologic vegetables purée, spicy granola, beetroot and yuzu



KIDS

Vegetables Soup6€

Catch of the day with rice and vegetables17€

Steak with french fries and rice17€

Tagliatelle with tomato sauce8€

Cheeseburger15€

DESSERT

Fruit plate6€

ICE CREAM

1 scoop3€

2 scoops5€

3 scoops7,5€

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DESSERTS

Our Sericaia10€

Sericaia cream, Elvas plum mousse, sericaia leaves and bayleaf ice cream



Chocolate12€

Cake and mousse of chocolat, carob mousse, juniper, cocoa gel and gin



Egg custard roll cake12€

Egg custard roll cake, citrus foam and caramelized nuts



Sweet rice11€

Sweet rice, rice cake, egg ice cream and cinnamon crunch



Rhubarb and strawberry12,5€

Rhubarb and strawberries, almond liquor, strawberry mousse and mint ice cream



If you suffer from any allergies or have a special diet, please let us know.

Prices with VAT included at the legal rate in force.