

SEMPORTA

A TRIBUTE TO PORTUGUESE FLAVORS

COLD STARTERS

Couvert	5€
Homemade bread, Sublime extra virgin olive oil and our butter	
Beef tartar	18€
Beef tenderloin, dijonnaise, capers, egg yolk, soufflé potatoes	
Smoked Mackerel	14€
Smoked Mackerel fillet, garlic bread toasts, tomato, galician olive, coriander olive oil	
Burrata, pesto, Cherry tomato	20€
Creamed Burrata, pesto Genovese, cherry tomato	
Octopus, Squid Carpaccio	18€
Octopus and squid Carpaccio, onion and bell peppers, Sublime Olive oil	
Spider crab, Russian salad	20€
Spider crab, Russian salad, capers, quail egg, Alentejo toasted bread	

HOT STARTERS

Game pie with truffle jus	14€
Hare and partridge pie, chicory lettuce, truffe jus	
Spider crab cream soup	25€
Spider crab, parsley, garlic bread toast	
Prawns à l'ajillo	24€
Garlic and coriander Prawns	
“Azeitão” Cheese Gratin with Pata Negra	14€
Sheep milk cheese, local honey, Iberian pig ham	

VEGETARIAN STARTERS

Beet root tartar, Lettuce, Chicory	10€
Eggplant Miso, nuts, coriander olive oil	12€
Tomato soup with poached egg	10€
Grilled cabbage heart, slow cooked egg, nori	12€
Vegetarian ceviche, courgette canneloni	16€

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.

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FROM THE SEA

Grilled turbot, coriander rice..... (2 People) 70€
Beurre blanc, capers, coriander rice (30min)

Grilled seabass fillet..... 29€
Corn xerém, steamed razor clams

Lobster rice..... (2 People) 68€
Portuguese blue lobster, Alcácer carolino rice, tomato concasse, coriander

Octopus with Aljezur sweet potatoes.....28€
Poached octopus in Sublime Reserve red wine, Aljezur baked potato, homemade mayonnaise.

“Açorda Alentejana” with Scarlet prawns..... 32€
Regional bread stew, scarlet prawns, shrimp, Alentejo bread, seafood bisque, coriander

FROM THE LAND

Pork belly 28€
Crispy pork belly, homemade chips, lettuce hearts, orange purée

Beef tenderloin tournedos..... 32€
Pan fried tenderloin, sauce*, homemade fries

T-bone frisona (dry aged)..... (2 People) 68€
Dry aged T-Bone, sauce*, pont neuf potatoes, cherry tomatoes, mushrooms (30min)

Baked goat leg, giblet rice.....(2 People) 48€
Ovenbaked regional goat's leg, giblet rice (35min)

Presa Iberian Pork, asparagus, potato. bulhão pato28€
Grilled Iberian pork Presa, mashed potato, coriander, asparagus, clams and coriander sauce

Choice of sauces: Portuguese /Azores island cheese / Mushrooms / Black pepper

VEGETARIAN

Vegetable rice 22€
Rice broth, Nisa cheese, sunflower seeds, hazelnut, nuts, wild arugula

Mushroom Pappardelle, black truffle..... 28€
Wild mushrooms, parmesan, duxelle

Green curry, broccoli, cherry tomato, cauliflower.....20€
Basmati rice, dried fruits, cherry tomato and coriander

Gnocchi alla pesto, grilled Romanesco, almond..... 18€
Homemade Pesto, extra virgin olive oil, almonds

Vegetarian bread stew 18€
Alentejo bread, tomatoes, courgette, chard, kale, egg, parmesan

SEMPORTA

TRIBUTO AOS SABORES PORTUGUESES

SOBREMESAS / DESERTS

Fondant de Chocolate Negro 55% / Dark Chocolate Fondant 9€

Gelado de Baunilha de Madagáscar/ Madagascar Vanilla Ice Cream (20 min)

Tarte quente Maçã Pink Lady / Warm Pink Lady Apple pie 9€

Gelado de Baunilha de Madagáscar/ Madagascar Vanilla Ice Cream (20 min)

Bolo Crepe, Ameixa de Elvas, Gelado Rosmaninho / Crepe Gateaux 10€

Crepe, mascarpone, ameixa, gelado rosmaninho / Crepe cake, mascarpone cheese, rosemary icecream

Tarte de Citrinos / Citrus Tart..... 8€

Cheesecake, Lemon Curd, Citrinos, Granita de Tangerina /
Cheesecake, Lemon Curd, Orange, Tangerine Iced Crumble

Prato de Fruta da Época / Seasonal Fruit Plate 7€

Nota: De modo a podermos servir um produto fresco, o tempo de cozedura do Fondant de Chocolate e Tarte quente de Maçã é de aproximadamente 20 minutos. / Note: To ensure freshness and flavour our desserts are done per order so please allow us 20 minutes to prepare Chocolate Fondant and Apple Pie.