

~~S~~~~E~~~~M~~ P O R T A

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 flavors and aromas of the land and our signature Portuguese gastronomy, 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 flavors 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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Allergies and food information



Lactose Free



Eggs Free



Shellfish Free



Pork Free



Almime Free



Vegetarian



Gluten Free



Sustainable Fishing












Dietary restrictions Please let our team know, if there are any dietary restrictions so we can tailor the meal to your preferences. We are unable to guarantee that dishes will be completely allergen-free.

> No dish, food product or drink, including the cover charge, can be charged if it is not requested by the customer or if it is not used.












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COLD STARTERS

- Couvert**    (price per person) 5
Homemade bread, Sublime extra virgin olive oil and our butter
- Beef Tartar**  22€
Round steak, dijonnaise, capers, soufflé potatoes
- Smoked Mackerel**  16€
Smoked Mackerel fillet, garlic bread toasts, tomato, capers, coriander olive oil
- Burrata, Pesto, Cherry Tomato**    20€
Creamed Burrata, pesto Genovese, cherry tomato
- Octopus, Squid Carpaccio** 22€
Octopus and squid Carpaccio, onion and bell peppers, green olives, Sublime Olive Oil
- Algarve Pink Prawn Tartar**    24€
Algarve pink prawn, soy sabayon, oscietra caviar

HOT STARTERS

- Lamb Stew Pie**    16€
Lamb Pie, chicory, lettuce, lamb jus
- Spider Crab Cream Soup**   25€
Spider crab, parsley, garlic bread toast
- Alentejo Foie Tortellini, Iberian Pork Consommé, Truffle**     18€
Foie tortellini, Iberian pork consommé, black truffle
- "Azeitão" Cheese Gratin, "Pata Negra" Iberian Ham**   16€
Sheep milk cheese, local honey, Iberian pig ham

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VEGETARIAN STARTERS

Beetroot Tartar, Lettuce, Chicory 🌱	14€
Eggplant Miso, Nuts, Coriander Olive Oil 🌱 🥜 🌿	12€
Tomato Soup, Slow Cooked Egg, Olives 🌱	12€
Grilled Cabbage Heart, Slow Cooked Egg, Nori, Corn Bread 🌱 🌿	12€
Vegetarian Ceviche, Courgette Canneloni, Daikon, Sweet Potato Purée, Peanuts 🌱	12€

FROM THE SEA


Grilled Turbot, Coriander Rice 🌱 🥜 🌿(2 people) 75€ Pil-pil, capers, coriander rice with steamed cockles	
Grilled Seabass Fillet, Xerém 🌱 🥜 🌿 32€ Seabass fillet, Xerém, steamed cockles, beurre blanc	
Lobster Rice 🌱 🥜 🌿 (2 people) 68€ Portuguese blue lobster, Alcácer carolino rice, tomato, coriander	
Octopus, Aljezur Sweet Potatoes 🌱 🥜 🌿 28€ Poached octopus in Sublime Reserve red wine, Aljezur baked potato, coriander aioli sauce	
Rayfish "Caldeirada", Crayfish, Scallop 🌱 🌿 28€ Rayfish "Caldeirada", crayfish, scallops, kaffir lime oil	
Scarlet Prawn Rice 🌱 🥜 🌿 35€ Grilled scarlet prawn, bomba rice, sauteed squid, cuttlefish ink aioli sauce	

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FROM THE LAND

Pork Belly 30€
Crispy pork belly, homemade chips, lettuce hearts, orange purée

Beef Tenderloin Tournedo 34€
Pan fried tenderloin, sauce*, homemade fries

"Chuleta" Minhota Galega (Dry Aged)  (2 people) 90€
Dry aged "Chuleta", sauce*, pont neuf potatoes, cherry tomatoes, mushrooms

Presa Iberian Pork, Asparagus, Potato, "Bulhão Pato" 28€
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   24€
Rice broth, Nisa cheese, sunflower seeds, dried fruits, wild arugula

Mushroom Pappardelle, Truffle   28€
Wild mushrooms, parmesan, duxelle

Green Curry, Broccoli, Cherry Tomato, Cauliflower 22€
Basmati rice, dried fruits, cherry tomato and coriander

Gnocchi Alla Pesto, Grilled Romanesco, Almond   20€
Homemade Pesto, extra virgin olive oil, almonds, parmesan cheese




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

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CHILDREN MENU

Pumpkin Soup 	10
Tagliatelle with tomato sauce, parmesan cheese  	14
Breaded fish fillet with french fries and sauce tartare   	18
Grilled or steamed seabass with sauteed vegetables	20
Breaded chicken strips with french fries   	14
Steak with vegetables and basmati rice	18
Grilled turkey breast with vegetables and baked potatoes	14
Cheeseburger   	15
Pizza Margarita  	15

DESSERTS

Dark Chocolate Fondant    	9
Dark chocolate fondant, Madagascar vanilla ice cream Preparation time: 20min	
 H&H Terrantez 20 anos (Madeira, Portugal) 14	
Apple, Caramel and Turmeric   	8
Creamy apple, crispy caramel & turmeric ice cream	
 Justino's Verdelho 1997 (Madeira, Portugal) 12,50	
Rice Babá    	8
Rice brioche, Moscatel wine & sweet rice ice cream	
 Moscatel Roxo Sublime 10 anos (Península de Setúbal, Portugal) 14,50	
Citrus tart  	8
Mascarpone, Grand Marnier liquor, mandarine sobert, lime & mint coulis	
 Alambre 20 anos (Península de Setúbal, Portugal) 11,50	

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