

COLD STARTERS

Couvert...	(price per person) 5
Homemade bread, Sublime extra virgin olive oil and our butter	
Beef Tartar	22
Beef tenderloin, 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	

VEGETARIAN STARTERS

Beetroot Tartar, Lettuce, Chicory	14
Eggplant Miso, Nuts, Coriander Olive Oil	12
Tomato Soup, Slow Cooked Egg	12
Grilled Cabbage Heart, Slow Cooked Egg, Nori	12
Vegetarian Ceviche, Courgette Canneloni, Daikon, Sweet Potato Purée	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.

FROM THE SEA

Grilled Turbot, Coriander Rice	(2 People) 75
Beurre blanc, capers, steamed cockles and coriander rice	
Grilled Seabass Fillet, Xerém	32
Seabass fillet, Xerém, steamed cockles	
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	

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	
T-bone Frisona (Dry Aged)	(2 People) 70
Dry aged T-Bone, 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	