

SEMPORTA

A TRIBUTE TO PORTUGUESE FLAVORS

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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!

[FILIPE NETO, WINE DIRECTOR]

[TIAGO SANTOS, EXECUTIVE CHEF SUBLIME COMPORTA]

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[TIAGO SANTOS, EXECUTIVE CHEF SUBLIME COMPORTA]

Allergies and food information



Milk Free



Eggs Free



Lactose Free



Pork Free



Shellfish Free



Sugar Free



Almime Free



Vegetarian



Gluten Free



Sustainable Fishing

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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Milk Free



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STARTERS

Couvert4€

Homemade bread variety, olive oil and butters



Egg and tomato12€

Tomato soup, low temperature egg, crumbled sheep cheese



Wild mushrooms16.50€

Sauteéd wild mushrooms and mushroom béarnaise sauce



Codfish14€

Cured salted codfish, red peppers, onions and deep fried salted cod belly



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FISH

Hake 22€

Roasted hake, hake egg migas and winter beagles



Smoked octopus 25.50€

Grilled octopus, smoked potatoes, turnip tops puree and live oil emulsion



Seafood rice 30€

Rice from our coast, catch of the day, shrimp, clams and coriander



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MEAT

Veal 23€

Low temperature veal's tongue, chickpeas puree and glazed vegetables and veal jus



Alentejo's pork with clams 26€

Black pig's roasted loin, cauliflower puree and clam jus



Kid goat and chorizo 27€

Roasted kid goat's leg and chorizo rice



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VEGETARIAN

Farmer's rice 15€

Alcácer's rice, roasted carrots and green beans, tempura baby vegetables



Wild mushrooms 19€

Sauteed wild mushrooms with fresh pasta



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DESSERTS

Sericaia10€

Sericaia's cream, plum's mousse and bayleaf ice cream



Orange pie12€

Orange pie, citrus foam and caramelized nuts



Pear and Moscatel16€

Chestnut mousse, poached pear in moscatel wine
and chestnut ice cream sauce



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