

SEMPORTA

A TRIBUTE TO PORTUGUESE FLAVORS

COLD STARTERS

Beef tartar	18€
Beef tenderloin, dijonnaise, capers, egg yolk, traditional Alentejo bread toasts	
Gratinated "Azeitao" Cheese with Pata Negra	14€
Sheep milk cheese, local honey, Iberian pig ham	
Smoked Mackerel	14€
Smoked Mackerel fillet, garlic bread toasts, tomato, galicain olive, coriander Olive oil	
Cod "Tiborna"	14€
Baked Cod, poached egg, cabbage, onion, sublime extra virgin olive oil, homemade corn bread	

HOT STARTERS

Game pie with Truffle Jus	14€
Hare and partridge pie, chickory lettuce, truffe jus	
Spider Crab cream soup	25€
Spider crab, parsley, garlic toast	
Foie gras tortellini on Iberian pork consommé	14€
Chestnuts and foie gras tortellini, Iberian pork consommé	
Octopus with Aljezur sweet potatoes	14€
Poached octopus in 2017 Sublime Reserve wine Aljezur baked potato, homemade mayonnaise.	

VEGETARIAN STARTERS

Beet root tartar, Lettuce, Chicory	10€
Eggplant Miso, nuts, bay oil	12€
Tomato soup with Poached egg	10€
Grilled cabbage heart, slow cooked egg, nori	12€
Shitake Consommé, rice noodles and chanterelle	14€

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

Grilled Seabass fillet 24€
Corn Xerém, steamed razor clams

Lobster rice (2 People) 68€
Portuguese blue lobster, Carolino rice, tomato Concasse, coriander

Grouper “Caldeirada” 28€
Grouper, crayfish, clams, mussels stew,

“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 tournedó 30€
Pan fried Tenderloin, Homemade fries, choice of sauce*

T-bone frisona (dry aged) (2 People) 68€
Dry aged T-Bone, Pont Neuf Potatoes, cherry tomatoes, mushrooms, choice of sauce*

Baked Goat leg, giblet rice (2 People) 48€
Ovenbaked regional goat’s leg, giblet rice, turnip greens

Iberian Pork neck, butter beans, sausages 28€
Iberian pork, butter beans, cabbage, mixed sausages

Choice of Sauces: Portuguese / Island cheese / Mushrooms / Black pepper

VEGETARIAN

Vegetable rice..... 22€
Rice broth, feta cheese, sunflower seeds, hazelnut, nuts, wild rucola

Mushroom Parpadelle, black truffle 24€
Wild mushrooms, parmesan, duxelle

Green curry, broccoli, cherry tomato, cauliflower 20€
Basmati rice, dried fruits, tomato concassé and cilantro

Gnocchi alla pesto, grilled rosemary, almond cream 18€
Homemade Pesto, extra virgem oil, almonds

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