

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, 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!

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Allergies and food information



Contains Lactose



Contains Eggs



Contains Shellfish



Contains Pork



Contains Dry nuts



Vegetarian



Contains Gluten



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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STARTERS

Couvert5€

Homemade bread, Sublime's olive oil and our butter



Scallop ceviche15€

Scallop, leche de tigre, bell peppers and guacamole



Watercress, smoked pancetta and egg10€

Watercress cream, bread crouton, slice of smoked pancetta and low temperature egg



Clams and croaker soup18€

Clam broth, coriander and croaker slices



Beef tartar15€

Beef tenderloin tartar, cappers, egg yolk and traditional bread



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FISH

Red mullet and razor clams grits28€

Boild grits with razor clams broth and braised red mullet



Codfish tempura22€

Codfish tempura, potato and lime foam, XO sauce and baby onion confit



Scarlet prawn rice32€

Grilled scarlet prawn, bomba rice, sauteed squid and aioloi sauce with cutlefish squid ink



Grouper "Caldeirada"24€

Grouper, steamed clams and langostine, "caldeirada" sauce, potato and tomato confit



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MEAT

Suckling pig, orange and pepper 28€

Suckling pig belly, orange puré, chips, grilled chives and black pepper sauce



Chuleton frison prime, matured 30 days 60€

Grilled chuleton, sauteed wild mushrooms, cherry tomato confit, "pont-neuf" potato with lettuce



Veal textures, bone marrow and topinambur 24€

Beef cheeks and shank confit, topinambur puré, bone marrow, grilled chards and foie gras sauce with truffles



Duck magret, nuts crust, barley and wild mushrooms 26€

Confit duck magret with nuts crust, giblets and duck jus, sauteed wild mushrooms and barley risotto



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VEGETARIAN

Farmer's rice 18€

"Lavrador" rice, sauteed vegetables, goat's cheese, vegetables in tempura and nuts



Romanesco and granola 18€

Romanesco, vegetables, almond sauce and granola



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KIDS MENU

Vegetables soup	6€
Catch of the day with rice and vegetables	17€
Steak with french fries and rice	17€
Tagliatelle with tomate sauce	8€
Cheeseburger	15€

Dessert

Fruit plate	6€
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Ice cream

1 scoop	3€
2 scoops	5€
3 scoops	7,5€

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DESSERTS

Sericaia and plum	9€
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Sericaia leaves, sericaia cream, plum from "Elvas" and bayleaf ice cream



Chestnuts, pear and honey	10€
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Chestnuts "creme brûlée", pear with muscatel, chestnuts, yuzu and hazelnuts



Citrus tart	10€
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Cheesecake, sablet, lemon curd, orange segmeent, tangerine iced crumble



Chocolate e caramel	12€
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Milk chocolate mousse, cocoa biscuit, salted caramel and coffee crumble



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