

1	<i>Couvert</i>	Bread, butter, olives, etc.	2,50
2		On music nights	4,50
3	<i>Soups E Potages</i>	Soup of the day	3,50
4		Chef's famous fish soup	5,00
5		Vegetable soup	3,50
6	<i>Starters (Cold)</i>	Avocado Vinaigrette	4,50
7		Avocado with shrimps	8,00
8		Prawn cocktail 'Marie-Rose'	8,00
9		Melon 'au Porto'	4,00
10		Melon with smoked mountain ham	7,00
11		Tomato salad: mozzarella, onion & fresh herbs	5,50
12		Mixed salad with seasonal variations	4,00
13		Best smoked salmon	8,50
14	Asparagus with sliced chicken breast	8,50	
15	<i>Starters (Hot)</i>	Mushrooms with garlic	5,00
16		Prawn tails with garlic	8,50
17		Fried prawns à Romana with orange sauce	10,00
18	<i>Main Course Salads</i>	Vegetarian with potato, avocado, egg, asparagus etc.	8,50
19		Niçoise with tuna, green beans, egg, tomato and potato etc.	9,50
20		Shrimp salad with avocado	12,00
21	<i>Pastas</i>	Pasta mushrooms, sweet corn, vegetables, cream sauce, etc	8,75
22		Pasta shrimp, tomato and fresh coriander	11,50
23		Fogottini with meat	8,00
24		Tortellini with Spinach	8,00
25	<i>Fish</i>	Grilled Sea Bass (whole fish or in fillets)	18,55
26		Golden Bream - grilled (whole fish or in fillets)	13,90
27		Dover Sole 'a la Meunière' or grilled	22,00
28		Grilled Salmon in Hollandaise sauce (fillets)	13,00
29		Grouper fillet with asparagus	15,50
30		Sizzling fish fillets in clay dish with prawn sauce	15,50
31		Fish and shrimp 'Cataplana' (for 2 people)	26,00
32	<i>Shellfish and Crustaceans</i>	Aguillo Prawns Spanish style with olive oil and garlic	18,00
33		Grilled Prawn kebab	25,00
34		Grilled giant prawns (per kilo)	82,00
35		Lobster (to order 24h - per kilo)	110,00
36	<i>Poultry and Game</i>	Grilled chicken piri-piri 'Angolana'	9,50
37		Supreme of chicken with green pepper sauce	10,80
38		Supreme of chicken with mushroom sauce	11,50
39		Grilled chicken breasts with butter and pineapple	10,50
40	Grilled duck breast with butter and plum sauce	13,00	
41	<i>Meats</i>	Medallions of pork with piquant honey	12,50
42		Succulent pieces of Iberian 'Black Pig'	13,00
43		Grilled Fillet steak	19,00
44		Grilled steak 'au poivre' (4 pepper corns)	20,00
45		Fillet Mignon with mushroom sauce	17,00
46		Saddle of lamb with mint sauce	19,50
47		Tiny and succulent - local lamb chops with garlic butter	19,50
48		Traditional 'Chanfana' lamb casserole in red wine	13,90
49		Mixed grill on a skewer with onion, peppers, etc	13,50