



São Rafael

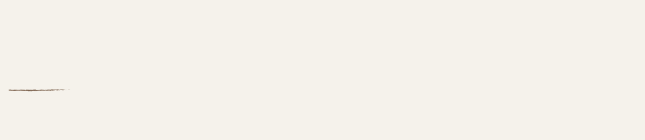
RESTAURANTE DA PRAIA

@restaurante_praia_saorafael
restaurantesaorafael.pt

COUVERT 6.00€ (Por pessoa . Per person)

Variedade de pães (azeite e azeitonas verdes, alfarroba e sementes, pão caseiro alentejano e broa de milho), manteiga de alho assado, pasta de sapateira e azeitona marinada com citrinos.

Variety of breads (olive oil and green olives, carob and seeds, homemade Alentejo bread, and corn bread), roasted garlic butter, crab pâté, and citrus-marinated olives.



ENTRADAS STARTERS

Salada César de frango 20.00€
Chicken caesar salad



Salada César de camarão 23.00€
Shrimp caesar salad



Burrata tricolor 21.00€
Tricolor burrata



Salada de figos, presunto, rúcula, mel, nozes caramelizadas, queijo fresco e vinagrete de citrinos com orégãos frescos 23.00€

Fig Salad with ham, arugula, honey, caramelized walnuts, fresh cheese, and citrus vinaigrette with fresh orégano



Salada de rosbife (rosbife, rúcula, espinafres, molho tártaro, alcaparras e pickles de cebola roxa) 20.00€

Roast beef salad (roast beef, arugula, spinach, tartar sauce, capers, and pickled red onions)



Salada verde com queijo de cabra atabafado, mel, alperces, ameixa seca e amêndoas laminadas 20.00€

Green salad with cured goat cheese muffled , honey, apricots, dried plums, and sliced almonds



Salada de lagosta 38.00€
Lobster salad

(lagosta, molho de maracujá, mescla de folhas, rabanetes em juliana, papaia, pitaya, avelãs torradas e rebentos de masturthium)

(lobster, passion fruit dressing, mixed greens, julienned radishes, papaya, pitaya, toasted hazelnuts, and masturthium sprouts)



Crudo de robalo com molho de citrinos, rebentos de coentros, salicornia, pickles de cebola roxa e pipoca de alcaparra 16.00€

Sea bass crudo with citrus dressing, coriander sprouts, samphire, pickled red onions, and caper popcorn



Crispy Snack com molho tártaro 15.00€
Crispy snack with tartar sauce



Power bowl vegetariano com tofu inari 18.00€
Vegetarian power bowl with inari tofu

(manga em cubos, edamame, pepino, cenoura, couve-roxa marinada, quinoa, folhas de coentros, alga wakame, tofu inari, sementes de sésamo pretas e brancas)

(diced mango, edamame, cucumber, carrot, pickled red cabbage, quinoa, coriander leaves, wakame seaweed, inari tofu, black and white sesame seeds)



Power bowl de salmão 22.00€
Salmon power bowl

(manga em cubos, edamame, pepino, cenoura, couve-roxa marinada, quinoa, folhas de coentros, alga wakame, sementes de sésamo pretas e brancas)

(diced mango, edamame, cucumber, carrot, pickled red cabbage, quinoa, coriander leaves, wakame seaweed, black and white sesame seeds)



Al Bulhera 24.00€

(atum marinado com limão, zeste de laranja, coentros, chili vermelho, azeite, flor de sal, cebola roxa, abacate, amêndoas laminadas torradas e chips de batata-doce)

(marinated tuna with lemon, orange zest, coriander, red chili, olive oil, fleur de sel, red onion, avocado, toasted sliced almonds, and sweet potato chips)



SOPA SOUP

Sopa rica de peixe e marisco 12.80€
Rich fish and seafood soup



Gaspacho cremoso com presunto 8.00€
Creamy gaspacho with ham

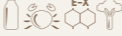


PRINCIPAIS MAIN DISHES

Arroz de tamboril (2 pessoas) 48.00€
Monkfish rice (serves 2)



Arroz de marisco (2 pessoas) 69.00€
Seafood rice (serves 2)



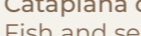
Entrecôte de novilho (250g) 32.00€
Veal Entrecôte (250g)



Espetada de presa de porco preto com vieira 44.00€
Black pork picnic shoulder skewer with scallop



Cataplana de peixe e marisco (2 pessoas) 52.00€
Fish and seafood cataplana (serves 2)



Filetes de peixe fritos com xerém de bivalves 25.00€
Fried fish fillets with bivalve xerém



Espetada de tamboril e camarão 30.00€
Monkfish and shrimp skewer



Espetada de polvo com camarão 38.00€
Octopus and shrimp skewer



Tagliatelle com molho de tomate, queijo fresco e orégãos frescos 22.00€
Tagliatelle with tomato sauce, fresh cheese, and fresh oregano



MASSA PASTA

Tagliatelle de amêijoas e piso de coentros 32.00€
Clam tagliatelle with coriander “piso”



Guarnição do dia Preço sob consulta
Side dish of the day Price upon request



Guarnição do dia Preço sob consulta
Side Dish of the Day Price upon request

PEIXE DO DIA FISH OF THE DAY

Marisco do dia Preço sob consulta
Seafood of the day Price upon request



MARISCO DO DIA SEA FOOD OF THE DAY

Arroz malandrinho de tomate e pimentos 7.50€
“Malandrinho” rice with tomato and peppers



Arroz de coentros 7.50€
Coriander rice



Salada de tomate-cereja e cebola 5.50€
Cherry tomato and onion salad



Salada montanheira 5.50€
Montanheira style salad



Batata-doce assada com picadinho algarvio 7.50€
Roasted sweet potato with Algarvian picadinho



Legumes assados (abóbora, cebola roxa, courgette, pimento verde e vermelho, feijão-verde, tomilho e alecrim) 7.50€
Roasted vegetables (pumpkin, red onion, zucchini, green and red bell peppers, green beans, thyme, and rosemary)



Batata assada no carvão 7.50€
Charcoal-roasted potato








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Em caso de alguma alergia alimentar ou intolerância questione a nossa equipa sobre os ingredientes de cada prato.

If you have any food allergies or intolerances, please ask our team about the ingredients in each dish.

 Glúten Gluten	 Lactose Lactose	 Peixe Fish	 Aipo Celery
 Ovos Eggs	 Mostarda Mustard	 Amendoim Peanut	 Crustáceos Crustaceans
 Sem Glúten Gluten Free	 Vegetariano Vegetarian	 Tremoços Lupine Beans	 Moluscos Mollusks
 Grãos de Sésamo Sesame Seeds	 Dióxido de Enxofre Sulfur Dioxide	 Frutos de Casca Rija Nuts	
	 Soja Soy		

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. Todos os preços incluem IVA à taxa legal em vigor. Este estabelecimento dispõe de livro de reclamações.

No course, food or drink, including couvert, may be charged if not requested by the customer or if unutilized. All prices are inclusive of VAT at the current rate. This Restaurant has a complaints book.