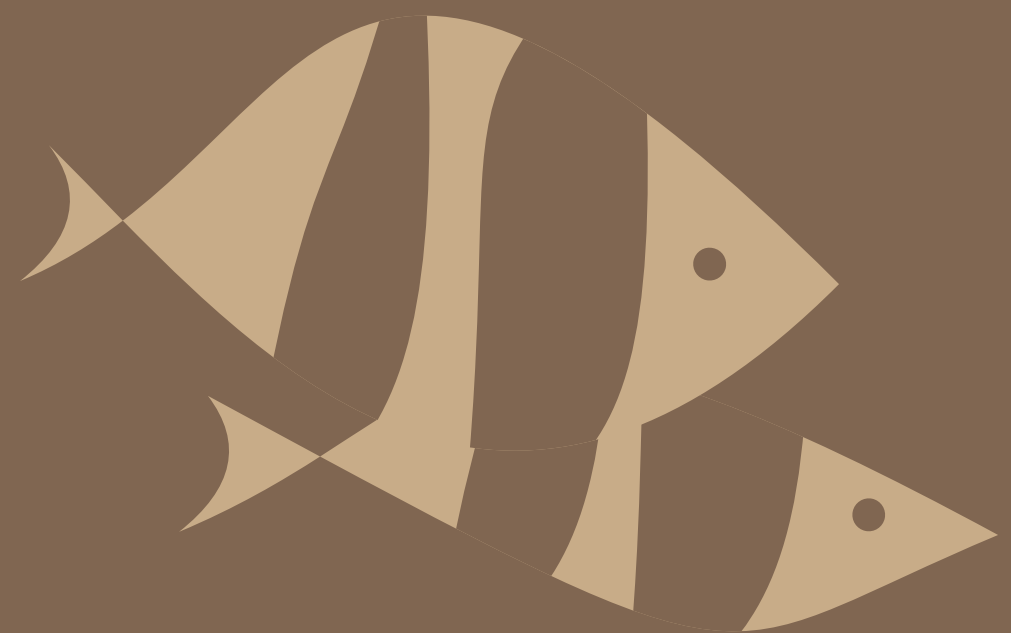




Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. Todos os preços incluem IVA à taxa legal em vigor. Este estabelecimento dispõe de livro de reclamações.

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.

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COUVERT

Pão e Manteiga Bread & Butter	3.50€
	
Azeitonas Olives	3.00€
	
Pasta de Sapateira Crab Spread	5.00€
	

ENTRADASSTARTERS

Ostras (Unidade) Oysters (Per Unit)	3.00€
	
Amêijoas (dose 200 g) Clams (200 g portion)	28.00€
	
Salada de lagosta Lobster salad	38.00€
(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)	
	

Al Bulhera	25.00€
(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)	
	

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	
	

Burrata tricolor Tricolor burrata	21.00€
	

Crispy Snack com molho tártaro Crispy snack with tartar sauce	16.00€
	

Salada César de frango Chicken caesar salad	23.00€
	
Salada César de camarão Shrimp caesar salad	25.00€
	
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	21.00€
Green salad with cured goat cheese muffled , honey, apricots, dried plums, and sliced almonds	
	

Power bowl vegetariano com tofu inari	22.00€
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)	
	

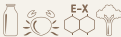
Power bowl de salmão	25.00€
Salmon power bowl	
(manga em cubos, edamame, pepino, cenoura, couve-roxa marinada, quinoa, folhas de coentros, alga wakame, sementes de sésamo pretas e brancas)	
(diced mango, edamame, cucumber, carrot, pickled red cabbage, quinoa, coriander leaves, wakame seaweed, black and white sesame seeds)	
	

SOPASOUP

Sopa rica de peixe e marisco Rich fish and seafood soup	13.00€
	
Gaspacho cremoso com presunto Creamy gaspacho with ham	8.00€
	

PEIXE DO DIA	FISH OF THE DAY
Guarnição do dia Side dish of the day	Preço sob consulta Price upon request
MARISCO DO DIA	SEA FOOD OF THE DAY
Guarnição do dia Side Dish of the Day	Preço sob consulta Price upon request

PRINCIPAISMAIN DISHES

Arroz de marisco (2 pessoas) Seafood rice (serves 2)	69.00€
	
Cataplana de peixe e marisco (2 pessoas) Fish and seafood cataplana (serves 2)	52.00€
	
Arroz de tamboril (2 pessoas) Monkfish rice (serves 2)	48.00€
	

Filetes de peixe fritos com xerém de bivalves Fried fish fillets with bivalve xerém	26.00€
	
Espetada de tamboril e camarão Monkfish and shrimp skewer	30.00€
	

Espetada de polvo com camarão Octopus and shrimp skewer	38.00€
	
Entrecôte de novilho (250g) Veal Entrecôte (250g)	32.00€
	

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

MASSAPASTA

Tagliatelle de amêijoas e piso de coentros Clam tagliatelle with coriander “piso”	32.00€
	
Tagliatelle com molho de tomate, queijo fresco e orégãos frescos Tagliatelle with tomato sauce, fresh cheese, and fresh oregano	22.00€
	

ACOMPANHAMENTOSIDE DISHES

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

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

Salada montanheira Montanheira style salad	5.50€
	
Batata-doce assada com picadinho algarvio Roasted sweet potato with Algarvian picadinho	7.50€
	

Legumes assados (abóbora, cebola roxa, courgette, pimento verde e vermelho, feijão-verde, tomilho e alecrim) Roasted vegetables (pumpkin, red onion, zucchini, green and red bell peppers, green beans, thyme, and rosemary)	7.50€
	
Batata assada no carvão Charcoal-roasted potato	7.50€
	

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			