



Dear Guest,

“Bem-vindo” to the “Restaurante Do Village”.

Our kitchen works as much as possible straight from farm to plate.

The menu is pure and honest, with a passion for locally sourced ingredients.

The seasonal products are combined in surprising Portuguese dishes, with respect for the Classics.

Enjoy the best flavours from the Land and the Sea.

Bom apetite

Roeland Klein , Paulo Sanches and team

Intolerances and allergies: before you order drinks and food, please let us know if you need information on ingredients used.

DELECATIES “À LA CARTE”

STARTERS

SOUP OF THE DAY	4€
GASPACHO	5€
GOATCHEESE, HONEY, CHERRY TOMATOES, BALSAMICO, BASIL	8€
PRESUNTO “ PARMA HAM “, GARLIC BREAD, RUCOLA	8€
BEEF CARPACCIO, PARMESAN, TRUFFLE MAYO, PICKLE CAULIFLOWER	11€
PRAWNS PIRI-PIRI	13€
CLAMS BULHÃO PATO	15€

MAINS

OCTOPUS TAGLIATELLE, TOMATO, CORIANDER	14€
CHICKEN PIRI-PIRI, ROASTED POTATOES, TOMATO, ONION, OREGANO	14€
GREEN ASPARAGUS, MOUSSELINE, CARROT PUREE, POACHED EGG, HOLLANDAISE	16€
DORADE, SWEET POTATO, PAKSOY, RED PEPPER	17€
MATURED FLANKSTEAK, GREEN BEANS, CELERY, RED WINE	19€
LAMB LOIN, RATATOUILLE, PARMESAN, PARSLEY, BLACK GARLIC	22€



VAT included - Prices valid from: 01/March/2018 until 28/February/2019 .

Complaint book available

Set Menu

First Week

SATURDAY

ANCHOVIES CROUSTINI, CREAM CHEESE, CHIVES, FIGS 8€

SALMON, LEMONGRASS, GINGER, LOCAL HONEY, SESAME SEEDS 17€

OR

LAMB STEW, PICKLED BABY ONION, TOMATO 16€

SUNDAY

CATAPLANA FESTIVAL - FISH, OCTOPUS, MEAT (per person – includes starter and dessert) 29€

MONDAY

“PRESUNTO”, GARLIC BREAD, OREGANO MAYONNAISE 8€

CODFISH, ONION, GARLIC, CORNBREAD, CORIANDER 17€

OR

FRIED QUAIL, SHALLOTS, CHICORY, TRUFFLE MAYONNAISE 16€

TUESDAY

TAPAS EVENING (per person – includes dessert) 29€

WEDNESDAY

ALGARVIAN OCTOPUS SALAD, "CHOURIÇO", CORIANDER,	8€
ATLANTIC TUNA STEAK, ONION, PEPPERS, OLIVE OIL	16€
OR	
BLACK PORK, RED ONION, GARLIC POTATOES, PUMPKIN	16€

THURSDAY

MUSSELS, CREAM, WHITE WINE, SAFFRON	8€
"CORVINA", COCKLES, LOBSTER SAUCE	17€
OR	
BBQ RIBS, SESAME SEEDS, MASHED POTATOES, BLACK GARLIC	16€

FRIDAY

SALMON TARTAR, CELERY, CUCUMBER, SHALLOT, ESTRAGON	9€
SMALL TIGER PRAWNS, TOMATO RICE, SQUID INK	18€
OR	
TURKEY BREAST, POLENTA, ZUCCHINI, BEETROOT	16€

Second Week

SATURDAY

FLAMBÉE “CHOURIÇO”, MEDRONHO	8€
“AÇORDA”, SHRIMPS, MUSSELS, EGG YOLK	17€
OR	
DUCK LEG CONFIT, MASHED POTATOS, CHINESE CABBAGE, JUNIPER BERRIES	16€

SUNDAY

CATAPLANA FESTIVAL - FISH, OCTOPUS, MEAT (per person – includes starter and dessert)	29€
--	-----

MONDAY

SHRIMP COCKTAIL, LETTUCE, LIME, PUMPKIN SEEDS,	9€
SQUID, SALICORNIA, RED PEEPER, SAFFRON	16€
OR	
RABBIT, RED WINE, PARSNIP, PARSLEY	16€

TUESDAY

TAPAS EVENING (per person – includes dessert)	29€
---	-----

WEDNESDAY

SMOKED MACKEREL, GREEN APPLE, GAZPACHO	8€
SEABASS, BLACK LINGUINI, PAKSOY, PEPPERS OR	17€
PORK BELLY, GREEN PEAS, ROASTED POTATOES	15€

THURSDAY

DUCK SALAD "VINAGRETE" (ESCABECHE), ONION, CHILI	8€
"SARDA" (BONITO), SWEET POTATO, GREEN ASPARAGUS, CHIVES OR	16€
FLANK STEAK (MATURATED), RATATOUILLE, CREAM CHEESE POTATOES, RED WINE	19€

FRIDAY

SHELLFISH OF THE DAY, "BULHÃO PATO"	12€
SWORDFISH, CELERY, MUSHROOMS, HOLLANDAISE SAUCE OR	17€
CHICKEN BREAST, POTATO SALAD, TOMATO CONFIT, "SERRA DA ESTRELA" CHEESE	16€