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R E S T A U R A N T

- M E N U -

Should you have any food restrictions, allergies or preferences, please inform us.
Caso tenha alguma restrição, alergia ou preferência alimentar, por favor informe-nos.

No dish, alimentary product or drink including the couvert, may be charged if it is not requested by the customer or by him unused. (Article 135 no. 1 in conjunction with no. 3 of Decree Law no. 10/2015 of 16 January)

Nenhum prato, produto alimentar ou bebida incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. (Artigo 135 nº 1 conjugado com o nº 3 do Decreto Lei nº 10/2015 de 16 de Janeiro)

This establishment has a complaint book. | Neste estabelecimento existe livro de reclamações.

VAT included at the legal rate | I.V.A. incluído à taxa em vigor

05/2023



Vegetarian Vegetariano



Vegan Vegano

TASTING MENU

MENU DE DEGUSTAÇÃO

Foie Gras Terrine with Orange, Grapefruit and Black Pepper Brioche

Terrina de Foie Gras com Laranja, gel de Toranja e Brioche de Pimenta Preta

Coriander Risotto with Scallops and Finger Lime

Risotto de Coentros com Vieiras e Limão Caviar

John Dory, Puréed Aubergine with Madras Curry and Orange Rice

Peixe Galo, Puré de Beringela com Caril Madras e Arroz de Laranja

Cherry and Yuzu Sorbet

Sorvete de Yuzu e Cereja

Beef Fillet with Vegetables Jalousie and Zita Pasta

Lombo de Novilho com Jalousie de Legumes e Massa Zita

Summer Berries Cheesecake served with Basil Sorbet

Cheesecake de Frutos de Verão servido com Sorvete de Manjeriçao

€ 90

Wine Pairing

Pairing de Vinhos

€ 45





VEGAN TASTING MENU MENU DEGUSTAÇÃO VEGANO

Quinoa and Avocado Salad with Organic Vegetables and lettuce

Salada de Quinoa e Abacate com Legumes e Alfaces Bio

Strawberry Gazpacho with Balsamic Pearls

Gaspacho de Morango com Pérolas de Balsâmico

Edamame soy beans and vegetables stew

Estufado de Legumes e Edamame

Cherry and Yuzu Sorbet

Sorvete de Yuzu e Cereja

Aubergine with Ratatouille and Biryani

Beringela com Ratatouille e Biryani

Chia and Passionfruit Pannacotta with Fresh Fruits

Panacota de Chia e Maracujá com Frutas da Época

€ 75

Wine Pairing

Pairing de Vinhos

€ 45



STARTERS ENTRADAS

Foie Gras Terrine with Orange, Grapefruit and Black Pepper Brioche

Terrina de Foie Gras com Laranja, gel de Toranja e Brioche de Pimenta Preta

€ 19

Beef Carpaccio with Azorean cheese, Lamb's Lettuce Salad and Truffle Vinaigrette

Carpaccio de Novilho com Queijo da Ilha, Salada de canónigos e Vinagrete de trufa

€ 23

Prawns with Tropical Fruits Tartare, Watercress and Passionfruit Vinaigrette

Camarão com Tártaro de Frutos Tropicais, Agrião e Vinagrete de Maracujá

€ 20

Burrata salad with Organic Tomatoes, Basil Oil and Homemade Toasts

Burrata com Tomates Bio, Óleo de Manjerição e Tostas Caseiras

€ 14

Quinoa and Avocado Salad with Organic Vegetables and lettuce

Salada de Quinoa e Abacate com Legumes e Alfaces Bio

€ 15

LAND AND SEA FOR TWO TERRA E MAR PARA DOIS

Fried Squid with Yoghurt and Lime Sauce; Fried Moray Eel with Algarvian Carrot Aioli;

Iberian Pork Neck with Green Apple, Balsamic and Parmesan; Octopus Carpaccio Bell

Peppers Coulis; Strawberries Gazpacho with Feta Cheese and Balsamic Pearls

Lulas Fritas com Molho de iogurte e Lima; Moreia Frita com Aioli de Cenoura Algarvia;

Presa de Porco Preto com Maçã Verde, Balsâmico e Parmesão; Carpaccio de Polvo com Coulis

de Pimentos Assados; Gaspacho de Morangos com Queijo Feta e Perolas de Balsâmico

€ 30

SOUPS SOPA

Fish and Shellfish Soup

Sopa de Peixes e Mariscos da Nossa Costa

€ 14

Creamy Vegetables Soup

Creme de Legumes

€ 11

PASTA AND RISOTTO PASTA E RISOTTO

Ravioli of Wild Mushrooms and Asparagus with Egg Yolk and Parma Ham

Ravioli de Cogumelos Selvagens e Espargos, Gema de Ovo e Presunto de Parma

€ 24

Beetroot Risotto with Confit Codfish

Risotto de Beterraba com Bacalhau Confitado

€ 25

Coriander Risotto with Scallops and Finger Lime

Risotto de Coentros com Vieiras e Limão Caviar

€ 28

Ravioli of Wild Mushrooms and Asparagus with slow cooked Egg Yolk

Ravioli de Cogumelos selvagens com Espargos Verdes e Gema de Ovo

€ 23

Beetroot Risotto with Vegetables Tempura

Risotto de Beterraba com Tempura de Legumes

€ 22

Edamame soy beans and vegetables stew

Estufado de Legumes e Edamame

€ 22

MAIN COURSES FROM THE SEA PRATOS PRINCIPAIS DO MAR

Meagre with Shellfish and Citrus, served with Coriander Basmati

Corvina com Bivalves e Citrinos do Algarve servida com Basmati de coentros

€ 34

Moqueca “Brazilian Prawns Stew” with Cassava, served with Cashew Rice

Moqueca de Camarão com Pirão e Arroz de Caju

€ 28

Octopus Tempura served with Cockles Creamy Rice

Tempura de Polvo com Arroz Malandrinho de Berbigão

€ 30

John Dory, Puréed Aubergine with Madras Curry and Orange Rice

Peixe Galo, Puré de Beringela com Caril Madras e Arroz de Laranja

€ 35

Portuguese Fish and Seafood Rice (for two)

Arroz de Peixes e Marisco Tradicional (para dois)

€ 100

ROASTED TURBOT (for two)

PREGADO NO FORNO (para dois)

**Turbot Roasted in Herbs and Salt Crust. Served with Confit Potatoes,
Organic Vegetables and Lemongrass Sauce**

Pregado assado em massa de Sal e Ervas. Servido com Batata Confitada,
Legumes Bio e Molho de Citronela

€ 100



MAIN COURSES FROM THE LAND PRATOS PRINCIPAIS DA TERRA

Beef Fillet Steak with Vegetables Jalousie and Zita Pasta

Bife do Lombo de Novilho com Jalousie de Legumes e Massa Zita

€ 35

Thai Style Crispy Chicken with Vegetables, Soy and Chili

Franguinho Crocante estilo Tai com Legumes Perfumados com soja e chili

€ 25

Rack of Lamb with Rosemary Sauce, Vegetables Ratatouille and Bulgur

Carré de Borrego com Molho de Alecrim, Ratatouille de Legumes e Bulgur

€ 40

Duck with Braised Red Cabbage, Raisins and Spices

Pato com Couve Roxa Estufada, Sultanas e Especiarias

€ 28

BEEF RIB - EYE (for two)

BIFE RIB EYE (para dois)

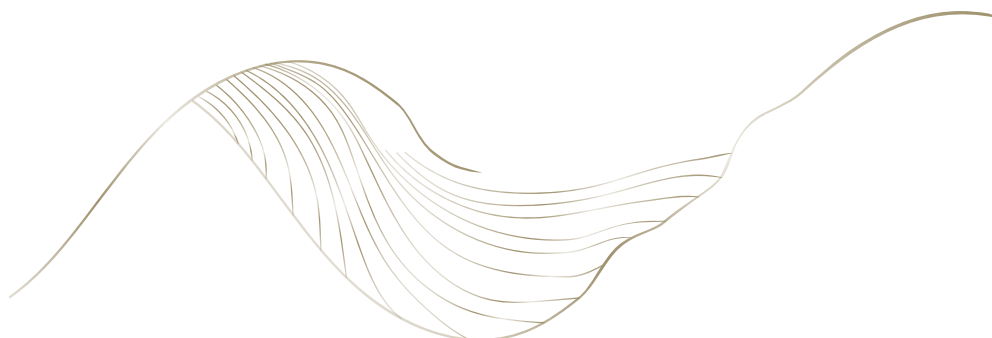
Dry-aged Beef Rib-eye with Madagascar Wild Black Pepper.

Served with Morilles and Vegetables

Bife Rib Eye Maturado com molho de pimenta de Madagáscar.

Servido com Morilles e Legumes

€ 100



DESSERTS SOBREMESAS

Carrot Cake with Ginger, White Chocolate Ice Cream and Roasted Almonds

Bolo de Cenoura, Gelado de Chocolate Branco e Gengibre e Amêndoas Torradas

€ 9

Summer Berries Cheesecake served with Basil Sorbet

Cheesecake de Frutos de Verão servido com Sorvete de Manjeriço

€ 10

OUR CHOCOLATE O NOSSO CHOCOLATE

Dark Chocolate Dome with Hazelnut Ice Cream and Almonds

Cúpula de Chocolate Negro com Creme e Gelado de Avelã e Amêndoas

€ 12

Portuguese and International Cheese board

Prato de Queijos Nacionais e Internacionais

€ 12

ARTISAN ICE CREAMS AND SORBETS WITH FRESH FRUITS (3 flavours) GELADOS E SORVETES ARTESANAIS COM FRUTA FRESCA (3 sabores)

Ice Creams: Vanilla, Chocolate, Strawberry, Carob, Cinnamon

Sorbets: Lemon, Raspberry, Mango, Passion Fruit, Tangerine

Gelados: Baunilha, Chocolate, Morango, Alfarroba, Canela

Sorvetes: Limão, Framboesa, Manga, Maracujá, Tangerina

€ 10

ONCE IN THE ALGARVE... LOCAL PASTRIES (for two) UMA VEZ NO ALGARVE... DOCES REGIONAIS (para dois)

Fig and Medronho Ice Cream, Toucinho do Céu, Florados de Lagoa, Orange Pudding

Gelado de Figo e Medronho, Toucinho do Céu, Florados de Lagoa, Pudim de Laranja

€ 18