



— the —
ONE



RESTAURANT

- 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

01/2023



Vegetarian Vegetariano

TASTING MENU

MENU DE DEGUSTAÇÃO

Foie Gras Terrine with Celery, Oxtail and Black Truffle with Black Pepper Brioche
Terrina de Foie Gras com Aipo, Rabo de Boi e Trufa Negra com Brioche de Pimenta Preta

Coriander Risotto with Scallops and Finger Lime
Risotto de Coentros com Vieiras e Finger Lime

John Dory with Au Jus served with Beans Cassoulet and Basmati Rice
Peixe Galo com Cassoulet de Feijões, Arroz Basmati e Sucos de Carne

Passionfruit Sorbet with Mojito
Sorvete de Maracujá com Mojito

Beef Cheek with Truffled Puréed Potatoes, Organic Vegetables and Black Truffle
Bochecha de Novilho com Puré de Batata Trufado, Legumes Bio e Trufa Preta

Our Chocolate: Dark Chocolate Dome with Hazelnut Ice Cream and Almonds
O Nosso Chocolate: Cúpula de Chocolate Negro com Creme e Gelado de Avelã e Amêndoas

€ 90

Wine Pairing
Pairing de Vinhos
€ 45





VEGETARIAN TASTING MENU MENU DEGUSTAÇÃO VEGETARIANO

Quinoa Salad with Organic Vegetables

Salada de Quinoa com Legumes Bio

Truffled Puréed Potatoes, Organic Vegetables and Black Truffle

Puré de Batata Trufado, Legumes Bio e Trufa Preta

Ravioli of Wild Mushrooms with Green Asparagus

Ravioli de Cogumelos selvagens com Espargos Verdes

Passionfruit Sorbet with Mojito

Sorvete de Maracujá com Mojito

Coriander Risotto with Tempura of roots

Risotto de Coentros e suas raízes em Tempura

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

€ 85

Wine Pairing

Pairing de Vinhos

€ 45



STARTERS ENTRADAS

Foie Gras Terrine with Celery, Oxtail and Black Truffle with Black Pepper Brioche
Terrina de Foie Gras com Aipo, Rabo de Boi e Trufa Negra com Brioche de Pimenta Preta
€ 20

Scallops Carpaccio with Spicy Hering Roe Vinaigrette
Carpaccio de Vieiras com vinagrete de Ovas de Arenque e Chili
€ 22

Tiger Prawn with Avocado, Dry Salted Tuna, Coconut and Passionfruit
Camarão Tigre com Creme de Abacate, Muxama de Atum, Coco e Maracujá
€ 25

Burrata salad with Organic Tomatoes, Basil Oil and Homemade Toasts 
Burrata com Tomates Bio, Óleo de Manjeriçao e Tostas Caseiras
€ 14

Quinoa Salad with Organic Vegetables 
Salada de Quinoa com Legumes Bio
€ 15

LAND AND SEA FOR TWO TERRA E MAR PARA DOIS

Monchique local Apple with Goats Cheese in Philo Pastry;
Fried Squid with Yoghurt and Lime Sauce; Fried Moray Eel with Algarvian Carrot Aioli;
Iberian Pork Neck with Quince, Balsamic and Parmesan;
Crab Cake with Tartare
Pêro de Monchique com Queijo de Cabra em Massa Filo;
Lulas Fritas com Molho de Iogurte e Lima; Moreia Frita com Aioli de Cenoura Algarvia;
Presa de Porco Preto com Marmelos, Balsâmico e Parmesão;
Bolo de Sapateira com Molho Tártaro
€ 30

SOUPS SOPA

Classic French Onion Soup with Gruyère cheese

Sopa de Cebola Gratinada com Queijo Gruyère

€ 13

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

Beetroot Risotto with Confit Codfish

Risotto de Beterraba com Bacalhau Confitado

€ 27

Coriander Risotto with Scallops and Finger Lime

Risotto de Coentros com Vieiras e Finger Lime

€ 28

Ravioli of Wild Mushrooms and Asparagus with slow cooked Egg Yolk

Ravioli de Cogumelos selvagens com Espargos Verdes e Gema de Ovo

€ 25

Beetroot Risotto with Vegetables Tempura

Risotto de Beterraba com Tempura de Legumes

€ 24

MAIN COURSES FROM THE SEA PRATOS PRINCIPAIS DO MAR

Red Mullet Cataplana with Local Shellfish and Silves Orange Rice

Cataplana de Salmonete com Bivalves da Ria e Arroz de Laranja de Silves

€ 32

Octopus Tempura served with Cockles Creamy Rice

Tempura de Polvo com Arroz Malandrinho de Berbigão

€ 30

Lobster with White Polenta Cannelloni, Seaweed and Shellfish foam

Lavagante com Canelone de Polenta Branca e Algas com Espuma de Crustáceos

€ 38

John Dory with Au Jus served with Beans Cassoulet and Basmati Rice

Peixe Galo com Cassoulet de Feijões, Arroz Basmati e Sucos de Carne

€ 33

Portuguese Seafood Rice (for two)

Arroz de Marisco Tradicional (para dois)

€ 75

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

€ 65



MAIN COURSES FROM THE LAND PRATOS PRINCIPAIS DA TERRA

Lamb Shank with Rosemary Sauce. Served with Mushrooms Polenta and Market Vegetables

Jarrete de Borrego com Polenta de Cogumelos, Legumes da época e Molho de Alecrim

€ 35

Duck with Braised Red Cabbage, Raisins and Spices

Pato com Couve Roxa Estufada, Sultanas e Especiarias

€ 30

**Dry-aged Beef Rib-eye with Madagascar Wild Black Pepper,
Served with White Asparagus, Morilles and Winter Vegetables (for two)**

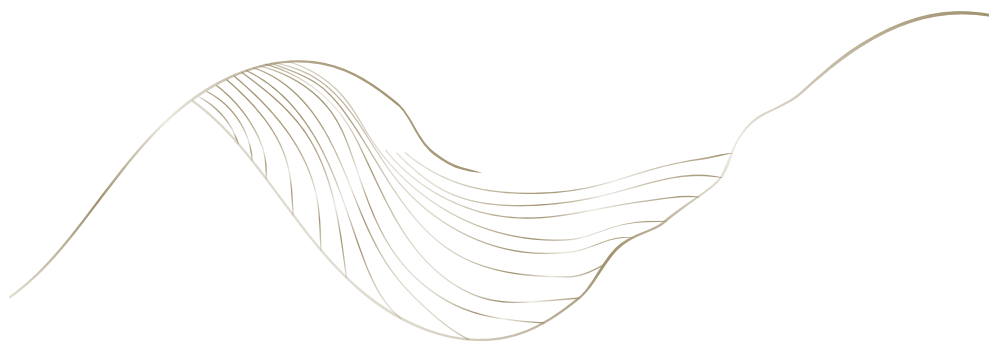
Bife Rib Eye Maturado com Molho de Pimenta de Madagáscar,
Servido com Espargos Brancos, Morilles e Legumes de Inverno (para dois)

€ 80

Beef Cheek with Truffled Puréed Potatoes, Organic Vegetables and Black Truffle

Bochecha de Novilho com Puré de Batata Trufado, Legumes Bio e Trufa Preta

€ 36



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

Lukewarm Apple Pie served with Butterscotch and Whipped Cream
Tarte de Maçã servida morna com Molho de Caramelo e Natas Batidas
€ 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
€ 14

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