

MAROTO

ENTRADAS / STARTERS		
<i>Couvert</i>	Pão e Romesco <i>Bread and Romesco</i>	3.5 € /p.p.
<i>Raw</i>	Ostras, pickle de pepino <i>Oysters and pickled cucumber</i>	3.5 €
<i>Cold soup</i>	Gaspacho de tomate biológico e poejo <i>Biologic tomato Gaspacho with pennyroyal</i>	10 €
<i>Hot soup</i>	Sopa de peixe e marisco <i>Seafood soup</i>	14 €
<i>Salad</i>	Alface romana com courgete impregnada, maçã verde, noz pecan e óleo de trufa <i>Romaine Lettuce with marinated courgette, green apple, pecan nut and truffle oil</i>	12 €
<i>Salad</i>	Alface romana com anchovas e queijo da ilha <i>Romaine Lettuce with anchovies and Island cheese</i>	12 €
<i>Salad</i>	Rosbife com pickle de cenoura, pepino, rúcula e agrião <i>Roast Beef with pickled carrot, cucumber, rocket and watercress</i>	14 €
<i>Raw</i>	Atum dos Açores com cebolada cítrica e manjerição <i>Tuna from Azores with citric onions and basil</i>	12 €
<i>Cured</i>	Dourada com pickle de pepino e gengibre e teriaky aromatizado com lima Kaffir <i>Sea bream with cucumber and ginger pickle and Teriaky flavored with Kaffir lime</i>	13 €
<i>Raw</i>	Bife tártaro com emulsão de ostras e pinhão de Alcácer <i>Beef Tartare with an oyster emulsion and pine nut from Alcácer</i>	15 €
<i>Sauté</i>	Mexilhão com molho de manteiga, chalota e pão massa mãe <i>Mussels with butter sauce, shallot onion and sourdough bread</i>	13 €
<i>Sauté</i>	Camarão selvagem ao alho <i>Wild shrimp in garlic sauce</i>	14 €
PRINCIPAIS / MAIN DISH		
<i>Pasta</i>	Tagliatelle de gamba <i>Shrimp Tagliatelle</i>	19 €
<i>Grilled</i>	Lula, lemon beurre blanc e cebolinho <i>Sauteed squid with lemon beurre blanc and chives</i>	20 €
<i>Grilled</i>	Peixe inteiro do dia com picadinho de ervas e alho confit <i>Fish of the day with fresh chopped herbs and confit garlic</i>	70 € /kg
<i>Grilled</i>	Polvo com molho XO, Xerém de grelos de nabo <i>Octopus with XO sauce and turnip greens Xerém</i>	24 €
<i>Rice</i>	Tamboril grelhado <i>Grilled monkfish rice</i>	24 €
<i>Rice</i>	Cremoso de cogumelos ostra, pickle shimeji <i>Creamy mushroom rice and pickled shimeji</i>	17 €
<i>Grilled</i>	Chuleton de vaca maturada <i>Aged Beef Chuletón</i>	75 € /kg
<i>Grilled</i>	Preso de porco preto, couve coração grelhada e emulsão de noisette <i>Alentejo black pork 'presa' with sweetheart cabbage and a beurre noisette emulsion</i>	22 €
<i>Grilled</i>	1/2 Pito maroto <i>½ Grilled Chicken</i>	17 €

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ACOMPANHAMENTOS / SIDE DISHES

<i>Grilled</i>	Alho francês grelhado com romesco <i>Grilled leek with romesco</i>	6 €
<i>Rice</i>	Arroz de coentros e alho <i>Coriander and garlic rice</i>	5 €
<i>Fried</i>	Batata frita <i>French Fries</i>	5 €
<i>Sauté</i>	Feijão-verde com crocante de parmesão <i>Green beans with crispy parmesan</i>	5 €
<i>Grilled</i>	Couve-flor, puré de salsa e amêndoa <i>Grilled cauliflower with parsley puree and almond</i>	6 €

SOBREMESAS / DESSERTS

<i>Chocolate</i>	Creme de chocolate com espuma de café e crocante de lima <i>Chocolate cream with coffee foam and lime crunch</i>	8 €
<i>Egg</i>	Crème Brûlée de alfazema e maçã verde <i>Lavender Crème Brûlée with green apple</i>	7 €
<i>Fruit</i>	Morangos grelhados, creme de arroz, arroz tufado <i>Grilled strawberries with creamy rice and puffed rice</i>	7 €
<i>Ice cream</i>	Baunilha <i>Vanilla</i>	7 €
<i>Ice cream</i>	Chocolate <i>Chocolate</i>	7 €
<i>Ice cream</i>	Morango <i>Strawberry</i>	6 €
<i>Ice cream</i>	Coco <i>Coconut</i>	6 €
<i>Ice cream</i>	Caramelo salgado <i>Salted caramel</i>	6 €

MENU KIDS / KIDS MENU*

	Peixe do dia grelhado <i>Grilled Fish of the day</i>	14 €
	Frango grelhado com batata frita <i>Grilled chicken with french fries</i>	13 €
	Bolonhesa <i>Bolognese pasta</i>	14 €
	Hambúrguer de vaca Maroto com batata frita <i>Maroto Beef Burguer with french fries</i>	13 €
	Tagliatelle com molho de tomate e manjeriço <i>Tagliatelle with tomato sauce and basil</i>	11 €