

~~S E M~~ P O R T A

A TRIBUTE TO PORTUGUESE FLAVORS

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Bread, olive oil and butter selection  (price per guest) 5
Homemade selection of bread, extra virgin olive oil and our butters



APPETIZERS FROM THE SEA

Tuna carpaccio and Sado oyster     21
Tuna carpaccio cured with beetroot, horseradish emulsion, watercress and Sado river oysters



Algarve prawn and ajo blanco    21
Marinated Algarve prawn with ajo blanco sauce, chili and radish






Bonito tartare    19
Bonito tartare with white grapes, spinach and Oscietra caviar




Smoked eel on potato foam       18
Smoked eel on potato foam, green apple and XO sauce

Lobster and shellfish soup   25
Grilled lobster served with shellfish soup and coriander






APPETIZERS FROM THE LAND

Burrata, radicchio and pumpkin  18
Fresh burrata heart, pumpkin purée and walnuts,
grilled radicchio lettuce and toasted pine nuts

Alentejano beef tartare     19
Beef tartare with egg yolk emulsion, mustard, chives,
served with toasted homemade brioche

Zucchini and unleavened bread   16
Romesco sauce, various zucchini textures, pistachios, fennel, and grilled unleavened bread

Roasted leek  16
Grilled leek, white bean and sesame seeds purée and crispy celery

Oxtail homemade pie     20
Braised oxtail and roasted shallots pie, garden leaf salad and beef jus

If you suffer from any allergies or have a special diet, please let us know.
All prices are displayed in euros. Prices with VAT included at the legal rate in force.

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TASTING MENU

For a seamless dining experience, the tasting menu is served exclusively to the entire table



Leave it to the Chef (price per guest) 90
Indulge in our five-course tasting menu

 **Wine Pairing** (price per guest) 75








OUR RICES

Barley and mushroom risotto with truffle    26
Creamy barley risotto with seasonal mushrooms, black truffle and mushroom jus

Grouper with lime and seaweed rice   34
Grouper fillet with creamy lime and seaweed Alcácer rice, coriander

Baked octopus rice   38
Roasted octopus leg served with spiced honey, baked rice, citrus, and pork jowl

Atlantic lobster rice    (2 guests) 90
Atlantic lobster with Ronaldo rice, tomato concassé, and coriander













Josper roast lamb paella        (2 guests) 80
Josper roast shredded leg of lamb, Alcácer bomba rice, grilled rack of lamb and ras-el-hanout mayonnaise

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FROM THE SEA

Sea turbot with creamy rice   	(2 guests) 86
Grilled sea turbot, pil-pil sauce, capers and creamy cockle and coriander rice	
Algarve red shrimp "açorda"   	34
Grilled Algarve red shrimp with creamy "açorda", egg yolk and shrimp sauce	
Codfish and "xerém"  	36
Cured confit cod loin with creamy corn "xerém", parsley sauce and garlic chips	
Spaghetti with sea urchin    	29
Spaghetti with sea urchin emulsion, topped with crispy seaweed	

THE GARDEN AND THE FIELD

Cauliflower with apple curry and coconut    	24
Roasted cauliflower on Josper oven, apple and hazelnut curry, mango and cardamom chutney, mint and coriander yogurt sauce, cauliflower couscous	
Farmer's rice  	26
Creamy Alcácer Ronaldo rice, cumin, fresh mint and seasonal roasted vegetables	
Beef cheeks and couscous from Trás-os-Montes   	42
Braised beef cheeks served with Trás-os-Montes couscous, mushrooms, and a watercress-coriander salad	
Black pork neck with celery      	34
Iberian black pork neck cooked twice with celery cannelloni, celery purée, grilled bimis and balichao sauce	
Portuguese "chuleton" and french fries  	(2 guests) 110
Josper grilled portuguese "chuleton", fried baby potato with smoked paprika vinaigrette and grilled romaine lettuce	
Iberian pork chop from Alentejo  (subject to availability)	(2 guests) 80
Josper grilled Iberian pork with zucchini and green bean salad and mustard sauce	















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DESSERTS















Chocolate and pear     	11
Creamy chocolate cake, salted caramel sauce and pear poached in white wine syrup	
Álcacer do Sal pine nut trilogy   	12
Crispy tuille, pine nut praline and cream and pine nut ice cream	
Cheese tart   	12
Classic basque cheesecake	
Pineapple and Port wine  	12
Josper-grilled pineapple served with garden herb crème brûlée and LBV Port wine	
Blueberry and rhubarb 	10
Cashew and blueberry entremet with rhubarb purée, rhubarb in syrup, crunchy cashews, and fresh blueberries	

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Allergens

The Portuguese Hotel and Restaurant Association (AHRESP) provides its members with a label indicating the substances likely to provoke the most common food allergies, but that are frequently used in our gastronomy. This information is based on a list of 14 substances or foods that might cause allergies or intolerance, published by the European Commission (Annex II of the Regulation n.º 1169/2011 of the 25th of October):

 Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or other hybridised strains), and products thereof	 Nuts, namely, almonds, hazelnuts, walnuts, cashews, pistachio nuts among others
 Crustaceans and derived products	 Celery and derived products
 Eggs and derived products	 Mustard and derived products
 Fish and derived products	 Sesame seeds and derived products
 Peanuts and derived products	 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
 Soybeans and derived products	 Lupin and derived products
 Milk and derived products (including lactose)	 Molluscs and derived products

These foods may cause adverse reactions in susceptible individuals, in some cases due to food allergies, in others to food intolerance.