

MARES RESTAURANT - BREAKFAST MENU

INCLUDED IN BREAKFAST

OMELETTE

FRIED EGGS

POACHED EGGS

SCRAMBLED EGGS

SIDES

SWEET POTATO

Slow-roasted sweet potatoes with orange maple syrup

PORTUGUESE SAUSAGE SELECTION

"Linguiça" or chicken sausage

CRISPY BACON

Crispy strips of bacon

SAUTÉED MUSHROOMS

Wild mushrooms cooked with garlic, sea salt, and olive oil

SWEET INDULGENCE

BANANA AND BLUEBERRY PANCAKES

Blueberries and banana pancakes served with crème fraîche chantilly
and a strawberries compote

CREPES WITH FOREST FRUIT JAM (VEGAN)

Delicate crepes made with chickpea flour and almond milk batter, filled with
mixed berry compote, topped with a dusting of icing sugar and maple syrup

PASTEL DE NATA

Signature portuguese custard tart

A LA CARTE MENU

VEGAN BREAKFAST BOWL 8

A hearty bowl with marinated tofu, roasted sweet potatoes, sautéed kale, black beans, and a drizzle of lemon tahini dressing and toasted pumpkin seeds

AVOCADO TOAST 14

Smashed avocado with lime juice on whole wheat or gluten-free toast, topped with cherry tomatoes, radish slices, and pickled onions

TURKISH EGGS 11

Farm-fried eggs with fennel and lemon confit salad, yoghurt and dill sauce, rye toasted bread

EGGS WITH TOMATOES 12

Farm-poached eggs cooked with ripe tomatoes, onions, garlic, and herbs, and served with chorizo and toasted bread

FOOD INTOLERANCES AND ALLERGIES

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ART. 135 OF DL 10/2015

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PRICES IN EUROS

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ALCOHOLIC BEVERAGES

The consumption of alcoholic beverages is subject to the legal age requirement (18 years old).

MARES RESTAURANT - LUNCH + DINNER MENU

LUNCH / DINNER

RAW

OYSTERS ON THE HALF SHELL 8

Freshly shucked local oysters served with a sherry vinegar shallot mignonette and lemon wedges

COCKTAIL 19

Prawns poached in court-bouillon served with charred tomato cocktail and lemon

TUNA TARTARE 22

Finely chopped line-caught tuna seasoned with olive oil, lime zest, and capers, served on a bed of charred avocado mousse with salt and vinegar potato chips

BREAD SERVICE

Sourdough wholemeal bread with açores butter 5

Olives with orange zest and raisins

MARES RESTAURANT - LUNCH + DINNER MENU

STARTERS

ALGARVIAN SALAD 13

Ripe tomatoes, cucumbers, bell peppers, and onions, topped with olives and hard-boiled eggs, dressed in a red wine vinaigrette

LITTLE GEM CAESAR 16

Gem wedges, anchovy caesar dressing, shaved onions, shaved pecorino, garlic bread crumbs

WOOD-ROASTED BEET SALAD 16

Roasted beetroot, pears and fresh orange served with candied pistachio, fresh goat cheese and a sumac citrus dressing

SARDINE BUTTER TOAST 14

Wood-fired sardines with olive oil and sea salt, served with lemon, cultured butter and toasted country bread

PIRI-PIRI CHICKEN WINGS 12

Tender chicken wings marinated in a piri-piri sauce served crispy with a dill yoghurt dip

PIZZA BAR

ORTOLANA 16

Butternut squash, artichoke, bimis and cherry tomato sauce

MORTADELA E PISTACIO 17

Mozzarella cheese, green pesto, bologna mortadella, pistachios

MARGARITA | DAISY 15

Tomato, mozzarella, grana padano and basil

FUNGI 17

Tomato, grilled mushrooms, mozzarella and tuscan sausage

MARINARA 16

Tomato, tuna, caramelized onion and gremolata

24 M 18

Red pesto, mozzarella, smoked parma ham and chimichurri

MARES RESTAURANT - LUNCH + DINNER MENU

MAIN COURSES

CAULIFLOWER 16

Roasted cauliflower steak, shiro hollandaise sauce, brown butter crunch
(vegetarian)

CATCH OF THE DAY 34

Grilled local fish served with chimichurri sauce

SAGRES 38

Grouper carolino runny rice, harissa, preserved lemon, dill oil

PASTA 28

Prawn's gemelli pasta, tomato sofrito, crispy pancetta, basil oil

GUIA 24

Grilled chicken thighs, romesco dip, watercress salad

ALENTEJANA 29

Alentejo pork fillet cassoulet, clams, fermented red pepper and garlic butter sauce

MINHOTA 37

Grilled farm beef ribeye steak, mushrooms parrilla, salsa verde

SIDES

SEA SALT FRIES 6

Crispy and hand-cut with local sea salt, paprika and house-made garlic aioli

GARLIC BROCCOLINI 7

Oven-roasted bimis with roasted garlic, chilis and citrus glaze

LEAVES 5

Green leaves salad, lemon honey dressing

ESPARREGADO 8

Creamed spinach, turnips and roasted mushrooms oil

CAROLINO 5

Coconut and lime kaffir rice with furikake

MARES RESTAURANT - LUNCH + DINNER MENU

DESSERTS

SUNDAE 9

Summer berries sundae, vanilla ice cream, toasted croissant crumble

CAKE WITH COOKIES 9

A popular portuguese dessert made of layers of maria cookies soaked in coffee, layered with a creamy mousse, and topped with grated chocolate

PANNA COTIA 11

A light and refreshing dessert made with coconut milk and lime, topped with a zest of fresh lime and a sprinkle of toasted coconut flakes
(vegan, gluten-free)

COCOA 12

Dark são tomé chocolate mousse, sweet guacamole, toasted almonds

YOLÉ ICE CREAMS AND SORBETS PANTRY 6

Served with milk crumble

ZENITE MENU

ALGARVIAN CARROT NIGIRIS

with kimchi

9

ROSE PRAWN

and mango pani puri

12

RED SCARLET PRAWN'S ROLL

23

SUCKLING PIG

Bairrada sauce patty

14

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(2 Unit)

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CRUSTY CIABATTA

Manchego cheese, arugula, figs chutney

15

"BIFANA" IBERIAN PORK STEAK

sourdough focaccia sandwich with prawns' mayonnaise

17

PASTRAMI CLUB SANDWICH

with potato gaufrette

19

CRUDITÉS & LABNEH

12

ALENTEJANO PORK SMOKED

HAM - PALETA

24

FRESH GOAT CHEESE "ORDODOXO"

with spicy tomato chutney

15

AZEITÃO SHEEP SOFT CHEESE

au gratin & veggie pickles

9

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(All served with multigrain sourdough & cumin crackers)

ORANGE CAKE AND BURNT

ITALIAN MERENGUE

9

"BANANA SPLIT" (VEGAN)

9

CHOCOLATE MOKA TIRAMISÚ

9

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TERRA MENU

BAR — CAFE — MARKET

SUNRISE PASTRIES

Pastel de nata 4

Caramelised Portuguese custard tart

Banana bread 6

Banana bread slice with peanut butter cream

Granola bars 4

Made with dates, almonds, dried fruits, and a hint of cinnamon
(vegan, gluten-free)

Almond croissant 6

Portuguese toasted almond and egg cream filling on a flaky pastry dough

Orange loaf 5

Orange loaf infused with the zest of Algarve citrus

MORNING FARE

Chia seed pudding 8

Organic chia seeds soaked in coconut almond milk, topped with fresh organic berries and a drizzle of local honey (vegan and gluten-free)

Parfait 7

Fresh local figs, wild berries, and citrus on top of Portuguese yoghurt with honey and granola

Ham and cheese toast 13

Grilled ham, cheese, and egg sandwich made with Portuguese bread

Avocado toast 14

Smashed avocado with lime juice on whole wheat or gluten-free toast, topped with cherry tomatoes, radish slices, and pickled onions

Sweet potato breakfast bowl 15

Piripiri marinated tofu with roasted sweet potatoes, black beans, rice, corn, lime-cilantro vinaigrette (vegan and gluten-free)

TERRA MENU

BAR — CAFE — MARKET

STARTERS

Antipasto 14

A medley of marinated and roasted seasonal organic vegetables served with a vegan tofu green goddess dip

Citrus salad 15

Local citrus, berries, figs, olive oil, sea salt, pumpkin seeds, arugula and fermented honey

Fresh 18

Fresh goat cheese with pumpkin jam and Portuguese bread

HEARTIER FARE

Serrano ham and fig 16

Serrano ham, sweet fig jam, arugula, butter and sea salt on a whole-grain bread

Sausage and São Jorge cheese ciabatta 15

Thinly sliced linguiça, São Jorge cheese, and a spread of tangy tomato chutney on a crusty green olive's ciabatta

Eggplant piripiri tofu bocadillo 14

Marinated piripiri tofu and grilled eggplant slices with a layer of roasted red pepper aioli on a crusty Portuguese roll

Harvest Algarve bowl 15

A mix of organic quinoa, brown rice, roasted seasonal organic vegetables, chickpeas, Algarve olives, sun-dried tomatoes, fresh avocado, and a lemon herb tahini dressing.

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POOL DECK FOOD + DRINK MENUS

FROZEN COCKTAILS

DAIQUIRI

Passion Fruit - Mango - Strawberry
15

MARGARITA

Tequila, Triple-Sec, Local Citrus
15

COCKTAILS TO SHARE 1LT

PINACOLADA

White Rum, Coconut, Pineapple Juice
45

MARGARITA

Tequila, Triple-Sec, Local Citrus
45

STRAWBERRY DAIQUIRI

White Rum, Strawberry, Local Citrus
45

POOL DECK FOOD + DRINK MENUS

POOL COMBOS

GUAVACOLADA

Rum, Guava, Pinacolada Flavour, Cardamom

17

FLY ME TO THE MOON

Vodka, Basil, Ginger Beer, Lime

17

SUMMER SAMBA

Cachaça, Passion Fruit, Verso. Poncha, Cane Syrup, Lime

17

MY FOOLISH HEART

Gin, Lychee Puree, Coconut Water, Almond Bitters

17

LOCAL STAR MARTINI

Vanilla Vodka, Passion Fruit Liquor, Citrus, Passion Fruit,
Sparkling Wine

15

BLACK MAGIC

Pisco, Citrus, Avocado, Apple, Pear, Kiwi, Mint

17

POOL DECK FOOD + DRINK MENUS

SOFTS

Coca-Cola 33cl

4

Sprite 33cl

4

Fanta 33cl

4

Fusetea Lemon 33cl

4

Fusetea Peach 33cl

4

Fusetea Mango 33cl

4

Red Bull 25cl

5

FEVER TREE SELECTION 20CL

Pink Grapefruit

5.5

Premium Indian Tonic

5.5

Mediterranean Tonic

5.5

Light Tonic

5.5

Raspberry & Rhubarb Tonic

5.5

Ginger Beer

5.5

Ginger Ale

5.5

WATER

Still 9,5 Ph – Monchique

(0,37lt) 4 l (0,75lt) 5.5

SPARKLING

Água das Pedras

(0,37lt) 4 l (0,75lt) 5.5

Castello 25cl

4

JUICES 40CL

Grapefruit

4

Apple

4

Pineapple

4

Mango

4

Fresh Squeezed Algarve Orange Juice

6

MILKSHAKES & FRAPPES

Vanilla

8.5

Strawberry

8.5

Spiced Chai Latte

8.5

Cookies & Cream

8.5

Matcha

8.5

SMOTHIES & BOOSTERS

DETOX

Spinach, Pineapple, Banana, Mango
15

HEALTHY SKIN

Carrot, Pineapple, Papaya, Passion Fruit
15

MULTI-VITAMIN

Acai, Blueberry, Strawberry, Mango
15

KOMBUCHA 25CL

Strawberry Hibiscus
8.5
Citrus Tropical
8.5
Peppermint
8.5
Original
8.5

SANGRIA

WHITE

15 (glass) | 30 (jug)

RED

15 (glass) | 30 (jug)

EXOTIC & SPARKLING

40 (jug)

CHAMPAGNE WITH RED FRUITS

75 (jug)

BEER

PORTUGUESE DRAFT

Super Bock
(30cl) 6 | (50cl) 8

PORTUGUESE BEER

Super Bock 33cl
5

WORLD BEERS

Heineken 33cl
6
Corona 35cl
6

CIDER

Somersby 33cl
6
Kopparberg Mixed Fruits 44cl
7

ALCOHOL FREE BEER

Super Bock 0%
5

COFFEE

Espresso
4
Caffe Latte
6
Tea Selection
6

WINE

WHITE

Megafone “Sauvignon Blanc”, Algarve
(glass) 6 l (bottle) 18

Ah Galego “Moscatel Galego”, Quinta Da Vacaria, Douro
(glass) 7.5 l (bottle) 29

3 Gigantes, Vinho Verde
(glass) 5 l (bottle) 17

SPARKLING

Quinta Das Bágeiras, Vinho Verde
(glass) 6 l (bottle) 29

Boizel Brut Réserve, Champagne
(glass) 20 l (bottle) 79

ROSÉ

Canto X, Alentejo
(glass) 7 l (bottle)
40

RED

Portal Da Estrela, Dão
(glass) 5 / (bottle) 18

Natcool, Niepoort, Bairrada
(glass) 7 l (bottle) 36

Sem Par, Niepoort, Alentejo
(glass) 7 l (bottle) 26

SPIRIT LIST | ESPIRITUOSOS

VODKA

Grey Goose

16

Ketel One

14

Egoísta

10

GIN

Dry Bombay Sapphire

10

Martin Miller's

10

Monkey 47

26

Tanqueray Nº10

12

Sharish

14

Hendricks

12

RUM

Plantation 3 Star

10

Havana Club 7 Y

12

CACHAÇA

Sagatiba

10

TEQUILA

Casamigos Reposado

24

Casamigos Blanco

22

Casamigos Añejo

28

MEZCAL

Casamigos

26

WHISKEY

Johnny Walker Black Label

12

Jack Daniel's

10

Woodford's Reserve

16

LICORS

NATIONAL

Licor Beirão

9

Amarguinha

9

INTERNATIONAL

Bailey's

10

Kahlua

10

Midori

10

Malibu

10

Jagermeister

10

Disaronno Amaretto

10

Limoncello

10

Sambuca

10

Cointreau

10

BITES

PICK ME UP

SWEET POTATO FRENCH FRIES

with raita sauce

6

CURED SALMON PANI PURI

with sesame slaw

11

PRAWNS AND AVOCADO SLIDER

with lime mayo

15

CHICKEN WINGS

marinated in a piripiri sauce with a dill yoghurt dip

12

SANDWICHES AND BURGUER

ORGANIC SANDWICH

with spelt sourdough, tomato, cucumber and spicy peanut sauce
(vegan)

15

CHEESE AND HAM FOCACCIA SAND

with egg and pickled red cabbage

14

KOREAN GRILLED CHICKEN

“club sand”

17

SMASH BEEF BURGER

Tomato, romain salad, and bulldog sauce

19

ADD CHEESE / ADD CRISPY BACON

2

SALADS

ALGARVIAN SALAD

Ripe tomatoes, cucumbers, bell peppers, and onions, topped with olives and hard-boiled eggs, dressed in a red wine vinaigrette

13

LITTLE GEM CAESAR

Gem wedges, anchovy caesar dressing, shaved onions, shaved pecorino, garlic breadcrumbs

16

WOOD-ROASTED BEET SALAD

Roasted beetroot, pears and fresh orange served with candied pistachio, fresh goat cheese and a sumac citrus dressing

16

PIZZA BAR

ORTOLANA

Butternut squash, artichoke, bimis and cherry tomato sauce

16

MORTADELA AND PISTACHE

Mozzarella cheese, green pesto, bologna mortadella, pistachios

17

MARGARITA

Tomato, mozzarella, grana padano and basil

15

FUNGI

Tomato, grilled mushrooms, mozzarella and tuscan sausage

17

MARINARA

Tomato, tuna, caramelized onion and gremolata

16

24 M

Red pesto, mozzarella, smoked parma ham and chimichurri

18

SWEETS

RED BERRIES

Strawberries, maple syrup and tequilla granita
(gf) 9

SUNDAE

Açaí, banana and coconut sundae
10

AZORES

pineapple with mint popsicle
(vegan and gf) 8

COCOA

Chocolate brownie bar
(vegan and gf) 11

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