



Alecrim Restaurant

18:30H - 22:00H

“Come and discover our gourmet dishes with traditional flavors, made from fresh regional products, respecting nature and the zero waste philosophy”

STARTERS

- CORIANDER CREAM - COD AND CREAM CHEESE 16€
- MAREZIA, ROOTS AND SCALLOPS 19€
- FISH CEVICHE FROM OUR COAST - RED ONION, CORIANDER, CHILLI AND LIME 18€
- GOAT CHEESE MILLEFEUILLE - PLUM TEXTURE 16€

FISH

- GLAZED OCTOPUS - BAKED POTATO, AND VEGETABLES 38€
- COD LOIN - CASSOULET AND CORNBREAD TILE AND HERBS 39€
- ALGARVIAN CATAPLANA - 2 PAX - FISH, SEAFOOD AND SWEET POTATO * 55€
- SALT CRUSTED FISH - 2 PAX - FISH, VEGETABLES FROM OUR GARDEN * 58€

MEAT

- LAMB TENDERLOIN - RED CABBAGE, PARSNIP, BEETROOT, MADEIRA SAUCE, PORTOBELLO MUSHROOMS 38€
- PORK CHEEKS - SWEET POTATO, CARROT AND RED WINE 30€
- BEEF LOIN - POTATO, SPINACH AND MEAT SAUCE 36€

VEGETARIAN

- PEARL BARLEY SALAD - PESTO, CHERRY TOMATOES AND VEGETABLES 23€
- GNOCCHI - WITH TOMATO SAUCE AND CREAM FRAICHE 23€
- STEWED LENTILS - WITH EGG 25€
- GREEN ASPARAGUS, HOLLANDAISE SAUCE & OLIVES 25€
- BURRATA, MUSHROOMS & ONION JAM 24€

DESSERTS

- CHOCOLATE MOUSSE - COCOA, BASIL, RASPBERRY 12€
- CRÈME BRÛLÉE - ROSEMARY 14€
- ORANGE ROLL CAKE - ORANGE, CRUMBLE AND ORANGE SORBET 14€
- QUINCE, PISTACHIO AND TONKA BEAN 17€

UNDER RESERVATION *



VILA VALVERDE

DESIGN COUNTRY HOTEL

We want to serve you better. If you are allergic or intolerant to any food, please consult our employees. VAT included at the legal rate in force. There is a complaints book at this establishment. Prices subject to change.

