

Carta Piscina
Pool Bar Menu
12h às 18h 12am to 6pm



Couvert	5.50€
Trilogia de Pães (Rústico, Sementes e Alfarroba), Manteiga Aromatizada, Azeitonas Marinadas e Húmus com Ervas Aromáticas <i>Basket of Bread from our selection, flavored Butter, Mixed Marinated Olives, and Strips of Roasted Bell Pepper with Feta Cheese</i>	
Tábua de Enchidos e Queijos com Compota de Fruta e Tostinhas Caseiras (Presunto, Fuet, Chouriço, Queijo Brie, Mistura e Cabra) <i>Charcuterie and Cheese Board, selection of Cured Meats and Cheeses with Fruit Compote and Homemade Toast (Prosciutto, Fuet, Chorizo, Brie, Mixed Cheese, Goat Cheese)</i>	15€
Camarão à Guilho (Camarão salteado em Azeite e Alho) <i>Garlic Prawns (sautéed Prawns in Olive Oil and Garlic)</i>	13€
Sandes Club (Frango, Bacon, Alface, Tomate, Ovo Cozido e Maionese, Batata Frita) <i>Club Sandwich (Chicken, Bacon, Lettuce, Tomato, Boiled Egg, and Mayonnaise, served with French Fries)</i>	12€
Hambúrguer de Novilho (Pão, Carne de Novilho, Bacon, Cebola, Queijo Cheddar, Tomate e Alface, Batata Frita) <i>Beef Burger (Bun, Beef Patty, Bacon, Onion, Cheddar Cheese, Tomato, Lettuce, with French Fries)</i>	14€
Bagel de Salmão Fumado (Pão Bagel, Salmão Fumado, Queijo Philadelphia e mix de Alfaces, Batata Frita) <i>Smoked Salmon Bagel (Bagel, Smoked Salmon, Philadelphia Cream Cheese and Lettuce mix, with French Fries)</i>	13€
Prego em Bolo do Caco com Queijo da Ilha (Bolo do Caco, Escalope de Novilho, Queijo da ilha, Batata Frita) <i>“Bolo do Caco” Steak Sandwich (“Bolo do Caco” Bread, Beef Steak, Azorean Cheese, with French Fries)</i>	16€
Tosta Mista (Pão Regional, Queijo Flamengo, Fiambre de Porco, Manteiga, Batata Frita) <i>Ham & Cheese Toastie (Regional Bread, Flamengo Cheese, Pork Ham, Butter, with French Fries)</i>	8€
Salada César (Alface Romana e Radicchio, Tomate Cherry, Frango, Croutons, Parmesão, Ovo Cozido e Molho César) <i>Caesar Salad (Romaine and Radicchio Lettuce, Cherry Tomato, Grilled Chicken Breast, Croutons, Parmesan, Boiled Egg, Caesar Dressing)</i>	9€
Salada de Salmão Fumado (Alface Romana e Radicchio, Salmão, Abacate, Tomate Cherry, Vinagrete, Sementes de Sésamo) <i>Smoked Salmon Salad (Romaine and Radicchio Lettuce, Smoked Salmon, Avocado, Cherry Tomato, Vinaigrette, Sesame Seeds)</i>	13€

Águas
Water



Água das Pedras 25 cl <i>Sparkling Water</i>	2.00€
Água das Pedras 75 cl <i>Sparkling Water</i>	3.00€
Água Vitalis 50 cl <i>Mineral Water</i>	2.00€
Água Vitalis 1,50 l <i>Mineral Water</i>	2.50€
Água Castelo 25 cl <i>Castelo Sparkling Water</i>	2.50€
Água Tônica Schweppes <i>Schweppes Tonic Water</i>	2.50€
Frise Limão 25 cl <i>Lemon Sparkling Water</i>	3.00€

Salada de Atum (Massa Tricolor, Atum, Tomate Cherry, Ovo Cozido, Milho, Cebola Roxa e Vinagrete) <i>Tuna Pasta Salad (Tricolor Pasta, Tuna, Cherry Tomato, Boiled Egg, Corn, Red Onion, Vinaigrette)</i>	9€
Saladinha de Polvo (Polvo Cozido, Cebola Roxa, Mix de Pimentos, Cubos de Tomate, Vinagrete e Coentros) <i>Octopus Salad (Boiled Octopus, Red Onion, Mixed Bell Peppers, Tomato Cubes, Vinaigrette and Coriander)</i>	9€
Gaspacho (Tomate, Cebola, Alho, Pimento, Pepino e Croutons de Pão) <i>Gazpacho (tomato, onion, garlic, bell pepper, cucumber and bread croutons)</i>	7€
Sopa do dia (Sugestão do Chef) <i>Soup of the Day (Chef's suggestion)</i>	5€
Franguinho na Grelha (350gr de Frango, Batata Palito e Mescla de Alfaces) <i>Grilled Chicken (350g grilled Chicken, French Fries and Salad Mix)</i>	17€
Costeleta de Novilho na Grelha (350gr de Novilho, Batata Palito, Mix de Legumes) <i>Grilled Beef Ribeye (350g Ribeye Steak, French Fries and Vegetable Mix)</i>	19.50€
Salmão Grelhado (Tranche de Salmão, Batata Assada e Mix de Legumes Assados) <i>Grilled Salmon (Salmon Tranche, Roasted Potatoes and Grilled Vegetables)</i>	19.50€
Bacalhau Assado (Lombo de Bacalhau, Batata Assada e Espinafres Salteados) <i>Roasted Codfish (Cod Loin, Roasted Potatoes and Sautéed Spinach)</i>	21.50€
Massa Vegetariana (Penne sem Glúten com Molho de Tomate e Mix de Legumes Salteados) <i>Vegetarian Pasta (Gluten-free Penne with Tomato Sauce and Sautéed Vegetables)</i>	14.50€
Carrossel de Frutas laminadas (Ananás, Melão e Mamão) <i>Fresh Fruit Platter (Pineapple, Melon and Papaya)</i>	4.50€
Gelados (Baunilha, Chocolate, Morango, Caramelo, Manga e Limão) <i>Ice Creams (Vanilla, Chocolate, Strawberry, Caramel, Mango, and Lemon)</i>	
Gelado 1x bola <i>Ice Cream Scoup</i>	4.50€
Gelado 2x bolas <i>Ice Cream Scoup</i>	5.50€
Gelado 3x bolas <i>Ice Cream Scoup</i>	7.50€

Menu Kids <i>Kids Menu</i>	9.50€
Creme Legumes + Massa Bolonhesa ou Panadinhos de Pescada + 1 Bola Gelado ou Fruta <i>Vegetable Cream Soup + Bolognese Pasta or Breaded Fish Sticks + 1 Ice Cream Scoop or Fruit</i>	

Refrigerantes / Sumos
Soft Drinks / Juices

Coca Cola	3.00€
Coca Cola Zero	3.00€
Ice tea	3.00€
Sumol	3.00€
Seven Up	3.00€
Néctar Compal Copo 25cl <i>Compal Nectar Glass</i>	2.50€
Sumo de Laranja Natural 25cl <i>Fresh Orange Juice</i>	4.50€

12H - 23H


Para partilhar
For sharing

Ovos Rotos (Batata Frita, Ovo Estrelado, Cebolada de Tomate e Pimentos com Presunto)

8.50€

Homemade Fries, Fried Egg, Tomato and Onion Stew, Peppers with Cured Ham

Tábua de Enchidos e Queijos com Compota de Fruta e Tostinhas Caseiras (presunto, fuet, chouriço, queijo brie, mistura e cabra)

15€

Charcuterie and Cheese Board with Jam and Homemade Toasts (Cured ham, fuet, chorizo, brie cheese, mixed cheese, goat cheese)

Camarão à Guilho
(Camarão salteado em Azeite e Alho)

13€

Garlic Shrimp (sautéed in Olive Oil and Garlic)

Pica Pau de Vitela (Cubos de Novilho salteados em Azeite, Alho e Pickles)

15€

Beef "Pica Pau" (Diced Veal sautéed in Olive Oil and Garlic with Pickles)

Bolinhas de Alheira
(Bolinhas de Alheira sobre Molho César)

10€

Alheira croquettes with Caesar Sauce

Bagel de Salmão Fumado
(Pão Bagel, Salmão Fumado, Queijo Philadelphia e Mix de Alfaces, Batata Frita)

13€

Smoked Salmon Bagel (Bagel Bread, Smoked Salmon, Philadelphia Cheese, Mixed Lettuce, served with French Fries)

Sandes Club (Frango, Bacon, Alface, Tomate, Ovo Cozido e Maionese, Batata Frita)

12€

Club sandwich (Chicken, Bacon, Lettuce, Tomato, Boiled Egg, Mayonnaise, served with Fries)

Hambúrguer de Novilho
(Pão, Carne de Novilho, Bacon, Cebola, Queijo Cheddar, Tomate e Alface, Batata Frita)

14€

Beef Burger (Bread, Beef Patty, Bacon, Onion, Cheddar Cheese, Tomato, Lettuce, with Fries)

Prego em Bolo do Caco
com Queijo da Ilha (Bolo do Caco, Escalope de Novilho, Queijo da Ilha, Batata Frita)

16€

Steak in "Bolo do Caco" with Island Cheese ("Bolo do Caco" Bread, Beef Steak, Island Cheese, served with Fries)

Tosta Mista (Pão Regional, Queijo Flamengo, Fiambre de Porco, Manteiga, Batata Frita)

8€

Ham and Cheese Toastie (Regional Bread, "Flamengo" Cheese, Pork Ham, Butter, Fries)

Salada César (Alface Romana e Radicchio, Tomate Cherry, Peito de Frango, Croutons de Pão, Parmesão, Ovo Cozido e Molho César)

9€

Caesar Salad (Romaine And Radicchio Lettuce, Cherry Tomato, Chicken Breast, Croutons, Parmesan, Boiled Egg, Caesar Dressing)

Salada de Salmão Fumado (Alface Romana e Radicchio, Salmão Fumado, Abacate, Tomate Cherry, Vinagrete, Sem. de Sésamo)

13€

Smoked Salmon Salad (Romaine and Radicchio Lettuce, Smoked Salmon, Avocado, Cherry Tomato, Vinaigrette, Sesame Seeds)

Salada de Atum
(Massa Tricolor, Atum, Tomate Cherry, Ovo Cozido, Milho, Cebola Roxa e Vinagrete)

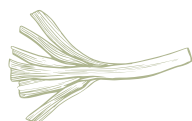
9€

Tuna Salad (Tricolor Pasta, Tuna, Cherry Tomato, Boiled Egg, Corn, Red Onion, Vinaigrette)

Saladinha de Polvo
(Polvo Cozido, Cebola Roxa, Mix de Pimentos, Cubos de Tomate, Vinagrete e Coentros)

9€

Octopus Salad (Boiled Octopus, Red Onion, Mixed Peppers, Tomato Cubes, Vinaigrette, and Coriander)



12H - 15H30 19H - 22H30

12AM - 15:30PM 7PM- 10:30PM

Couvert Trilogia de Pães – Rústico, Sementes e Alfarroba, Manteiga Aromatizada, Azeitonas Marinadas e Húmus com Ervas Aromáticas 5.50€

Bread from our selection, Trilogy of Breads – Rustic, Seed, and Carob Bread, Aromatic Butter, marinated Olives, and Herb Hummus



Pão 1.50€
Bread

Manteiga 1.50€
Butter

Azeitonas marinadas 1.50€
Marinated Olives

Húmus 1.50€
Hummus

Gaspacho 7€
(Tomate, Cebola, Alho, Pimento, Pepino e Croutons de Pão)
Gazpacho (Tomato, Onion, Garlic, Pepper, Cucumber, and Croutons)

Sopa do Dia (Sugestão do Chef) 5€
Soup of the Day (our Chef's suggestion)t

Menu Executivo Executive Menu

Sopa ou Salada do dia + Prato Principal + 1 Bebida + Café 16€
Soup or Salad of the day + Main Dish + 1 Drink + Coffee

Almoço de Segunda a Sexta-Feira | Lunch from Monday to Friday

Menu Criança Kids Menu

Creme Legumes + Massa Bolonhesa ou Panadinhos de Pescada + 1 Bola de Gelado ou Fruta 9,50€
Vegetable Soup + Bolognese Pasta or Fish Nuggets + 1 Scoop of Ice Cream or Fruit

Todos os dias ao Almoço e Jantar | Everyday for Lunch and Dinner





Peixe
Fish Courses

Filetes de Polvo com Arroz Cremoso de Amêijoia (Tentáculos de Polvo em Pomme com Arroz Cremoso de Amêijoia e Coentros) <i>Octopus Fillets with Clam Risotto (Crispy Octopus Tentacles with Creamy Clam Risotto, flavored with Coriander)</i>	22.50€
Timbale de Bacalhau com Puré de Grão e Espinafres (Lascas de Bacalhau sobre Puré de Grão, Cebola e Espinafres) <i>"Bacalhau" Timbale with Chickpea Purée and Spinach (Cod Flakes on a Bed of Chickpea Purée, Onion, and Spinach)</i>	21.50€
Tranche de Salmão Grelhado com Batatinha Assada e Legumes <i>Grilled Salmon Fillet with Roasted Potatoes and Vegetables</i>	19.50€
Bitoque Camarão (300gr Camarão Black Tiger salteado em Azeite e Alho escalado com Ovo Estrelado e Batata Frita) <i>Shrimp Bitoque (300g of Black Tiger Shrimp sautéed in Olive Oil and Garlic, served with Fried Egg and Fries)</i>	23.50€



Carne
Meat Course

Chateaubriand grelhado com Molho Chimichurri e Gengibre (400gr de Lombo de Novilho Grelhado, Molho Argentino de Alho, Pimentos e Salsa, Gengibre em Calda e Batata Frita Caseira) <i>Grilled Chateaubriand with Chimichurri and Ginger (400g Grilled Beef Tenderloin, Argentine Garlic, Pepper and Parsley Sauce, Ginger Syrup, and Homemade Fries)</i>	43.50€
Bife do Lombo à Portuguesa (180gr de Lombo de Novilho, Molho à Portuguesa, Batata Chips, Ovo Estrelado e Presunto) <i>Portuguese-Style Loin Steak (180g Beef Tenderloin, Portuguese Sauce, Chips, Fried Egg, and Cured Ham)</i>	23€
Franguinho na Grelha (350gr de Frango, Batata Palito e Mescla de Alfaces) <i>Grilled Chicken (350g Chicken, Fries, and Mixed Lettuce)</i>	17€
Lombinho de Porco com Migas de Feijão Frade (180gr de Lombinho de Porco sobre Migas de Broa de Milho e Feijão Frade) <i>Pork Loin with Bean "Migas" – 180g of Pork Loin on Corn Bread "Migas" and Black-Eyed Peas</i>	19.50€



Massas, Risotto, Vegetariano e Vegan
Pasta, Risotto, Vegetarian, and Vegan

Esparguete à Bolonhesa <i>Spaghetti Bolognese</i>	16€
Risoto de Cogumelos com Espargos Verdes e Queijo Cabra (Risoto Arbóreo, Cogumelos Desidratados, Espargos Verdes e Queijo de Cabra) <i>Mushroom Risotto with Green Asparagus and Goat Cheese</i> (Arborio Rice, Dried Mushrooms, Green Asparagus, and Goat Cheese)	16.50€
Penne à la Carbonara (Massa Penne, pancetta, ovo e queijo parmesão) <i>Penne Pasta à La Carbonara (Penne Pasta, Pancetta, Egg, and Parmesan Cheese)</i>	16.50€
Risoto de Camarão e Lima (Risoto Arbóreo, Camarão e Sumo de Lima, Parmesão) <i>Shrimp and Lime Risotto (Arborio Rice, Shrimp, Lime Juice, and Parmesan)</i>	18.50€
Tagliatelle Verde com Tomate Cherry e Molho Pesto (Massa Vegetariana com Tomate Cherry e Molho de Manjerição, Pinhões e Alho) <i>Green Tagliatelle with Cherry Tomatoes and Pesto Sauce</i> (Vegetarian Pasta with Cherry Tomatoes and Basil, Pine Nuts, and Garlic Sauce)	16.50€



Sobremesas
Desserts

Tarte de Limão e Merengue (Base de Massa encurtada recheada com Creme de Limão e Coberta com Merengue) <i>Lemon Meringue Tart (Shortcrust Pastry filled with Lemon Cream and Topped with Meringue)</i>	7€
Brownie de Chocolate com Caramelo Salgado (Massa de Chocolate e Nozes com Gelado de Baunilha e Topping de Caramelo Salgado) <i>Chocolate Brownie with Salted Caramel (Chocolate and Walnut Brownie, Vanilla Ice Cream, Salted Caramel Topping)</i>	6.50€
Crème Brûlée (Base de Natas, Leite, Açúcar e Baunilha) <i>Crème Brûlée (Cream Base with Cream, Milk, Sugar, and Vanilla)</i>	6.50€
Carpaccio de Ananás (Fatias Finas de Ananás com Calda de Mel e Pimenta Rosa) <i>Pineapple Carpaccio (Thin Slices of Pineapple with Honey Syrup and Pink Pepper)</i>	4.50€
Carrossel de Frutas Laminadas (Ananás, Melão e Mamão) <i>Sliced Fruit Carousel (Pineapple, Melon, and Papaya)</i>	4.50€
Gelado (Baunilha, Chocolate, Morango, Caramelo, Manga e Limão) <i>Ice Cream (Vanilla, Chocolate, Strawberry, Caramel, Mango and Lemon)</i>	1 bola 4.50€ 2 bolas 5.50€ 3 bolas 7.50€