Dear Guest,

“Bem-vindo” to the “Restaurante Do Village”.

Our kitchen works as much as possible straight from farm to plate.

The menu is pure and honest, with a passion for locally sourced ingredients.

The seasonal products are combined in surprising Portuguese dishes, with respect for the Classics.

Enjoy the best flavours from the Land and the Sea.

Bom apetite

Roeland Klein, Paulo Sanches and team
Intolerances and allergies: before you order drinks and food, please let us know if you need information on ingredients used.

DELECATIES “À LA CARTE“

STARTERS

SOUP OF THE DAY 4€
GASPACHO 5€
GOATCHEESE, HONEY, CHERRY TOMATOES, BALSAMICO, BASIL 8€
PRESUNTO “ PARMA HAM “, GARLIC BREAD, RUCOLA 8€
BEEF CARPACCIO, PARMESAN, TRUFFLE MAYO, PICKLE CAULIFLOWER 11€
PRAWNS PIRI-PIRI 13€
CLAMS BULHÃO PATO 15€

MAINS

OCTOPUS TAGLIATELLE, TOMATO, CORIANDER 14€
CHICKEN PIRI-PIRI, ROASTED POTATOES, TOMATO, ONION, OREGANO 14€
GREEN ASPARAGUS, MOUSSELINE, CARROT PUREE, POACHED EGG, HOLLANDAISE 16€
DORADE, SWEET POTATO, PAKSOY, RED PEPPER 17€
MATURED FLANKSTEAK, GREEN BEANS, CELERY, RED WINE 19€
LAMB LOIN, RATATOUILLE, PARMESAN, PARSLEY, BLACK GARLIC 22€
SATURDAY

ANCHOVIES CROUSTINI, CREAM CHEESE, CHIVES, FIGS 8€

SALMON, LEMONGRASS, GINGER, LOCAL HONEY, SESAME SEEDS 17€

OR

LAMB STEW, PICKLED BABY ONION, TOMATO 16€

SUNDAY

CATAPLANA FESTIVAL - FISH, OCTOPUS, MEAT (per person – includes starter and dessert) 29€

MONDAY

“PRESUNTO”, GARLIC BREAD, OREGANO MAYONNAISE 8€

CODFISH, ONION, GARLIC, CORNBREAD, CORIANDER 17€

OR

FRIED QUAIL, SHALLOTS, CHICORY, TRUFFLE MAYONNAISE 16€

TUESDAY

TAPAS EVENING (per person – includes dessert) 29€
WEDNESDAY

ALGARVIAN OCTOPUS SALAD, “CHOURIÇO”, CORIANDER, 8€

ATLANTIC TUNA STEAK, ONION, PEPPERS, OLIVE OIL 16€

OR

BLACK PORK, RED ONION, GARLIC POTATOES, PUMPKIN 16€

THURSDAY

MUSSELS, CREAM, WHITE WINE, SAFFRON 8€

“CORVINA”, COCKLES, LOBSTER SAUCE 17€

OR

BBQ RIBS, SESAME SEEDS, MASHED POTATOES, BLACK GARLIC 16€

FRIDAY

SALMON TARTAR, CELERY, CUCUMBER, SHALLOT, ESTRAGON 9€

SMALL TIGER PRAWNS, TOMATO RICE, SQUID INK 18€

OR

TURKEY BREAST, POLENTA, ZUCCHINI, BEETROOT 16€
Second Week

SATURDAY

FLAMBÉE “CHOURIÇO”, MEDRONHO 8€

“AÇORDA”, SHRIMPS, MUSSELS, EGG YOLK 17€

OR

DUCK LEG CONFIT, MASHED POTATOS, CHINESE CABBAGE, JUNIPER BERRIES 16€

SUNDAY

CATAPLANA FESTIVAL - FISH, OCTOPUS, MEAT (per person – includes starter and dessert) 29€

MONDAY

SHRIMP COCKTAIL, LETTUCE, LIME, PUMPKIN SEEDS, 9€

SQUID, SALICORNIA, RED PEEPER, SAFFRON 16€

OR

RABBIT, RED WINE, PARSNIP, PARSLEY 16€

TUESDAY

TAPAS EVENING (per person – includes dessert) 29€
WEDNESDAY

SMOKED MACKEREL, GREEN APPLE, GAZPACHO 8€

SEABASS, BLACK LINGUINI, PAKSOY, PEPPERS OR 17€
PORK BELLY, GREEN PEAS, ROASTED POTATOES 15€

THURSDAY

DUCK SALAD “VINAGRETE” (ESCABECHE), ONION, CHILI 8€

“SARDA” (BONITO), SWEET POTATO, GREEN ASPARAGUS, CHIVES 16€

OR

FLANK STEAK (MATURATED), RATATOUILLE, CREAM CHEESE POTATOES, RED WINE 19€

FRIDAY

SHELLFISH OF THE DAY, “BULHÃO PATO” 12€

SWORDFISH, CELERY, MUSHROOMS, HOLLANDAISE SAUCE 17€

OR

CHICKEN BREAST, POTATO SALAD, TOMATO CONFIT, “SERRA DA ESTRELA” CHEESE 16€

VAT included ~ Prices valid from: 01/April 2018 until 31/March/2019. Complaint book available