


BISTRÔ

BY VISTA

Menu available from
12.00H to 22.00H

Some of the items on our menu may contain nuts and seeds. There is always a small risk that tiny traces of these could be on any other dish or food served in our restaurant. We understand the dangers for people with severe allergies.


Any plate, product or drink, included couvert, can be charged if not requested for the customer choice
- Article 135, n°3 of decree law 10/2015 of January 16th.

Vat include · Complaints book available



To Start And Share



Alentejo Bread, D.P.C. Organic Oil, Olive Cream and Sea Salt from Algarve	
Peas Húmus, Smoked Paprika and Cordovil Olive Oil	9€
Portuguese Cod Fish Cake (<i>4 unit</i>)	12€
‘Bolhão Pato’ Clams	26€
Caeser Salad with Lettuce, Chicken, Bacon, Anchovies, and Parmegiano	24€
Oxtail Croquetes (<i>2 unit</i>)	8€
Black Pork Cured Ham (<i>24 Months</i>) and Homemade Olives	26€



Signature Starters

by Chef João Oliveira



Oysters from Alvor, Chili and Coriander Oil (6 unit) (12 unit)	18€ 32€
Shrimp and Pink Prawn Gyoza with Xo Sauce	24€
Fresh Cheese, Mushroom and Thyme Ravioli with Celery Broth and Extra Virgin Olive Oil	21€
Langoustine And Scallops Carpaccio with Champagne Sauce and Oscietra Caviar	34€
Gazpacho from Alentejo With Sweet Cucumber, Biological Tomatoes and Basil	1 20€
Burrata, Biological Tomatoes, Pesto and Bread from Alentejo	24€



One for Two



Seabass (1,5kg) in Salt Crust, Potato and Algarvian Salad	85€
Octopus Cataplana with Sweet Potato from Aljezur	75€
Crawfish Broth Rice, Fresh Tomato, Coriander, Peppers And Brandy Infusion	90€
Lamb Leg, Oven-Baked Rice, Green Leaves and Homemade Cucumber Pickles	85€

Our Main Courses



Roasted Octopus With Romesco Sauce, Biological Carrots and Cumin	34€
Scallops, Cauliflower, Smoked Black Pork Belly and Beurre Blanc	32€
Fresh Spaghetti with Tiger Prawns, Roasted Tomatoes, Parmesan and Basil	34€
Calfs Burger From Alentejo (200gr), Grilled Vegetables, Bacon, Cheddar Cheese and French Fries	28€
Egg Benedict (2 eggs), Spinach, Cured and Smoked Salmon, Hollandaise Sauce, Fennel on Grilled Cereal Bread	24€



Sweet Moments



Tiramisu by Chef João Oliveira 15€

French Toast on Brioche and Vanilla,
Smoked Goat's Milk Slush 14€

Millefeuille, Vanilla and Milk Chocolate Mousse
with Salted Caramel 14€

Sliced Mango, Mango Sorbet and Thai Curry 13€

