

BISTRÔ

BY VISTA

ANY PLATE, PRODUCT OR DRINK, INCLUDED COUVERT, CANNOT BE CHARGED IF NOT REQUESTED BY THE CUSTOMER – ARTIGO 135, Nº3 DO DECRETO-LEI 10/2015 DE 16 DE JANEIRO.

VAT INCLUDE · COMPLAINS BOOK AVAILABLE

MENU AVAILABLE FROM **12 P.M. UNTIL 22P.M.**

BISTRÔ

BY VISTA

TO START

ALENTEJO BREAD, DPC ORGANIC OLIVE OIL, ALENTEJO OLIVE PASTE
AND SEA SALT FROM THE ALGARVE  5€

RISSOL OF COCKLE FROM RIA FORMOSA, CUTTLEFISH AND CORIENDER
MAYONNAISE
(2 UND) 8€

OYSTERS FROM ALVOR, GREEN CHILLI AND CORIENDER OIL
6 UND 18€ OR 12UND 32€

CLAMS "À BOLHÃO PATO" 200GR
20€

CÉSAR SALAD WITH ROMAINE LETTUCE, GRILLED CHICKEN, BACON,
ANCHOVIES, CROUTONS AND PARMESAN SHAVINGS
24€

SHRIMP GYOSA WITH VIOLET PRAWN AND XO SAUCE
(6 UND)
22€

ORGANIC FRIED EGGS WITH VIOLET PRAWN AND OSCIETRA CAVIAR
26€

GRILLED SCARLET SHRIMP FROM VILA REAL DE SANTO ANTÓNIO
(120GR), FRIED GARLIC AND BLACK PORK LARD WITH CHIVES
34€

DUCK RICE CROQUETTES, SHEET OF SMOKED BLACK PORK LARD AND
CITRUS MAYONNAISE
2 UND 9€

SHAVING OF DRY-AGED RUMP STEAK FROM ALENTEJO, TRUFFLED EGG
YOLK AND CRISPY POTATO
18€

BLACK PORK HAM (24 MONTHS OF CURING), AZEITÃO DOP CHEESE,
CEREAL TOAST AND HOMEMADE OLIVES
28€

FOR MAIN COURSES

WILD CAUGHT SEBASS (+- 1.5KG) COOK IN SALT, NEW POTATO AND ALGARVIAN SALAD
85€ (2 PAX & APROX. 40MIN)

FISH AND SEAFOOD OF THE DAY CATAPLANA WITH ALJEZUR SWEET POTATO
80 € (2 PAX & APROX. 40MIN)

CREAMY SCARLET SHRIMP RICE, MUSSELS, FRESH TOMATO, CORIANDER. PEPEPERS WITH A CORIANDER AND BRANDY INFUSION
80€ (2 PAX & APROX. 40MIN)

GRILLED TIGER PRAWN (200GR) WITH ORGANIC TOMATO RIGATONI, FRESH BURRATA AND BASIL PESTO
31€


ALENTEJO BEEF BURGER (200GR), TOASTED BRIOCHE BUN, GRILLED VEGETABLES, BACON, CHEDDAR CHEESE AND SPICY BBQ SAUCE WITH FRENCH FRIES
26€


CONFIT BLACK PORK CHEEKS, SEASONAL VEGETABLES AND TRUFFLED CREAMY MASHED POTATOES
28€


24 DAYS DRY-AGE VEAL ENTRECOTTE (200GR) WITH ROMESCO SAUCE, ROASTED ORGANIC CARROTS WITH CUMIN AND MEAT JUS
35€


OUR VEGETARIAN OPTIONS


HÚMUS, PAPRIKA, CARROTS STICKS AND DPC CORDOVIL OLIVE OIL
9€ 

'GASPACHO ALENTEJANO' WITH CUCUMBER PICKLES, ORGANIC TOMATOS AND BASIL
16€ 

'PEIXINHOS DE HORTA' WITH HORSERADISH AND COCONUT MAYONNAISE
14€ 

SOUP AND TEXTURES OF CELERY WITH THYME AND SMOKED OLIVE OIL
22€ 


SEASONAL MUSHROOMS, ROCKET, DRIED GRAPES AND CHIVES
26€ 




TOFU AND CAULIFLOWER IN DIFFERENT SHAPES AND TEXTURES, PEPEPERS AND PINE NUTS
26€ 

SWEET MOMENTS

OUR TIRAMISU 'DESCONSTRUIDO'
15€


CHOCOLATE FUNDANT AND CACAU SORBET WITH OLIVE OIL AND SEA
15€

MILLE-FEUILLE, VANILLA MOUSSE WITH JAMAICAN PEPPER AND TOFFEE 
15€

DIFFERENT TEXTURES OF RASPBERRY AND BLUEBERRY WITH TOASTED
LEMON MERINGUE
   14€

SLICED TROPICAL FRUITS WITH MINT AND LIME
15€