

HORÁRIO

ALMOÇO • 12H00 – 15H00

JANTAR • 19H00 – 22H30

TIMETABLE

LUNCH • 12:00 PM – 3:00 PM

DINNER • 7:00 PM – 10:30 PM



COUVERT

Akla Bread Selection & Butter	5
Akla Signature Couvert	7
Focaccia com Azeitonas Kalamata, Tomate Cereja, Tomilho e Parmesão <i>Focaccia with Kalamata Olives, Cherry Tomatoes, Thyme and Parmesan</i>	
Creme de Queijo São Jorge <i>São Jorge Cream Cheese</i>	
Húmus de Beterraba <i>Beetroot Hummus</i>	
Manteiga de Manjeriço e Lima <i>Basil & Lime Butter</i>	

SOPA • SOUP

Creme de Abóbora Menina Assada com Leite de Coco e Caju Torrado <i>Roasted Pumpkin Soup with Coconut Milk and Toasted Cashew Nuts</i>	12	
Sopa do dia <i>Soup of the day</i>	12	

PETISCOS • APPETIZERS

Pica Pau do Lombo de Novilho <i>Beef Tenderloin Bites "Pica Pau" with Mustard Sauce</i>	19
Pica Pau de Camarão de Moçambique com Alho e Piri Piri <i>Mozambican Shrimp "Pica Pau" with Garlic and "Piri Piri"</i>	22
Pastelão de Bacalhau com Relish de Aneto, Clorofila de Coentro, Rabanete Vermelho e Malagueta <i>Big Codfish Fritter with Dill Relish, Coriander Chlorophyll, Red Radish and Chilli Pepper</i>	18
Tártaro de Atum Patuto dos Açores, Folhado de Miso e Sésamo, Maionese Sambal <i>Yellow Fin Tuna Tartar with Miso and Sesame Seeds Mille-feuille, Sambal Mayonnaise</i>	21

DA GRELHA • FROM THE GRILL

Lombo de Novilho Grelhado com Batata Assada e Brocolini com Parmesão <i>Grilled Beef Tenderloin with Roasted Baby Potatoes and Brocolini with Parmesan</i>	28	
Peito de Frango Grelhado com Inhame e Morcela Assada, Cenoura Bio com Azeite, Vinagre Balsâmico e Especiarias <i>Grilled Chicken Breast with Yam and Roasted Black Pudding, Organic Carrot with Olive Oil, Balsamic Vinegar and Spices</i>	26	
Entrecôte Grelhado, Batata-doce Frita em Palitos com Tomilho e Chips de Alho <i>Grilled Sirloin Steak, Sweet Potato French Fries, Thyme and Garlic Chips</i>	29	

Barão de Borrego Grelhado, Funcho Caramelizado, Mousseline de Batata Ratte, Morilles com Manteiga da Ilha do Pico <i>Grilled Lamb Loin, Caramelized Fennel, Ratte Potato and Morille Mousseline with "Pico" Island Butter</i>	33
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DO MAR • FROM THE SEA

Bacalhau Assado com Alho e Azeite DOP, Pimento Padrón e Batata Assada <i>Roasted Codfish with Garlic and Extra Virgin Olive Oil, Padrón Pepper and Roasted Potatoes</i>	29	
Lombo de Garoupa Braseado, Gratin de Cabeça de Aipo, Pera Nashi, Pecorino Trufado e Espargos Verdes com Clorofila e Azeite DOP <i>Braised Grouper Fillet, Celery & Nashi Pear Gratin with Truffle Pecorino Cheese, Green Asparagus, Chlorophyll and DOP Extra Virgin Olive Oil</i>	32	
Polvo Grelhado, Espargos Brancos, Batata-doce Salteada e Guacamole <i>Grilled Octopus, White Asparagus, Sautéed Sweet Potatoes and Guacamole</i>	29	

Salmão Grelhado com Legumes do Mercado e Azeite Extra Virgem <i>Grilled Salmon with Seasonal Vegetables and Extra Virgin Olive Oil</i>	26
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DA COZINHA • FROM THE KITCHEN

Risotto de Cogumelos Chantereles com Filamentos de Açafraão e Cebolinha Caramelizada <i>Chanterelle Mushroom Risotto with Saffron and Caramelized Spring Onions</i>	22	
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*Opção Vegan disponível
*Vegan option available

Papardelle com Cogumelos Morille, Tomate Seco e Parmesão 24 meses <i>Papardelle with Morille Mushrooms, Sun Dried Tomatoes and Aged Parmesan Cheese</i>	19	
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Hamburguer de Picanha, Bearnaise com Bacon Fumado, Alface Boston, Queijo Cheddar e Batata-doce Frita <i>Black Angus Hamburger, Smoked Bacon Bearnaise, Boston Lettuce, Aged Cheddar and Sweet Potato French Fries</i>	24
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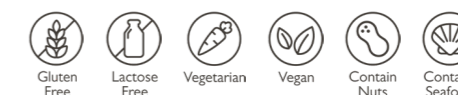
Sandwich Club com Bacon, Ovo Frito, Peito de Frango Grelhado, Alface Romana e Batata Frita <i>Club Sandwich with Bacon, Fried Egg, Grilled Chicken Breast, Romaine Lettuce and French Fries</i>	20
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DA HORTA • FROM THE GARDEN

Salada de Legumes Bio com Cremoso de Queijo Feta Vegan e Caviar de Trufa <i>Organic Vegetable Salad with Vegan Feta Cream Cheese and Truffle Caviar</i>	19	
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Salada de Quinoa e Lentilha, Fava Baby, Cabeça de Aipo, Beterraba Bio, Abacate, Tofú e Fruta do Dragão <i>Quinoa and Lentil Salad, Broad Bean, Celery, Organic Beetroot, Avocado, Tofu and Dragonfruit</i>	18	
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Salada Caesar com Frango ou Camarão <i>Caesar Salad with Chicken or Shrimps</i>	18/20	
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Todos os alimentos são preparados na cozinha onde nozes, glúten e outros alimentos alergénios estão presentes. Se possui alguma restrição alimentar ou alergia, por favor informe um dos membros da nossa equipa. / We welcome enquiries from customers who wish to know whether any meal contain particular ingredients or allergens. If you have any dietary restrictions or allergies, please inform one of our team members.

PREÇOS EM EUROS COM IVA INCLUÍDO
PRICES IN EUROS WITH VAT INCLUDED