



Prazeres da Ria Formosa *(Pleasures from Ria Formosa)*

Menu

<i>Cover</i>	€	2,00
<i>Bread</i>	”	1,50
<i>Cheese</i>	”	3,50
<i>Sardine eggs</i>	”	15,00

Starters

08 <i>Thorn shrimp</i>	”	17,00
09 <i>Algarvian coast prawn</i>	”	17,00
10 <i>Boiled shrimp (80/100)</i>	”	12,00
11 <i>Garlic fried red shrimp</i>	”	17,00
15 <i>Tiger shrimp on the plate</i>	”	25,00
16 <i>Prawns (Carabineiro) on the plate</i>	”	45,00
17 <i>Giant tiger shrimp</i>	”	25,00
18 <i>Shrimp kebab 40/60</i>	”	19,00
30 <i>Clams in garlic</i>	”	19,00
31 <i>Garlic cockles</i>	”	15,00
40 <i>Mussels in garlic</i>	”	15,00
50 <i>Bean clams in garlic</i>	”	17,00
60 <i>Razerclams "in garlic"</i>	”	19,00
70 <i>Fried Prawns in garlic</i>	”	18,00
80 <i>Oysters (per dozen)</i>	”	20,00
81 <i>Perceves</i>	”	<i>Price of the day</i>
82 <i>Garlic Scallops</i>	”	19,00
84 <i>Whelks</i>	”	<i>Price of the day</i>
90 <i>King-size dressed Crab</i>	”	<i>Price of the day</i>
91 <i>Big crab</i>	”	<i>Price of the day</i>
92 <i>European lobster</i>	”	<i>Price of the day</i>
93 <i>Lobster</i>	”	<i>Price of the day</i>
94 <i>Spider crab</i>	”	<i>Price of the day</i>
95 <i>Crayfish</i>	”	<i>Price of the day</i>
96 <i>Razor crab</i>	”	<i>Price of the day</i>
320 <i>Seafood dish Prazeres</i>	”	49,00
321 <i>Seafood dish Cheff</i>	”	85,00

Fish

100 <i>Seabass (per portion)</i>	”	<i>Price of the day</i>
110 <i>Royal Bream (per portion)</i>	”	<i>Price of the day</i>
120 <i>Sole (per portion)</i>	”	<i>Price of the day</i>
140 <i>Tuna steak in onions or grilled (per portion)</i>	”	19,00
150 <i>Salmon grilled (per portion)</i>	”	15,00
152 <i>Cod in the oven with baby potatoes</i>	”	19,00
153 <i>Monkfish braised on a tile</i>	”	19,00

Chef's Suggestions

160	<i>Octopus Prazeres</i>	”	19,00
170	<i>Octopus in garlic</i>	”	19,00
171	<i>Octopus grilled</i>	”	19,00
180	<i>Octopus in the oven</i>	”	19,00
200	<i>Mixed shellfish</i>	”	18,00
210	<i>Mixed “aux Prazeres” (fish and meat)</i>	”	16,00
250	<i>Calamares with tomato-rice</i>	”	15,00
280	<i>“Xarém”, Cornmeal soup with Shellfish (traditional)</i>	”	15,00
300	<i>Rice curry with Prawns</i>	”	15,00

Meat

350	<i>Black Wild Boar with Prawns</i>	”	19,00
362	<i>Lamb chops grill</i>	”	19,00
365	<i>Steak on a stone grill</i>	”	20,00
366	<i>Steak on a stone grill with Red Prawns</i>	”	22,00

Grilled on a skewer (served with Prawns)

370	<i>Sirloin steak</i>	”	19,00
380	<i>Octopus</i>	”	19,00
390	<i>Monkfish with bacon and chorizo</i>	”	19,00
400	<i>Surf and Turf</i>	”	19,00
402	<i>Tiger Prawns</i>	”	25,00

Rice Dishes (steamed in a claypot)

405	<i>Lobster (2 persons)</i>	”	<i>Price of the day</i>
406	<i>American lobster (2 persons)</i>	”	<i>Price of the day</i>
410	<i>Shellfish</i>	”	17,00
420	<i>Monkfish with Prawns</i>	”	17,00
430	<i>Razorclams</i>	”	17,00
450	<i>Octopus</i>	”	17,00

Cataplanas for 2, with shellfish, of (steamed dishes)

45 min prep time

500	<i>Shellfish only</i>	”	45,00
510	<i>Monkfish & Shellfish</i>	”	45,00
530	<i>Octopus & Shellfish</i>	”	45,00

Vegetarian dishes

538	<i>Sautéed pasta with vegetables</i>	”	13,00
539	<i>Omelet with mushrooms</i>	”	12,00
540	<i>Vegetables on the tile</i>	”	15,00

Kid's Menu (with french fries)

570	<i>Breaded chicken steak</i>	”	10,00
580	<i>Fish and chips</i>	”	10,00