

celebration

FOOD FESTIVAL

4 SEPTEMBER

DIOGO PEREIRA X JOÃO VIEGAS

PÃO DE FERMENTAÇÃO NATURAL, SEMI-BRIOCHE FOLHADO, MANTEIGA DE VACA E CABRA COM ALGA CODIUM
Sourdough bread, laminated semi-brioche, cow's and goat's milk butter with codium seaweed

MOREIA FRITA COM MALAGUETA FERMENTADA E MELAÇO
Fried moray eel with fermented chilli and molasses

PERCEBES, GALANGA E PEPINO
Goose barnacles, galangal and cucumber

BARRIGA DE ATUM CURADA COM VINHO DA MADEIRA
Tuna belly cured in Madeira wine

MELANCIA E MUXAMA DE ATUM
Watermelon and muxama

OSTRAS COM BULHÃO PATO
Oysters with bulhão pato

PATANISCA DE LEITÃO E PIMENTO CURADO
Suckling pig and cured pepper patanisca

LULA COM TOMATES MACERADOS, AMÊNDOAS E CEBOLINHO
Squid with macerated tomatoes, almonds and chives

CAVALA COM CENOURA ALGARVIA
Mackerel with Algarvian carrot

LAGOSTIM, COUVE FERMENTADA, MANTEIGA NOISETTE E FUNCHO
Langoustine, fermented cabbage, beurre noisette and fennel

PATO, GINJA DE ÓBIDOS E TOPINAMBO
Duck, Óbidos sour cherry liquor and Jerusalem artichoke

PRESA DO ZAMBUJAL, COZIDO DE GRÃO E HORTELÃ
Zambujal presa, chickpea stew and mint

TANGERINA EM PARFAIT, PICKLE E GRANITA COM POEJOS
Tangerine parfait, pickle and granita with pennyroyal

FIGOS, IOGURTE E ALFARROBA
Figs, yoghurt and carob

137€ POR PESSOA

CORAL

VILA
LARA
GRAND HOTEL ALGARVE