

To enjoy throughout the day... 10:30 - 21:00

SALADS

ORIENTAL SALAD

Lettuce, tomato, cucumber, tofu, wakame seaweed, sesame seeds, carrot sesame seeds, carrots, red cabbage and yoghurt sauce

(VEGETARIAN - Lactose, Mustard, and Sesame)

13,00€

CHICKEN SALAD

Lettuce, spinach leaves, chicken, mango, avocado, cucumber, carrot, tomato, chia seeds, celery and cocktail sauce

(Egg, Soya, and Celery)

13,00€

TUNA SALAD

Tuna, lettuce, tomato, onion, carrot, sweetcorn, olives, cucumber, boiled egg and vinaigrette

(Fish, Egg, Mustard and Sulphites)

13,50€

SALAD "FAVORITA"

Marinated salmon, lettuce, melon, black olives, capers, cherry tomatoes, linseeds, fresh cheese, red cheese, red cranberries and citrus vinaigrette

(Fish, Lactose, Sulphites and Sesame)

14,50€

HOME MADE BREAD TOASTIES

TOAST "SERRANA"

Toasted bread, smoked ham, tomato, oregano and cheese "Serra da Estrela"

(Gluten e Lactose)

7,50€

HAM AND CHEESE TOAST

Toasted bread, edam cheese, ham

(Gluten, Egg, Lactose, Soya)

6,00€

MEDITERRANEAN TOAST

Toasted bread, cheese, olives, tomato, onions and orégano

(VEGETARIAN - Gluten e Lactose)

6,50€

CHICKEN TOAST WITH AIOLI DIP

Toasted bread, chicken, lettuce, tomato, cheddar cheese and Aioli sauce

(Gluten, Egg, Lactose, and Soya)

7,50€

ORIENTAL CLUB SANDWICH

Toasted bread, ham, cheese, lettuce, mayonnaise, tomato, chicken, egg and bacon

(Gluten, Egg, Lactose and Soya)

13,50€

OUR BURGERS

QUINOA | KALE

Mini Burguer Bun, vegan mayonnaise, tomato, cucumber, spinach and iceberg lettuce

(VEGAN - Gluten and Soy)

13,50€

PLAIN

Grilled black Angus burger, served on a bun

(Glúten)

13,00€

MEDITERRANEAN

Grilled black Angus burger, sauteed mushrooms, Brie cheese, Fried onions, rocket salad, sundried tomato and Aioli sauce

(Gluten, Egg, Lactose, Soya, Celery, Mustard and Sesame)

14,50€

NEW MEXICO

Grilled black Angus burger, jalapenos, cheddar cheese, Barbecue sauce, iceberg lettuce and tomato

(Gluten, Lactose, Celery, Mustard and Sesame)

14,50€

All burgers served with spicy potato wedges

EXTRAS

Sauteed rice

3,50€

Portion of french fries

3,50€

Portion of sweet potato fries

4,00€

Portion of spicy potato wedges

(Lactose, Celery and Sulphites)

3,50€

FOR MORE INFORMATION ON INGREDIENTS AND ALLERGENS, PLEASE ASK OUR STAFF.

VAT included at current rate | Decree-Law no. 10/2015, article 135. No dish, food product or drink, including the couvert, can be charged if it is not requested by the customer or if it is not used by the customer. | Complaints book available.



khibra

Tapas

Harmonized with "São Sebastião" choice of wines 10:30 - 21:00

SUGGESTED WINE PAIRING

SÃO SEBASTIÃO PINK by Glass 4,00€

Pink wine, nose with floral notes and some strawberry.
In the mouth it is a fresh, fruity and smooth wine.
SYRAH AND TOURIGA NATIONAL VARIETY

- Octopus Crostini with rocket salad, tomato, olives, passion fruit and traditional olive oil Val Moreira 7,50€
(Gluten, Crustaceans, Molluscs and Fish)
- Boiled shrimp with fleur de sel and cocktail sauce (Crustaceans) 7,00€
- Fried egg Crostini, guacamole, flax seeds, cherry tomato and hot chilli (VEGETARIAN - Gluten, Egg, Lactose and Nuts) 6,00€

SUGGESTED WINE PAIRING

SÃO SEBASTIÃO WHITE ARINTO by Glass 4,75€

Wine with a bright color, citrus and mineral nose.
In the mouth it is fresh, structured and elegant.
ARINTO GRAPE VARIETY

- Prawns, curry, coconut, mango chutney and coriander (Crustaceans) 7,50€
- Fried baby squid with tomato, garlic, onions, parsley and White wine (Molluscs) 7,00€
- Assortment of marinated fish with capers, beetroot mayonnaise, fresh sprouts and red pepper 10,00€
(Fish, Celery, Mustard and Sesame)

SUGGESTED WINE PAIRING

SÃO SEBASTIÃO RED by Glass 4,00€

Garnet-coloured wine. Expressive nose with notes of plum,
Black fruits and truffles. In the mouth it is fresh with an enveloping and smooth structure.
SYRAH AND TINTA RORIZ GRAPE VARIETIES

- Sauteed tender loin beef with pineapple, red onions, shrimp and fresh thyme (Crustaceans) 10,00€
- Traditional parma ham platter with melon or fresh figs (seasonal) (Gluten) 7,50€
- Iberian black pork fried cut, apple sauce crispy onions and pickles 9,50€

DESSERTS

- Passion fruit Cheesecake 6.00€
(Gluten, Egg, Lactose and Soy)
- Chocolate cake 5.50€
(VEGAN - Gluten and Sulfites)
- Caramel pudding with pine nuts 5.00€
- Lemon Meringue Pie 6.00€
(VEGAN - Gluten, Egg and Lactose)
- Fresh fruit 4.00€

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ORIENTAL BEACH
PORTIMÃO
★★★★