

# The Olive Tree

RESTAURANTE

## Couvert

*Selection of bread, homemade butter,  
olive oil Moura D.O.P., homemade pate of the day 2,5€ p.p.*

## Soup

*Gazpacho 6,5€*

*Rich Fish Soup 9€*

*Vichyssoise 7,5€*

## To start...

*Bio vegetables salad 9€  
Carrot puree, broad bean puree, vegetable pickle, dehydrated vegetables*

*Ceviche 9,5€  
Whitefish, lime curd, avocado, grilled corn, chili, coriander*

*Foie Gras 14,5€  
Brioche, lime curd, green apple*

*Clams Bulhão Pato style 12€  
Sautéed clams, olive oil, garlic, white wine, coriander*

*Sautéed prawns 10,5€  
Sautéed prawns, olive oil, garlic, white wine, coriander*

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## *Pasta*

*Choose your pasta:*

*Penne, Spaghetti, Tagliatelle 12€*

*Add your sauce:*

*Carbonara, Pesto, Bolognese, Napolitana*

## *Vegan*

*Beet bulgur 9,5€*

*Bulgur with beet in 2 textures*

## *Risotto*

*Pumpkin risotto 12€*

*Roasted pumpkin, sauteed shrimp, ginger*

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## *From the sea...*

*Fresh fish of the day 18€*

*Baked cauliflower puree, lemon sauce, coriander oil*

*Traditional fish Cataplana for 2 persons 34€*

*Fish, Prawns, clams, bell peppers tomato, potato*

*Squid rice, turbot 23,5€*

*Squidy rice, seared turbot, green bell pepper couli*

*Cod fish 64°C 21€*

*Cod loin 64°C, broad beans puree, cod cake, tomato chutney*

## *From the farm...*

*Duck breast 22,5€*

*Duck breast 64°C, baked pumpkin puree, granola, endive, organic vegetables, orange sauce*

*Iberian pork prey 24€*

*Low temperature pork prey, carrot and spice puree, sautéed broad beans, organic vegetables*

*Tenderloin steak and oxtail 18,5€*

*Roasted tenderloin, oxtail terrine, braised potato, roasted shallot, celery puree, sautéed green peas*

## *CHEF SPECIAL 's*

*45 days matured Chuleton for 2 persons 48€*

*45 days matured Sirloin steak 22€*

### *Sides:*

*Potato wedge, braised vegetables, mixed salad*

### *Sauces:*

*Bearnés, Chimichurri, BBQ*

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## *From our pastry chefs...*

*Chocolate, strawberry, pistachio 8,00€*

*Flexi and chocolate crumble, strawberry soup, pistachio ice cream*

*Pineapple, coconut, rum, basil, lime 9,50€*

*Pineapple, basil sponge cake, coconut and rum mousse, lime ice cream*

*Rhubarb, almonds, olives from our algarve 7,00€*

*Almond dacquoise, rhubarb in two textures, almond and olive crumble, almond liquor ice cream*

*Mango, yogurt, passion fruit, granola 6,50€*

*Mango and passion fruit gel, yogurt, white chocolate, granola, ginger ice cream*

## *To share*

*National & international cheeses board 14€*