

~~S~~ ~~E~~ ~~M~~ P O R T A

A TRIBUTE TO PORTUGUESE FLAVORS

At Sublime Comporta we are passionate about gastronomy. Our team is selected and trained to cultivate this passion.

Among the flavors and aromas from our land and sea and our signature Portuguese gastronomy, our executive Chef, will challenge the most skeptical to a sensory experience that we´re sure will impress. We choose to go back to the roots and the flavors of our region - the Alentejo.

The priority is to ensure that the richness of each ingredient is maintained in an authentic and genuine manner, being careful to use only sustainable fish, meat from pasture-fed cattle, herbs from our organic garden and organic produce, whenever possible.

The menu is based on local traditions and takes into account seasonality. The inspiration comes largely from our Organic Garden.

If at any point we can help or do something different to meet your expectations, please let us know, we´ll always be available!

Allergens

The Portuguese Hotel and Restaurant Association (AHRESP) provides its members with a label indicating the substances likely to provoke the most common food allergies, but that are frequently used in our gastronomy. This information is based on a list of 14 substances or foods that might cause allergies or intolerance, published by the European Commission (Annex II of the Regulation n.º 1169/2011 of the 25th of October):

-  Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or other hybridised strains), and products thereof
-  Crustaceans and derived products
-  Eggs and derived products
-  Fish and derived products
-  Peanuts and derived products
-  Soybeans and derived products
-  Milk and derived products (including lactose)

-  Nuts, namely, almonds, hazelnuts, walnuts, cashews, pistachio nuts among others
-  Celery and derived products
-  Mustard and derived products
-  Sesame seeds and derived products
-  Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
-  Lupin and derived products
-  Molluscs and derived products

These foods may cause adverse reactions in susceptible individuals, in some cases due to food allergies, in others to food intolerance.

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Couvert  (price per person) 5€
Homemade selection of bread, extra virgin olive oil and our butters

APPETIZERS FROM THE SEA

Scarlett prawn broth     20€
Grilled scarlett prawn and its heads broth, ginger, lemongrass,
celery and daikon ravioli with scarlett prawn tartar

Smoked eel on potato foam    18€
Smoked eel on potato foam, green apple and XO sauce

Lobster from our coast and pumpkin       21€
Jospier grilled lobster with noisette butter,
pumpkin chawanmushi, and grilled chicory witloofs

Alaskan king crab, cauliflower and caviar oscietra  23€
King crab leg, cauliflower and chives couscous,
cauliflower purée, roasted cauliflower sauce, caviar oscietra and plankton

APPETIZERS FROM THE LAND

Chestnut, mushrooms and Iberian pork ham 17€
Chestnut cream soup, fennel, seasonal mushrooms and Iberian pork ham

Shallots and game pie     19€
Roasted shallots tart tatin, stewed partridge and oxtail,
turnip tips sauce and turnip pickle

Beetroot, radish and goat cheese [V]  15€
Confit beet and radish, beet gel, goat cheese merengue and horseradish sauce

Roasted leeks, egg and yogurt [V]   15€
Roasted leeks, egg LT, yogurt, noisette butter and Nori seaweed

Burrata, hay and seasonal vegetables [V]  16€
Smoked burrata heart in hay, sun-dried tomato pesto and garden herbs,
grilled seasonal vegetables

If you suffer from any allergies or have a special diet, please let us know.
Prices with VAT included at the legal rate in force.

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TASTING MENU

Experience only valid for the total number of people at the table

Leave it to the Chef (price per person) 90€
Enjoy our five-course (5) tasting menu

 **Wine Pairing**..... (price per person) 75€

OUR RICES

Creamy rice with mushrooms [V]  21€
Creamy Alcaccer rice with Jospser roasted mushrooms and their jus

Rice "Xerém", pink prawn, Iberian pork and plankton    28€
Toasted rice, Algarve pink prawn, grilled green asparagus and rolled Iberian pork jowl

Atlantic blue lobster rice    (2 people) 74€
Atlantic blue lobster, Ronaldo rice, tomato concassé and coriander

Jospser roast lamb paella      (2 people) 78€
Jospser roast and shredded leg of lamb, Alcaccer Bomba rice, grilled rack of lamb and ras-el-hanout mayonnaise

FROM THE SEA

Sea turbot with creamy rice     (2 people) 78€
Grilled sea turbot, pil-pil sauce, capers and creamy cockle & coriander rice

Stone bass, xarém and Moinho dos Ilhéus oyster      34€
Tranche of grilled stone bass, creamy corn "Xerém" with oysters and a velvety seaweed sauce

Cured codfish   38€
Cured vintage cod loin (20 months), cod brandade, cabbage roll and carrots

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THE GARDEN AND THE FIELD

Strozzapreti pasta with mushrooms and truffle [V]   	28€
Strozzapreti pasta, wild mushrooms, confit egg yolk, dark winter truffle and parmesan cheese	
Green xacuti with seasonal vegetables [VG] 	24€
Goa style green curry with seasonal vegetables and cashew nut cream	
Cabbage, Brussels sprouts and romesco [V]  	24€
Grilled cabbage in Josper, white bean romesco sauce, Brussels sprouts sautéed in noisette butter and lemon, capers and red onion pickles	
Land and sea   	44€
Josper's gilled beef steak with scarlett prawn and parsnip	
Iberian pork "Presá", celery and cabbage   	32€
Grilled Alentejo iberian pork, smoked celery purée and cabbages from our garden	

CHILDREN MENU

Pumpkin soup	8€
Penne with tomato sauce and parmesan cheese  	14€
Breaded hake fillet with french fries and Sublime mayo   	18€
Daily fresh fish fillet with sautéed vegetables 	22€
Chicken stripes with french fries  	14€
Grilled beef with vegetables and Basmati rice	19€
Cheeseburger   	15€
Margherita pizza  	18€

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DESSERTS

Dark chocolate, sesame seed and peanut      10€

70% dark chocolate fondant, dark sesame ice cream, peanut "paçoca" and dark sesame crunch. Preparation time: 15 minutes.

 Ramos Pinto Tawny 30 Anos (Douro, Portugal) 17,5€

Álcacer do Sal pine nut trilogy     10€

Pine nut tart, pine nut cream and pine nut ice cream

 Villa Oeiras Superior 15 anos (Oeiras, Portugal) 12€

Pineapple and mulled Port wine   9€

Josper grilled pineapple, garden herb crème brulée and mulled LBV Port wine

 Quinta dos Frades Colheita Tardia (Douro, Portugal) 16,5€

Pumpkin and goat cheese  9€

Pumpkin semifreddo, creamy goat cheese and white chocolate, smoked pumpkin with thyme and pumpkin jam

 Alambre 20 Anos (Setúbal, Portugal) 12€