

~~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	 Nuts, namely, almonds, hazelnuts, walnuts, cashews, pistachio nuts among others
 Crustaceans and derived products	 Celery and derived products
 Eggs and derived products	 Mustard and derived products
 Fish and derived products	 Sesame seeds and derived products
 Peanuts and derived products	 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
 Soybeans and derived products	 Lupin and derived products
 Milk and derived products (including lactose)	 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 guest) 5€
Homemade selection of bread, extra virgin olive oil and butter






APPETIZERS FROM THE SEA

Yellowtail, Sado river oyster, green asparagus      20€
Cured yellowtail carpaccio, horseradish sauce, Sado river oyster, sliced green asparagus



Grouper terrine, black garlic, seaweed     19€
Grilled grouper and seaweed terrine, black garlic emulsion, green apple gel, crispy seaweed, homemade pickles and coriander sauce

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


Lobster and aguachile     21€
Grilled lobster with tonkatsu sauce, summer salad and aguachile




King crab and its broth      25€
King crab leg, smoked eggplant tortellini, cauliflower and oscietra caviar

APPETIZERS FROM THE LAND

Cherry, watermelon and goat cheese Gazpacho   16€
Watermelon gazpacho, goat cheese icecream, grilled watermelon, fermented cherry and homemade granola

Beef tartare, bone marrow and mustard    19€
Beef tartare, bone marrow emulsion, pickle mustard seeds, sourdough bread toasts

Romaine lettuce, cherry tomato and "Almece" cheese  15€
Grilled baby romaine lettuce with capers butter, fermented cherry tomatoes and fresh "Almece" cheese

Roasted leek, egg and yogurt    15€
Roasted leek, low temperature egg, yogurt, noisette butter and nori seaweed

Hay smoked Burrata and seasonal tomatoes   16€
Hay smoked burrata, sun-dried tomato pesto, garden herbs, seasonal fresh tomatoes

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



To ensure a seamless dining experience, our tasting menu is available only when enjoyed by the entire table.

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


 **Wine Pairing** (price per guest) 75€

OUR RICES




Barley risotto, lion's mane mushroom and apricot    26€
Barley risotto, Jospier roasted lion's mane mushroom, grilled apricot with miso and mushroom jus

Red mullet, Alcácer rice, plankton   34€
Red mullet fillet, Ronaldo rice with lime and plankton, red mullet liver sauce and coriander



Atlantic lobster rice   (2 guests) 74€
Atlantic lobster, Ronaldo rice, crushed tomatoes and coriander

Roasted lamb paella       (2 guests) 78€
Shredded lamb leg on the Jospier oven, Alcácer bomba rice, grilled lamb rack and ras-el-hanout mayonnaise

FROM THE SEA

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

Pink prawn, "xerém" grits, Iberian pork jowl     32€
Algarve pink prawn, creamy corn "xerém", grilled asparagus and rolled Iberian pork jowl















Cured codfish, potato and red bell peppers   36€
Cured cod loin confit, potato and lime foam, red bell peppers and tomato chutney, parsley velouté sauce

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THE GARDEN AND THE FIELD

Spaghetti, seaweed, sheep cheese    	25€
Spaghetti, seaweed and pine nuts pesto, sheep cheese foam, crispy seaweed and toasted pine nuts	
Cauliflower, apple curry, coconut   	24€
Roasted cauliflower on the Jospier oven, apple and hazelnut curry, coconut and ras-el-hanout cream, cauliflower and mint couscous	
Farmer's rice  	24€
Creamy Alcácer Ronaldo rice, cumin, fresh mint and seasonal roasted vegetables	
Land and Sea  	44€
Grilled beef steak on the Jospier oven with red prawn and parsnip	
Iberian pork "presa", 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€
Daily fresh fish fillet with sautéed vegetables 	19€
Chicken stripes with french fries and Sublime mayonnaise  	14€
Grilled beef steak with vegetables and Basmati rice	19€
Cheeseburger with french fries   	15€
Margherita pizza  	18€

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DESSERTS

- Dark chocolate, sesame seed and peanut**      12€
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€
- Alcácer do Sal pine nut trilogy**    12€
Crispy tuille, pine nut praline and cream, pine nut ice cream
 Villa Oeiras Superior 15 anos (Oeiras, Portugal) 12€
- Pineapple and Port wine**   10€
Grilled pineapple on the Jospier oven, garden herb crème brûlée and LBV Port wine
 Quinta dos Frades Colheita Tardia (Douro, Portugal) 16,5€
- Our Black Forest**    10€
Vanilla entremet, mascarpone cheese, 68% smoked chocolate,
Amarena cherry and fresh cherry
- Blueberry and rhubarb**  10€
Cashew entremet, blueberry and oats with rhubarb purée, rhubarb in syrup
and crunchy cashews