# <del>SEM</del>PORTA

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.

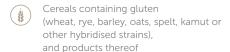
The menu is based on local traditions and takes into account seasonality. The inspiration comes largely from our Organic Garden.

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 bases 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):







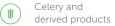
Fish and derived products

Peanuts and derived products

Soybeans and derived products

Milk and derived products (including lactose)

Nuts, namely, almonds, hazelnuts, walnuts, cashews, pistachio nuts among others



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.

Couvert (1) (8)	st) 5€
Homemade selection of bread, extra virgin olive oil and butter	
APPETIZERS FROM THE SEA	
Yellowtail, Sado river oyster, green asparagus (*) (*) (*) (*) (*) (*) (*) (*) (*) (*)	20€
<b>Grouper terrine, black garlic, seaweed</b> (a) (a) (b) (b) (b) (c) (c) (c) (d) (d) (d) (e) (d) (e) (e) (e) (e) (e) (e) (e) (e) (e) (e	19€
Smoked eel on potato foam 🏵 📳 🕲 🔇 🗷 🖻 🚯 Smoked eel on potato foam, green apple and XO sauce	18€
<b>Lobster and aguachile</b> (1) (3) (8) (8) (9) (9) (9) (9) (19) (19) (19) (19) (1	21€
King crab and its broth (*) (*) (*) (*) (*) King crab leg, smoked eggplant tortellini, cauliflower and oscietra caviar	25€
APPETIZERS FROM THE LAND	
Cherry, watermelon and goat cheese Gazpacho (1) (2) (8) (8) (8) (8) (9) (9) (9) (9) (9) (9) (9) (9) (9) (9	16€
Beef tartare, bone marrow and mustard (a) (b) (b)  Beef tartare, bone marrow emulsion, pickle mustard seeds, sourdough bread toasts	19€
Romaine lettuce, cherry tomato and "Almece" cheese (1)  Grilled baby romaine lettuce with capers butter, fermented cherry tomatoes and fresh "Almece" cheese	15€
Roasted leek, egg and yogurt (a) (b) (b) (c) Roasted leek, low temperature egg, yogurt, noisette butter and nori seaweed	15€
Hay smoked Burrata and seasonal tomatoes (1) (4) Hay smoked burrata, sun-dried tomato pesto, garden herbs, seasonal fresh tomatoes	16€



## **TASTING MENU**

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

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<b>Leave it to the Chef</b> (price Enjoy our five-course tasting menu	e per guest) 90€
• Wine Pairing(price	e per guest) 75€
OUR RICES	
Barley risotto, lion's mane mushroom and apricot (1) (3) (1)	26€
Red mullet, Alcácer rice, plankton • (1)  Red mullet fillet, Ronaldo rice with lime and plankton, red mullet liver sauce and coriander	34€
Atlantic lobster rice (*) (1)  Atlantic lobster, Ronaldo rice, crushed tomatoes and coriander	(2 guests) 74€
Roasted lamb paella (1) (4) (8) (1) (4) (4) (5) (5) (6) (7) (7) (7) (7) (7) (7) (7) (7) (7) (7	(2 guests) 78€
FROM THE SEA	
Grilled turbot with creamy rice • (1) (1) (2) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	
Pink prawn, "xerém" grits, Iberian pork jowl (*) (*) (*) (*) (*) (*) (*) (*) (*) (*)	
Cured codfish, potato and red bell peppers • 1 Cured cod loin confit, potato and lime foam, red bell peppers and tomato chutney, parsley velouté sauce	36€



## THE GARDEN AND THE FIELD

Spaghetti, seaweed, sheep cheese (1) (a) (b) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c	25€
Cauliflower, apple curry, coconut (8) (a) (4)  Roasted cauliflower on the Josper oven, apple and hazelnut curry, coconut and ras-el-hanout cream, cauliflower and mint couscous	24€
Farmer's rice (1) (4)	24€
Creamy Alcácer Ronaldo rice, cumin, fresh mint and seasonal roasted vegetables	
Land and Sea (1)   Grilled beef steak on the Josper oven with red prawn and parsnip	44€
<b>Iberian pork "presa", celery and cabbage</b> (1) (2) (1) (1) (1) (2) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	32€
CHILDREN MENU	
Pumpkin soup	8€
Penne with tomato sauce and parmesan cheese (1) (1)	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 (1) (8) (4)	15€
Margherita pizza (8) (8)	18€



## **DESSERTS**

Dark chocolate, sesame seed and peanut (1) (1) (2) (2) (2) (2) (2) (3) (2) (3) (2) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4
Alcácer do Sal pine nut trilogy (1) (8) (10) (12) (13) (13) (14) (14) (15) (15) (15) (15) (15) (15) (15) (15
Pineapple and Port wine (1) (1)
Our Black Forest (1) (1) (10) (10) (10) (10) (10) (10) (
Blueberry and rhubarb   Cashew entremet, blueberry and oats with rhubarb purée, rhubarb in syrup and crunchy cashews