



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


A TRIBUTE TO PORTUGUESE FLAVORS





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

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Couvert  (price per guest) 5
Homemade selection of bread, extra virgin olive oil and butter

APPETIZERS FROM THE SEA

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




Grouper terrine     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 cream soup, eggplant and caviar      25
King crab leg, smoked eggplant tortellini, cauliflower and oscietra caviar

APPETIZERS FROM THE LAND

Cherry and watermelon 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

Grilled romaine lettuce and capers salad  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

Burrata and seasonal tomatoes   18
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.
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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 and mushrooms    26
Barley risotto, Jospier roasted lion's mane mushroom, grilled apricot with miso and mushroom jus

Red mullet with seaweed and lime rice   36
Red mullet fillet, Ronaldo rice with lime and plankton, red mullet liver sauce and coriander



Atlantic lobster rice   (2 guests) 88
Atlantic lobster, Ronaldo rice, crushed tomatoes and coriander

Roasted lamb paella       (2 guests) 80
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) 84
Grilled sea turbot, pil-pil sauce, capers and creamy cockle & coriander rice

Algarve red prawn and "xerém" grits     34
Algarve red 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 with seaweed and pine nut pesto    	27
Spaghetti, seaweed and pine nuts pesto, sheep cheese foam, crispy seaweed and toasted pine nuts	
Cauliflower, apple curry, coconut   	24
Roasted cauliflower on the Jospers oven, apple and hazelnut curry, coconut and ras-el-hanout cream, cauliflower and mint couscous	
Farmer's rice  	26
Creamy Alcácer Ronaldo rice, cumin, fresh mint and seasonal roasted vegetables	
Land and Sea  	46
Grilled beef steak on the Jospers oven with red prawn and parsnip	
Iberian pork "presa", celery and cabbage   	34
Grilled Alentejo Iberian pork, smoked celery purée and cabbages from our garden	
Portuguese "chuleta" and our french fries  	(2 guests) 110
Grilled chuleton on the Jospers oven, fried baby potato with smoked paprika vinaigrette and grilled romaine lettuce	

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 fondant and peanut**      14
70% dark chocolate fondant, dark sesame ice cream, peanut "paçoca" and dark sesame crunch. Preparation time: 15 minutes
- Alcácer do Sal pine nut trilogy**    12
Crispy tuille, pine nut praline and cream, pine nut ice cream
- Cheese tart**   12
Classic Basque cheesecake
- Our Black Forest**    11
Vanilla entremet, mascarpone cheese, 68% smoked chocolate, Amarena cherry and fresh cherry
- Blueberry and rhubarb**  10
Cashew and blueberry entremet, rhubarb purée, rhubarb in syrup, crunchy cashews and fresh blueberries

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.