SEMPORTA

A TRIBUTE TO PORTUGUESE FLAVORS



APPETIZERS FROM THE SEA

Tuna carpaccio and Sado oyster (•) (•) (•) (•) (•) Tuna carpaccio cured with beetroot, horseradish emulsion, watercress and Sado river o <u>y</u>	
Algarve prawn and ajo blanco (2) (1) (1) (1) (2) (2) (2) (2) (2) (2) (2) (2) (2) (2	21
Bonito tartare 📀 🎚 🕲 🖲 Bonito tartare with white grapes, spinach and Oscietra caviar	19
Smoked eel on potato foam () () () () () Smoked eel on potato foam, green apple and XO sauce	18
Lobster and shellfish soup () () (). Grilled lobster served with shellfish soup and coriander	. 25

APPETIZERS FROM THE LAND

Burrata, radicchio and pumpkin (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)
Alentejano beef tartare (1) (1) (1) (1) (2) (2) (2) (2) (2) (2) (2) (2) (2) (2
Zucchini and unleavened bread (1) (1) (1) (2) (2) (2) (2) (2) (2) (2) (2) (2) (2
Roasted leek 🛞 🕚
Oxtail homemade pie (1) (2) (1) (2) (2) (2) (2) (2) (2) (2) (2) (2) (2



TASTING MENU

For a seamless dining experience, the tasting menu is served exclusively to the entire table

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

Wine Pairing...... (price per guest) 75

OUR RICES

Barley and mushroom risotto with truffle (1) (8) (1)	26
Creamy barley risotto with seasonal mushrooms, black truffle and mushroom jus	
Grouper with lime and seaweed rice (a) Grouper fillet with creamy lime and seaweed Alcácer rice, coriander	34
Baked octopus rice (*) (*) Roasted octopus leg served with spiced honey, baked rice, citrus, and pork jowl	38
Atlantic lobster rice (*) (1) (1) (2) guests Atlantic lobster with Ronaldo rice, tomato concassé, and coriander	s) 90
Josper roast lamb paella (1) (2) (2) (2) (3) (1) (2) (2) guests Josper roast shredded leg of lamb, Alcácer bomba rice, grilled rack of lamb and ras-el-hanout mayonnaise	s) 80

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Sea turbot with creamy rice (1) (1) Grilled sea turbot, pil-pil sauce, capers and creamy cockle and coriander rice	-
Algarve red shrimp "açorda" (Index and clearing cockte and contained ince Grilled Algarve red shrimp with creamy "açorda", egg yolk and shrimp sauce	
Codfish and "xerém" (•) (1) Cured confit cod loin with creamy corn "xerém", parsley sauce and garlic chip	
Spaghetti with sea urchin (1) (1) (1) (1) (2) (2) (3) (2) (3) (3) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	29

THE GARDEN AND THE FIELD

Cauliflower with apple curry and coconut (1) (1) (1) (1) (2) (2) (3) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	
Farmer's rice (1) (1) Creamy Alcácer Ronaldo rice, cumin, fresh mint and seasonal roasted vegetables	26
Beef cheeks and couscous from Trás-os-Montes (1) (1) (1) Braised beef cheeks served with Trás-os-Montes couscous, mushrooms, and a watercress-coriander salad	42
Black pork neck with celery (1) (8) (2) (2) (3) (3) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	34
Portuguese "chuleton" and french fries (1) (1)	iests) 110
(2)	

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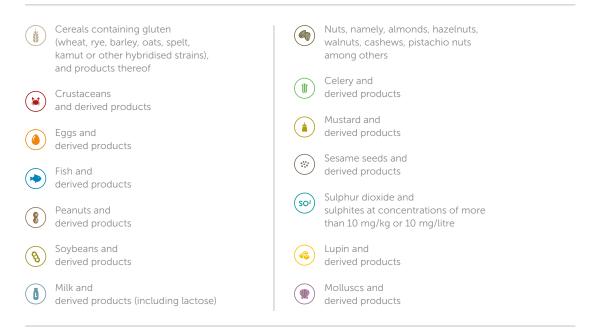
DESSERTS

Chocolate and pear (1) (1) (2) (2) (2) (2) (2) (2) (2) (2) (2) (2	L1
Álcacer do Sal pine nut trilogy (1) (1) (1) Crispy tuille, pine nut praline and cream and pine nut ice cream	.2
Cheese tart (1) (1) (1) Classic basque cheesecake	2
Pineapple and Port wine Josper-grilled pineapple served with garden herb crème brûlée and LBV Port wine	.2
Blueberry and rhubarb (9)	.0



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):



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