

Menu

18:30 - 22:00

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À TERRA

VILA MONTE

PARA COMEÇAR
To start your meal

O nosso pão, azeitonas britadas, cenouras algarvias e “o que houver”

€3.00 por pessoa

Our bread, marinated olives, Algarve carrots and whatever we have

€3.00 per person

SOPAS & SALADAS
SOUPS & SALADS

Sopa de crustáceos (homenagem a Paul Bocuse)– 40 minutos

Crustacean soup (tribute to Paul Bocuse)– 40 minutes

€14.00

Sopa de tomate com ovo de codorniz   

Tomato soup with quail egg

€9.50

SALADA CAESAR com alface romana

CAESAR SALAD with romaine lettuce

Clássica · Classic



€14.00

Frango · Chicken

€16.00



Camarão salteado · Sautéed shrimp

€23.00

Salada de beterraba com requeijão de S. Brás de Alportel e vinagrete de lavanda  


Beetroot salad, S. Brás de Alportel cottage cheese & lavender vinaigrette


€15.00

Salada orgânica de quinoa, rúcula, maçã e frutos secos  

Organic quinoa salad, arugula, apple & dried fruits

€14.00




 Lactose free



 Gluten free



 Vegan

 Vegetarian


PETISCOS


Tomatada com ovo sobre batata frita   
Tomato and egg over French fries
€9.00


Tomatada com chouriço e ovo sobre batata frita  
Tomato and chorizo with egg over French fries
€11.00


Pataniscas de algas marinhas e molho de ervas frescas da nossa horta  
Seaweed fritters with fresh herb sauce from our garden
€12.00

Tártaro de atum de Tavira com ervas marinhas 
Tavira tuna tartare with fresh seagrass
€22.00

Batata vada, molho de iogurte e ervas frescas 
Batter-coated potato fritter with yogurt sauce and fresh herbs
€12.00

Salada de polvo de Sta. Luzia em arjmolho 
Sta. Luzia octopus salad in "arjmolho" dressing
€16.00

Camarão salteado com malagueta fresca 
Sautéed shrimp with fresh chilli
€21.00

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PETISCOS


Tiras de novilho no carvão com pickles caseiros 
Charcoal grilled veal strips with homemade pickles
€17.00

Tutano assado no carvão com tostas caseiras 
Bone marrow charcoal roasted with homemade toast
€18.00

Fritura do dia – Pergunte-nos qual é
Today's fritter - ask your waiter
€9.00

Tábua de presunto de porco preto Alentejano 
Board of Alentejo black pig cured ham
€28.00

Tábua de queijos portugueses
Selection of portuguese cheeses
€25.00

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PRATOS MAINS


NO TACHO/CATAPLANA
IN THE PAN/CATAPLANA


Xerém de bivalves da Ria Formosa e algas marinhas  
Ria Formosa shellfish & seaweeds "xerém"
€30.00



Xerém de algas marinhas e milhos fritos  
Seaweeds "xerém" and fried corn
€25.00



Bacalhau assado e açorda negra de camarão 
Roasted codfish with black shrimp "açorda"
€27.00


Arroz de peixes do Atlântico e camarão 
Atlantic ocean fish and shrimp rice
€32.00


Massada de peixes e camarão 
Portuguese-style fish and shrimp pasta
€31.00

Legumes estufados com soja e grão 
Stewed vegetables with soy and chickpeas
€22.00

Cataplana de polvo de Santa Luzia com batata-doce  
Santa Luzia octopus cataplana with sweet potato
€32.00

Caril de legumes  
Vegetable curry
€21.00

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PRATOS MAINS

NO FORNO DE LENHA
IN THE WOOD OVEN



Arroz de pato à antiga em forno de lenha 
Traditional wood-fired oven roasted duck rice
€34.00

Bochechas de vitela e puré de batata
Veal cheeks with mashed potatoes
€36.00


Arroz de carabineiro de Vila Real de S. António com algas marinhas 
Vila Real de S. António prawn rice with seaweed
€41.00


Lombo de bacalhau e batata assada  
Cod loin with roasted potatoes
€28.00

POR ENCOMENDA, min. 2 pax (24horas)
BY ORDER, minimum 2 pax (24 hours)

Peixe inteiro ao sal  
Whole fish cooked in a salt crust

Peixe inteiro assado à Portuguesa  
Portuguese-style roasted whole fish

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PRATOS MAINS

DO JOSPER
FROM THE JOSPER

Seleção de peixes da nossa costa 
Selection of fish from our coast

Franguinho assado com limão  
Lemon roast chicken
€25.00


Piano de porco com molho BBQ  
Pork ribs with BBQ sauce
€23.00


Especial de porco Alentejano no carvão  
Alentejo charcoal-grilled pork special
€25.00


Carré de borrego
Rack of lamb
€42.00


Hamburguer de novilho À TERRA
À TERRA Beef hamburger
€25.00

Entrecôte
Entrecôte
€45.00

O derradeiro “surf&turf” (Tomahawk e carabineiros – 40 minutos) 
The ultimate “surf&turf” (Tomahawk and king prawns – 40 minutes)
€145.00

Tomahawk (1.2kg – 40 minutos) 
Tomahawk (1.2kg -40 minutes)
€85.00

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PRATOS MAINS

DO JOSPER
FROM THE JOSPER

T-Bone Steak 

T-Bone Steak

€55.00

Couve-flôr assada e quinoa com legumes assados e molho holandês  

Roasted cauliflower and quinoa with roasted vegetables and hollandaise sauce

€19.00

Beringela assada com tomate assado e salada fresca  


Roasted eggplant with tomato and fresh salad


€19.00

Hambúrguer vegetariano  

Vegetarian hamburgerer

€20.00

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GUARNIÇÕES SIDES

€6 CADA/EACH



Batata frita caseira  
Homemade potato fries



Batata com alecrim e alho em forno de lenha  
Potatoes with rosemary and garlic roasted in a wood oven


Puré de batata-doce caramelizada 
Mashed caramelized sweet potatoes

Legumes assados em forno de lenha  
Vegetables roasted in a wood oven

Espinafres salteados  
Sauteed spinach

Salada algarvia  
Algarvian salad

Arroz basmati  
Basmati rice

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PIZZAS

+€3.00 PIZZA BATTUTA

MARGHERITA

Mozzarella, molho tomate, tomate cherry, manjericão

Mozzarella, tomato sauce, cherry tomatoes, basil
€11.50

PEPPERONI

Mozzarella, molho tomate, tomate cherry, manjericão, pepperoni

Mozzarella, tomato sauce, cherry tomatoes, basil, pepperoni
€15.00

MAR (massa de algas) · SEA (seaweed dough)

Mozzarella, molho tomate, camarão, muxama, anchovas, tomate cherry, algas marinhas e salicórnia

Mozzarella, tomato sauce, shrimp, "muxama", anchovies, cherry tomatoes, seaweed and samphire
€18.00

À TERRA (PIZZA BATTUTA)

Mozzarella, molho tomate, tiras de novilho, cebola roxa, chouriço, cogumelos, azeitonas e rúcula

Mozzarella, tomato sauce, beef strips, red onion, chorizo, mushrooms, olives and arugula
€20.00

PIZZA DE PRESUNTO

IBERIAN SMOKED HAM

Mozzarella, molho tomate, rúcula, presunto, tomate cherry e manjericão

Mozzarella, tomato sauce, arugula, ham, cherry tomatoes and basil
€18.00

VEGGIE

Mozzarella, molho tomate, tomate cherry, cogumelos, rúcula e legumes assados

Mozzarella, tomato sauce, cherry tomatoes, mushrooms, arugula and vegetables roasted
€14.00

TARTUFO

Mozzarella, mix de cogumelos, parmesão e pasta de trufa.

Mozzarella, mix of mushrooms, parmesan and truffle pate
€19.00



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SOBREMESAS

DESSERTS

Mousse de chocolate À Terra

À TERRA chocolate mousse

€9.00

Arroz-doce de Estói, com sorvete lucia-lima

Algarve almond sweet rice with verbena sorbet

€9.00

O Dom Rodrigo com sorvete de citrinos

Typical Algarve "Dom Rodrigo" with citrus sorbet

€11.00

Crumble de abóbora e especiarias com gelado de requeijão

Pumpkin and spices crumble with curd cheese ice cream

€12.00

Churros de alfarroba com creme de limão

Carob churros with lemon custard

€10.00

Tartelette de alfarroba e amêndoa com sorvete de limão

Carob and almond tartelette with lemon sorbet

€12.00

Texturas de laranja do Vila Monte

Vila Monte orange textures

€11.00

Trilogia de gelados ou sorvetes caseiros com crocante de amêndoa e frutos vermelhos


Ice cream or sorbet trilogy with almond nougat tulip and berries

€15.00

Seleção de fruta laminada

Selection of sliced fruit

€9.00

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VIK'S MENU

Very Important Kid

Creme de legumes  

Vegetable cream soup

€5.00


Pizza Margherita 

€9.00

ESPARGUETE · SPAGHETTI

Ragú · Ragu

€15.00

Pomodoro · Tomato 

€11.00

Vik´Size burger com pão caseiro de batata-doce

Vik´Size burger with homemade sweet potato bread

€15.00

Filete de peixe ou frango panado com batata frita e salada 


Homemade breaded fish or chicken fillet with fries and salad


€15.00

Bola de gelado 

Ice cream scoop

€4.00

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Alguns dos alimentos expostos e fornecidos podem conter alergénios.

**Para mais informações agradecemos que solicite
a lista de ingredientes.**

**Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se
não for solicitado pelo cliente ou por este inutilizado.**

Livro de reclamações disponível.

IVA incluído.

Some of the exposed and provided food may contain allergens. For more information please request the ingredients list.

No course, food or drink, including couvert, may be charged if not requested by the customer or if unutilized.

Complaints book available.

VAT included