

# pesca

## .tasting menus

### .maresia

a tribute menu to some of portugal's pearls. the oysters, from the natural sanctuary that surrounds Rio Sado; the oysters arrive; the beach salicornia, from the protected area of the Ria Formosa; and the grouper, one of the greatest treasures of the Azores. a tribute to tradition with the best products of the season.

#### **Sado oysters**

almond crumbs, elderflower and wakame seaweed

#### **grouper fish from the Azores**

seasonal tomato, pattypan pumpkin, grilled carrots from Poial and citronella

pre-dessert

#### **strawberry and rhubarb**

Linzer sable, 34% zephyr Namelaka cream and rice horchata sorbet

| 50

### .maré

an incredible journey from mainland to deep sea. the mountain flavors are the beginning of an experience that will take you to 1200 meters deep. seven moments filled with land and sea gifts that honor the huge diversity of the atlantic coast and all the connection between portuguese and the sea.

#### **grilled green asparagus**

glazed chanterelles, sea mustard, *Ilha* cheese and charcoal

#### **prawns from the Algarve coast**

*salmorejo*, pickled shallots, sea and land lettuces

#### **sardines from our coast**

creamy chickpeas, grilled red peppers, citrus fruit, rocket and ice plant

#### **black scabbardfish and nori**

seasonal cabbage, Madras curry butter, radish and herring roes

#### **grilled red mullet**

bread crumbs, artichoke purée, broad beans, tomatoes and slow-cooked egg

pre-dessert

#### **Santo Domingo 70% chocolate**

cold Madeira banana cream, black sesame

| 80