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À TERRA

PRAIA VERDE

MÊNU

12:30 - 16:00 and 19h00-22h00

À TERRA – Dinners of Fire and Community

At night, we light the oven and let fire turn ingredients into living stories. Every dish from Chef David Domingues is tied to Latitude: to the people who farm, fish, and craft, to the traditions we've inherited, and to the future we want to build.

The table is enriched by our wine selection – mostly Portuguese, from small producers and vineyards that care for the land. And for those who prefer, we offer non-alcoholic creations that are true experiences: infusions, ferments, and juices that share the same stories of origin and seasonality.

Dinner at À TERRA is more than food: it is sharing a table, raising a glass to the people who make it possible, listening to stories, and creating memories that remain. It is community, served at the table.

Explore a região e conheça
as nossas experiências
Explore the region and
discover our experiences



Latitude
Permita-se descobrir.
Allow yourself to discover.



COUVERT  ¹

Selection of breads, olives, and chef's daily pick 4

Algarvian 'Tiborna' with olive oil and garlic 4

TO START WITH

Portuguese stew croquettes (2 pcs) 7.5

Shrimp and coriander patties (2 pcs) 7.5

Daily snack (2 pcs) 7.5

Selection of charcuterie 24

SOUPS

Fish soup from the market ² 12.5

STARTERS

Burrata 18

Tomato textures, red onion confit and dried fruits

Roasted pumpkin^{3,2}  12

Orange segments, poached pear, crispy cheese, lamb's lettuce and garden flowers

Knife-cut beef tartare ²  22

Homemade pickles, charred onions and toast

Octopus carpaccio  16

Black aioli, tomato relish, sweet potato purée and shots

Broken eggs with scarlet prawn   38

American sauce and smoked salmon roe

Salad of the day 20

MAIN COURSES

	 	
Our octopus rice		32
<i>Aioli and herb salad</i>		
Traditional fish and prawn pasta stew	 	28
Seared tuna	 	24
<i>Green bean salad, sautéed potatoes, shimeji and mushroom dashi</i>		
Oven-baked codfish	 	28
<i>with punched potatoes and greens</i>		
Grilled sea bass tranche	 	30
<i>Carolino rice with coastal prawns, Bulhão Pato foam, seaweed and samphire salad, shrimp and lemon oil</i>		
Pork belly		26
<i>Grilled cabbage, pumpkin purée and stewed chickpeas with blood sausage</i>		
Roasted goat leg		36
<i>Baked rice, sautéed greens</i>		
Pan-seared beef sirloin		36
<i>Sautéed spinach, charred cauliflower purée and Portuguese-style spinach purée</i>		
Rice of the day	^{1,2,3}	30

FROM THE GARDEN

Roasted cauliflower steak		22
<i>Braised lentils and yoghurt</i>		
Crispy aubergine		22
<i>Spicy tomato stew, fried egg and crispy leaves</i>		
Grilled courgette in Josper		18
<i>Quinoa salad, watercress, asparagus and cherries</i>		

JOSPER GRILL*Sides not include*

Tiger prawn 250g³  39
Basil butter, tomato and chilli

Aged ribeye 350g³  42
Brown butter and Castro Marim fleur de sel

Iberian pork pluma   32
Brazilian farofa, salsa verde and jus

Lamb rack  38
Slow-cooked, confit garlic and wholegrain mustard

Piri-piri chicken  24

SIDES

Steakhouse Fries    7

Crushed potatoes with rosemary    7

Our green salad    7

Selection of vegetables of the day    9

Homestyle tomato rice    10

Sautéed spinach with garlic    9

PIZZAS

Margherita 	18
<i>Tomato base, mozzarella, cherry tomatoes and basil</i>	
Prosciutto & mushrooms	22
<i>Tomato base, mozzarella, mushrooms and Parma ham DOC</i>	
Gula	22
<i>Tomato base, mozzarella, mushrooms, smoked bacon, caramelized onion and BT egg yolk</i>	
Garden 	19
<i>White base, pesto, sautéed vegetables, spinach and almonds</i>	
Pepperoni	20
<i>Tomato base, mozzarella, pepperoni, spicy olive oil and chili Pepper</i>	
Canned Inspiration	20
<i>Tomato base, pepper and onion confit, sardine fillet, olives, cherry tomatoes and arugula</i>	
À TERRA	22
<i>Tomato base, cow's cheese, cherry tomatoes, pepper, sausage, egg and watercress</i>	
MASH 	19
<i>Truffle cream base, mozzarella, mushroom variety, arugula and parmesan shavings</i>	

KIDS OPTIONS

Vegetable soup 	5
Market fish fillet with vegetables  	18
Kids Burguer ³	12
Pizza Margherita 	14
Sautéed spaghetti with homemade tomato sauce 	10
Grilled chicken breat, sweet potato and brocoli  	18

DESSERT

Citrus	10
<i>Citrus fruit textures, almond and egg yolk pudding</i>	
Lava Cake ^{2,3}	18
<i>Chocolate cake 250g, salted caramel, cream ice cream, caramelized almonds</i>	
D. Rodrigo Puff Pastry À TERRA	10
<i>Puff pastry, egg custard and threads, cinnamon mousseline and cinnamon ice cream</i>	
Strawberry & Passion Fruit	9
<i>Merengue, filled with passion fruit and strawberry textures</i>	
DOP Cheeses	18
<i>Selection of three sheep and cow cheeses, homemade jam and toast</i>	
Chocolate mousse. À TERRA 	8
Coffee and Dom Rodrigo	6
Selection of sorbets and ice creams	4
Sliced fruit   	7

¹ – Option Vegan

² – Option Gluten free

³ – Option Lactose free

 Gluten free

 Vegan

 Lactose Free

 Vegetarian

The above prices are in euros. VAT included.

Some of the displayed and served food items may contain allergens. For more information, please request the list of ingredients.

Complaints book available.

Sale of alcoholic beverages to under 18s is prohibited.

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