

— ✕ —
À TERRA

PRAIA VERDE

MENU

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

FROM THE GARDEN



















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

JOSPER GRILL




Sides not include

Tiger prawn 250g ³ 	39
<i>Basil butter, tomato and chilli</i>	
Aged ribeye 350g ³ 	42
<i>Brown butter and Castro Marim fleur de sel</i>	
Iberian pork pluma  	32
<i>Brazilian farofa, salsa verde and jus</i>	
Lamb rack 	38
<i>Slow-cooked, confit garlic and wholegrain mustard</i>	
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 breast, sweet potato and broccoli 🐟 🌾	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.
