



Monica's

By Luis, Mónica & João

Menu



Popular Favorite Starters

King Scallops	€15
Try a glass of House Champagne	9€
Fillet of Beef Carpaccio	€12
Try a glass of Porta 6	9€
Duo of Foie Gras & Quail	€18
Try a glass of Royal Tokaji Late Harvest	9€

For the Table

Delicious Green Olives	€ 2
Our Baked breads, Olive Oil & Balsamic P/P	€ 2
Marinated Carrots & Olives (v)	€ 2
Anchovies, Capers & Shallots	€ 5
Grilled Garlic Bread (add cheese 1€) (v)	€ 4
Whole Baked Camembert (15m) (v)	€ 12
My Compadre Chouriço Flambé	€ 12
Pata Negra Jamón	€ 12

Starters or Tapas

Chicken Liver Paté & Cornichons	
Traditional Quarteira Octopus Salad	
Saffron Pear, Walnut & Blue Cheese (v)	
Salmon Fishcakes & Tartare Sauce	
Compadre Chorizo, New Potatoes & Shallots	
Countryside fresh Goat Cheese, Tomato & Basil (v)	
Chipolatas, Honey & Grain Mustard Mayonese	
Rice Paper Vegetable Roll & Sweet Chilli sauce (v)	
House Cured Salmon Gravlax & Mustard Sauce	
Lamb Wonton & Mint Yoghurt	
Prawns, Garlic, Wine & Parsley	
House Chili Crispy Squid & aioli	
Devilled Chicken Wings	
Mackerel Pastel di Fogo	

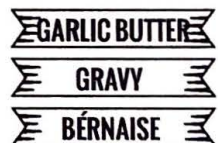


Join our Monthly Wine Tasting & Supper Club
Please ask for details!!!



Main Courses

Mama's African Moqueca (Delicious Fish Curry with Rice)	€ 16
King Prawns, Garlic & White Wine (Seasonal Salad)	€ 17
Monkfish & Salmon Skewer (Wild Rice)	€ 16
Fillet of Sea Bass en Papillote (Baked Vegetables)	€ 17
Tomahawk "The Cowboy Prime Rib Steak" (1kg to share or not, 40 m)	€ 65
Fillet Steak (We have the Best)	€ 23
Beef Wellington (Amazing, Luscious & Simply Superb !!!)	€ 29
Fillet Surf & Turf (King Prawns & chef's Sauce)	€ 29
Aromatic Rack of Lamb (Minted Gravy & Herb Crust)	€ 29
Duck Leg Confit (Potato & Celeriac Gratin)	€ 17
The Governor's Steak & Ale Pie, Chips (Proper Pie, Proper Gravy !!!)	€ 14
1/2 Roast Chicken Poussin (Chips & Bread Sauce)	€ 14
Pork Fillet Medallions, Madeira & Mushroom sauce (Mushroom Crust)	€ 17



Ask for Fish Catch
@ Market Price

Native Royal
Portuguese Lobster
One Day Pre-order



EXTRAS All € 4.00

Chips ★ New potatoes ★ Mixed salad
Garden Rocket & Parmesan ★ Rice ★ Mashed Potato
Seasonal vegetables ★ Potato & Celeriac Gratin ★ Tomato & onion



Our family restaurant is a heritage of our love and passion for food & people. With our world expertise we strive for the highest quality and best value.

If you have a food allergy, intolerance or sensitivity, please advise us in advance so we can assist in the ingredients used & or suggest suitable alternatives

All our food is cooked fresh in-house, the ingredients are sourced locally & Organic where possible.
No dish, product, food or drink, including couvert, may be charged unless request by the customer or this was unusable.

Reservations 964 950 669

Outside Catering Available

All prices VAT included

Sweets are with us

 *Monica's* *By Luis, Mónica & João* 

-  **Delicious Sticky toffee pudding, Pecans & Caramel sauce € 8**
We Recomend a **Glass of White Port** **€4**
-  **Yummy Chocolate Petit gateau & Vanilla ice cream € 8**
We Recomend a **Expresso Martini** **€9**
-  **Dark Rum & Raisin Crème Brulée € 8**
We Recomend a **Glass of Royal Tokaji Late harvest** **€9**
-  **The House Cheese board & Peach Chutney € 10**
We Recomend a **Glass of Vintage Port** **€9**
-  **Ice Cream OR Sorbet selection & Coulis €8**
We Recomend a **Glass of Limoncello** **€6**
-  **Jon's Pistachio & Amaretti Parfait € 8**
We Recomend a **Glass of Madeira wine** **€4**
-  **Zesty Lemon Cheesecake € 8**
We Recomend a **Glass of House champagne** **€9**
-  **Monica's Mess € 9**
We Recomend a **Glass of Sauternes** **€8**

Dessert Wines
& BRANDY

	(Btl)	(50 ml)			
Moscatel Setubal	€30	€4		Brandy Croft	€5
Sauternes	€48	€8		Macieira	€5
Tokaji	€58	€9		CR&F	€6
Port				Chancella	€6
Burmerster tawny	€30	€4		Antiqua	€7
Port Tawny		€6		Courvoisier VS	€8
Port LBV		€8		Hennessy VS	€8
Port Vintage		€9		Armagnac XO	€18
				Hennessy XO	€23