



Monica's

Menu



For the Table

Homemade bread selection (per/person)	€ 3
Algarve Marinated Carrots	€ 3
Delicious Local Olives	€ 3
Cured Algarve goat cheese	€ 4
Anchovies, Capers & Shallots	€ 6
Garlic Bread (add cheese 1€) (v)	€ 4
My Compadre Chouriço Flambé	€ 15
Pata Negra Jamón	€ 24
Fillet of "Biqueirão" Red onion & cappers	€ 8

The Chef Starters

Scallop & Sea Bass Ceviche, Caviar	€ 20
<i>Try a glass of Espumante Cabriz</i>	7€
Fillet of Beef Carpaccio	€ 15
<i>Try a glass of Porta 6</i>	6€
Seafood & Spinach Ravioli, Bisque Sauce	€ 15/€ 20
<i>Try a glass of Espumante Flutt Rosé</i>	7€
Potato & Truffle Gnocchi, Tomato Sauce	€ 12/€ 18
<i>Try a glass of Roquevale Reserva Red</i>	8€

Tapas Trios

Cup of Today's Soup
Chicken Liver Paté & Cornichons
Salmon Fishcakes & Tartare Sauce
Compadre Chorizo, New Potatoes & Shallots
Chipolatas, Honey & Grain Mustard Mayonese
Deep fried Camembert and pumpking compote (v)
Traditional Quarteira Octopus Salad
Prawns, Garlic, Wine & Parsley
Devilled Chicken Wings
Safron Pear, Walnut & Blue Cheese (v)



Main Courses

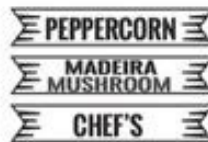
Sautéed King Prawns, Garlic, Wine & Brandy Sauce	€ 23
Wild Turbot coriander risotto & lime sauce	€ 29
House Mama's African Moqueca (fish curry)	€ 22
Monkfish, Salmon & Prawn Skewer with wild rice	€ 20
Baked Fillet of Sea Bass & Mediterranean Vegetables	€ 20
Pork Medallions, Mushroom crust & Sauce	€ 20
Roast Herb Crusted Rack of New Zealand Lamb & Minted jus	€ 35
Roast Qta Marinha Duck Leg	€ 20

To Share

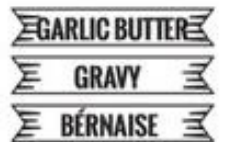
Whole Herb Roast Chicken Poussin	€ 30
Old School & Classy Beef Wellington	€ 65
Tomahawk "The Cowboy Prime Rib Steak"	€ 69

Steaks

Fillet Steak	€ 34
Ribeye Steak	€ 25
Sirloin Steak	€ 25
Chef's Fillet Surf & Turf	€ 37
Picanha	€ 25



Add a Sauce to your Steak 3€



House Vegetarian plate

SIDE ORDERS € 5.00

Chips * New potatoes * Mixed salad * Black Beans
 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 964 850 669

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 €6
-  **Yummy Chocolate Petit gateau & Vanilla ice cream € 10**
We Recomend a Espresso Martini €12
-  **The House Cheese board & Peach Chutney € 12**
We Recomend a Glass of Vintage Port €12
-  **Ice Cream OR Sorbet selection & Coulis €8**
We Recomend a Glass of Limoncello €6
-  **Zesty Lemon Cheesecake € 8**
We Recomend a Glass of Espumante Cabriz €7
-  **Amaretti Millefeuilles € 12**
We Recomend a Glass of Espumante Rosé €7
-  **Tiramisu Parfait € 10**
We Recomend a Glass of Madeira wine €6
-  **Crème Brulée € 8**
We Recomend a Glass of Tokaji €10
-  **Monica's Mess €9**
We Recomend a Glass of Sauternes €9



Irish Coffee ★ Tia Maria Coffee
Caribbean Coffee ★ Café Macieira
Baileys Coffee ★ French Coffee

All prices VAT included



Monica's

By Luis, Mónica & João



COCKTAIL MENU

MONICA'S PASSION FRUIT MARTINI	€ 12
RASPBERRY BRAMBLE CRUSH	€ 10
MARGARITA	€ 10
007 VESPER	€ 10
ESPRESSO MARTINI	€ 12
PINÃ COLADA	€ 10
CLASSIC MOJITO	€ 9
MOJITO PASSION RED BERRY / PINEAPPLE	€ 10
CAIPIRINHA €9	
FROZEN STRAWBERRY DAIQUIRI	€ 12

MOCKTAILS

PASSION FRUIT ON THE ROCKS	€ 6
SHIRLEY TEMPLE	€ 4
MOJITO ZERO	€ 6
(flavours add €2)	