



TO START YOUR APETITE... (p/person)	PVP
Our bread selection	1.60€
Artisanal butters, Alentejo olive oil, olive tapenade	3.30€

A COZY STAR	
Cream of garden vegetables	4.60€
Seafood cream soup	8.50€

THE BEGINNING OF A GASTRONOMIC JOURNEY	
Fresh mozzarella, cherry tomato and toast almond salad	9.00€
Salmon tartare	16.00€
Beef tartare	16.50€
Garlic prawns	17.50€
Scallops, peach and bacon	19.00€

FROM THE COAST TO PLATE	
Razor clam and coriander rice	22.00€
Shrimp penne	21.00€
Grilled cod with pea textures	26.00€
Fish pasta stew and coriander	25.00€
Turbot fillet with tomato risotto	28.00€

OUR SELECTION OF MEATS	PVP
Stuffed chicken with pea textures	21.00€
Duck magret, saffron risotto and candied orange	26.00€
Iberian pork with asparagus, yogurt sauce and fries	26.00€
Beef loin with mashed potatoes and parmesan	29.50€
Lamb loin, pineapple purée and vegetables	24.50€

FOR THE LITTLE ONES	
Salmon with white rice	17.00€
Chicken steak with fries and egg	14.00€
Spaghetti bolognese	13.00€

OUR SPECIALTY <small>requires advance reservation (2 persons)</small>	
Salt-crusted sea bass with smashed potatoes and vegetables	95.00€
Monkfish and prawn rice	68.00€

THE GRAND FINALE!	
Scoop of ice cream	4.50€
Sliced seasonal fruit	4.50€
Sliced tropical fruit	6.50€
Crème brûlée (Portuguese style)	6.00€
Crispy rice pudding and vanilla ice cream	8.50€
Almond and apple tart with cream ice cream	9.50€
Tangerine roll cake, nuts and tangerine sorbet	9.00€
Red berry and mint panna cotta and strawberry sorbet	8.00€

VEGETARIAN/VEGAN MENU

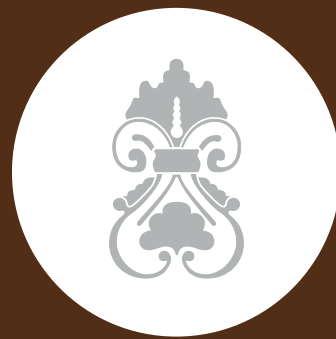
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Our selection of bread	1.60€
Artisanal butters, Alentejo olive, olive tapenade	3.30€

THE BEGINNING OF A GASTRONOMIC JOURNEY	
Vegetable cream	4.60€
Fresh mozzarella, cherry tomato and nut salad	9.00€
Beet carpaccio with cream cheese and cashews	13.00€
Watermelon steak with salad	12.00€

THE BEST OUR LAND HAS TO OFFER	
Peas, low-temperature egg and vegetables	16.50€
Fresh tagliatelle with pesto and zucchini	18.00€
Pumpkin risotto with coconut milk and roasted	17.00€

GRAND FINALE!	
Sliced seasonal fruit	4.50€
Sliced tropical fruit	6.50€
Mango mousse	7.00€
Coconut tart with pineapple sorbet	8.50€

· Prices with VAT included at the legal rate in use
· This establishment has a complaint book
· If you have any food intolerance or allergies, please inform the employee before ordering.
· Opening hours: [lunch] 12h30–15h
[dinner] 19h-22h from october to april | 19h30-22h30 from may to september



Porto Covo
PRAIA HOTEL & SPA
★ ★ ★ ★

www.portocovopraiahotelspa.pt

SLOW/SEA

restaurante

SLOW SEA'S KITCHEN VALUES THE LOCAL AND SEASONAL PRODUCTS, FISH, MEAT AND REGIONAL VEGETABLES, AND THE GASTRONOMIC TRADITION FROM THE ALENTEJO COAST.
LET YOURSELF BE TAKEN ON A JOURNEY OF FLAVOURS AND ENJOY THE BEST THAT PORTO COVO HAS TO OFFER.