

8th MAY 2016



aLota

SITA CARNIVAL

ALVOR

aLota

While you wait & to taste

1.50	Bread
0.55	Plain butter or with herbs (single portion)
2.15	Homemade sardine patê
2.15	Homemade olive paste
4.80	Cow cheese with fresh grapes
4.20	Plate of boiled shrimps with cocktail sauce
5.50	Plate of anchovies with garlic & olive oil
2.95	Grilled portuguese sausage
9.00	Gin Hendrick's - tonic & cucumber
8.00	Gin Tanqueray - tonic & lemon or orange peel and a few pink peppers
8.00	Gin Tanqueray 10 - tonic & lemon or orange peel
7.00	Gin Bombay Saphyre - tonic & lime
6.00	Gin Gordon's - tonic & fresh grapes

Starters & flavors

From Alvor river

15.50 (portion)	Clams with olive oil & garlic
10.50 (portion)	Mussels with tomato, onion & peppers
12.00 (portion)	Grilled or fresh oysters

With shrimps

10.50 (portion)	Garlic prawns
79.00 (weight)	Grilled tiger prawns
55.00 (weight)	Grilled Prawns

Other suggestions

7.90	Shrimp salad with pineapple and poppy seeds
------	---------------------------------------------

aLota

The soups

6.80	Lobster bisque
2.50	Soup of the day

Fish & salt

PVP	Fish of the day with potatoes and vegetables – One of our staff will show you the catch of the day
12.50	Grand mother's octopus with potatoes & fried onions
12.50	Grilled fresh tuna with vegetables & dill sauce

Sea & company

14.00	Scallops & prawns curry served with fresh fruit and rice
25.00 (weight)	Dressed crab
90.00 (kg)	Lobster boiled / grilled / thermidor
48.00	Seafood platter Lota (2 persons) Crab, grilled prawns, boiled shrimps, cockles, clams, mussels and oysters
98.00	Seafood platter Royal (2 persons) Crayfish, crab, grilled prawns, boiled shrimps, clams, mussels, cockles and oysters

The land & its flavors

17.50	Grilled steak with wild mushroom, sautéed potatoes & blue cheese sauce
14.50	Grilled steak with rosemary sauce *
10.50	Grilled spare ribs with bbq sauce *
10.50	Chicken breast stuffed with apricot and rosemary sauce *