



MENU À LA CARTE

STARTERS

BIOLOGICAL VEGETABLES

Basil cream | Oil of Dill | Lemon and Olive Sabayon

18€

BLUEFIN TUNA & OYSTER

Loin and Toro of Tuna | Oyster from Moinho dos Ilhéus | Cream of Cauliflower and Wasabi

23€

BLUE LOBSTER

Tomato compote | Shredded Stone Crab | Imperial Caviar | Celery root

29€

CARABINEIRO

Carabineiro 6/7 | Tapioca pearls | Puffed Rice | Ginger | Lemon caviar

27€

MAIN COURSES

SKATE

Capers | Parsley | Lemon | Smoked Eel

35€

LINE CAUGHT RED MULLET

Roasted Red Mullet | Onion compote | Seared langoustine | Harissa

39€

WILD TURBOT

Fennel salad | Cumbawa | Oyster & Lemon Nage

39€

IBERIAN LAMB

Beetroot | anchovies | black garlic

35€

NACIONAL BEEF

Seared | Glazed vegetables | Morilles | Potato puree

53€

For further details please contact our concierge:
Telf. +351 281 950 950 . Email: vistas@monterei.com



DESSERTS

CHOCOLATE & BANANA

70% Chocolate | Peanut praline | Creamy Banana | Caramelized white Chocolate ice cream

19€

LEMON

Blood orange and lemon mousse | Creamy Citrus fruit | Passion fruit sauce | Lemon ice cream

19€

VAT Included

Welcome to Vistas Restaurant

The resort's signature restaurant offers a unique gourmet experience prepared by the Michelin Starred Chef Rui Silvestre and his talented team.

Enjoy this unique gastronomic experience!

A handwritten signature in black ink, reading "Rui Silvestre".

Chef Rui Silvestre

These Menus are served at tables booked until 9.30 p.m.
As we work exclusively with what the land and the sea provides us some products may be changed without prior notice.

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A smaller handwritten signature in black ink, reading "Rui Silvestre".