

Falésia Hotel

MENU MAR E SERRA

Delights from Land and Sea

Bread, Olives, and “Our” Butters
Octopus dipped in crispy tempura batter
Creamy croquette of seasoned, shredded duck, encased in a golden crust

Harmony of Gazpacho and Violet Shrimp

Traditional fresh and slightly acidic gazpacho, contrasted with delicate and succulent violet shrimp from the Algarve

Pearl of the Ria

Fresh oysters from Ria Formosa served with a refreshing sheep granita, balanced by a creamy and spicy touch of celery foam

Our Famous Tuna Tartare with a Wasabi and Avocado Duo

Delicious and refreshing texture of fresh tuna, with a spicy hint of wasabi and a smooth creamy avocado

Freshness Dive

Turbot from the Tides

A sophisticated and flavourful combination of seafood and fresh vegetables. Grilled turbot from our coast, enriched with the rich flavor of mussel nage, and a refreshing celery root purée

Chef's Garden Granita

Mountain Ravioli

Ravioli made with acorn flour, offering an earthy and slightly sweet note, filled with wild boar meat, accompanied by mushrooms with deep umami aroma

Barrocal Cheek

Carefully braised pork cheek, carrot purée, and pistachio dust, with a subtle crunch, wrapped in lemon leaf foam

Wild Berries Delights

A vibrant and fresh berry soup, with the perfect balance of sweetness and acidity, complemented by a refreshing ice cream from the Algarvian mountains made with goat butter

Tasting menu

75€ per person*

(1 water of 0.5lt and coffee included)

*Discount for half board clients, for more information please contact reception

