



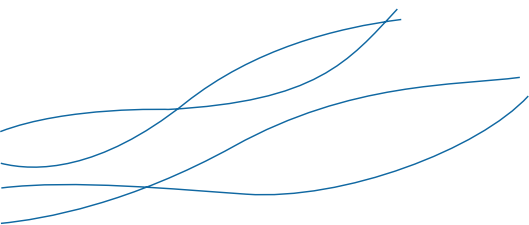
Bolinhas de alheira com molho Aioli	€12.00
<i>Meat and garlic sausage balls with Aioli sauce</i>	
Cesto de pão ~ <i>Basket bread</i>	€2.50
Cesto de pão torrado ~ <i>Basket of toasted bread</i>	€3.00
Manteigas de tomate seco, de manjeriço e de anchovas, azeitonas	€4.50
<i>Butter of dried tomato, of basil and of anchovies, olives</i>	
Queijo de Azeitão com tostas, azeitonas	€15.00
<i>Azeitão ewe cheese with toasts and olives</i>	



Sopa de legumes do dia ~ <i>Daily vegetables soup</i>	€4.50
Sopa de peixe com massa folhada "À Baía"	€18.00
<i>Fish soup with puff pastry "Baía style"</i>	
Sopa fria de melão com vinho do Porto ~ <i>Cold melon soup with Porto wine</i>	€8.50



Salada Baía com salmão, manga, papaia e abacate	€20.00
<i>Baía salad with salmon, mango, papaya and avocado</i>	
Salada de legumes grelhados ~ <i>Grilled vegetables salad</i>	€14.00
Salada de ovas ~ <i>Soft roe salad</i>	€18.00
Salada de polvo ~ <i>Octopus salad</i>	€18.00
Salada de tomate, alface, beterraba e pepino	€12.00
<i>Salad with tomato, lettuce, beet and cucumber</i>	
Salada tropical	PEQUENA SMALL €14.00 GRANDE LARGE €18.00
<i>Tropical salad</i>	





ENTRADAS FRIAS

Cold Appetizers

Ceviche de abacate e manga €12.00

Avocado and mango ceviche

Ceviche de atum tropical €16.00

Tropical tuna ceviche

Ceviche de salmão tropical €16.00

Tropical salmon ceviche

Melão com presunto e nozes €14.00

Melon with smoked ham and nuts

Ostras sobre gelo 6 UNIDADES | 6 UNITS €21.00

Oysters on ice



ENTRADAS QUENTES

Hot Appetizers

Amêijoas à Bolhão Pato €26.00

*Steamed clams with garlic & herbs
"À Bolhão Pato style"*

Berbigão salteado DOSE | PORTION €17.00

Sauté cockle

Camarão à Guilho €19.00

Fried shrimp with garlic "À Guillo style"

Conquilhas salteadas DOSE | PORTION €24.00

Sauté wedge shell

Gambas da costa €75.00 KG

Prawns from the Algarve coast

Lingueirão NATURAL OU GRELHADO DOSE | PORTION €18.00

Razor clam NATURAL OR GRILLED

Ostras grelhadas em cama de sal €3.50

Grilled oysters on salt bed

CADA | EACH

Provoleta com oregãos €15.00

Provoleta with oregano

Tempura de camarão €17.00

Shrimp tempura



MASSAS

Pasta

Fettuccine com salmão e camarão — *Fettuccine with salmon and shrimp* €24.00

Linguini "Del Mar" com camarão, amêijoas e mexilhão €26.00

Linguini "Del Mar" with shrimps, clams and mussels

Linguini com frango, leite de coco, tomate seco, cogumelos frescos e manjerição €23.00

Linguini with chicken, coconut milk, dried tomato, fresh mushrooms and basil

Linguini nero com carabineiros e limão, manteiga e tomate cherry €31.00

Black linguini with scarlet shrimps and lemon, butter and cherry tomato





Arroz de lingueirão — <i>Razor clam rice</i>	€22.00
Arroz de marisco — <i>Seafood rice</i>	2 PESSOAS 2 PEOPLE €65.00
Atum braseado com salada de manga, coentros e vinagrete asiático e batata doce	€24.00
<i>Braised tuna with mango salad, coriander and Asian vinaigrette and sweet potato</i>	
Bacalhau à Brás — <i>Creamy codfish with onion, potato and eggs "Brás style"</i>	€22.00
Bacalhau com broa e presunto desidratado	€29.00
<i>Codfish with corn bread and dehydrated smoked ham</i>	
Bacalhau grelhado — <i>Grilled codfish</i>	€29.00
Camarão tigre grelhado com manteiga Café Paris	€31.00
<i>Grilled tiger prawns with Cafe Paris butter</i>	
Cataplana de peixe, amêijoas e camarão	2 PESSOAS 2 PEOPLE €65.00
<i>Fish, clams and shrimp Algarve cataplana</i>	
Feijoada de chocos, amêijoas e camarão	€24.00
<i>Beans stew with cuttlefish, clam and shrimp</i>	
Garoupa com panko, puré de batata doce, legumes grelhados e espargos verdes	€29.00
<i>Grouper with panko, sweet potato puree, grilled vegetables and green asparagus</i>	
Lulas fritas à moda de Olhão — <i>Fried squids "Olhão style"</i>	€21.00
Massada de peixe com amêijoas e camarão	2 PESSOAS 2 PEOPLE €60.00
<i>Pasta with fish, clams and shrimp</i>	
Peixe espada grelhado — <i>Grilled cutlass fish</i>	€23.00
Polvo à Lagareiro — <i>Roasted octopus "Lagareiro style"</i>	€28.00
Polvo à Pescador com batatas a murro	€24.00
<i>Octopus "Fisherman style" with smashed potatoes</i>	
Salmão grelhado à posta com grelos e batata cozida	€23.00
<i>Grilled salmon with turnip top and boiled potatoes</i>	
Salmão marinado com sementes de sésamo, molho de pimentos assados, migas de tomate e grelos	€24.00
<i>Marinated salmon with sesame seeds, roasted peppers sauce, tomato crumbs and turnip greens</i>	



DA NOSSA LOTA ~ FROM OUR FISH MARKET

PEIXES E MARISCOS
Fish and Seafood
MARISCOS ~ SEAFOOD

Amêijoa ~ Clams DOSE PORTION €26.00	Conquilhas ~ Wedge shell DOSE PORTION €24.00
Berbigão ~ Cockle DOSE PORTION €17.00	Lagosta ~ Rock lobster €140.00 KG
Camarão cozido €43.00 KG <i>Boiled shrimps</i>	Lavagante ~ Lobster €140.00 KG
Camarão médio grelhado €78.00 KG <i>Grilled shrimps</i>	Lingueirão ~ Razor clam DOSE PORTION €18.00
Camarão tigre grelhado €120.00 KG <i>Grilled tiger prawns</i>	Ostras ~ Oysters CADA EACH €3.50
Carabineiros ~ Scarlet shrimp €130.00 KG	Percebes ~ Barnacles €75.00 KG
	Sapateira ~ Edible crab €45.00 KG

PEIXES ~ FISH KG

TODOS OS PEIXES ACOMPANHAM COM GRELOS SALTEADOS E BATATA COZIDA
ALL FISH ARE ACCOMPANIED WITH SAUTÉ TURNIP TOP AND BOILED POTATOES

Anchova ~ Anchovy €65.00	Imperador ~ Ruby snapper €80.00
Bica ~ Common pandora €65.00	Linguado ~ Sole €85.00
Cantaril ~ Blackbelly rosefish €70.00	Lulas ~ Squid €65.00
Cherne ~ Stone bass €95.00	Pargo ~ Couch sea bream €80.00
Chocos ~ Cuttlefish €55.00	Peixe Galo ~ Rooster fish €70.00
Corvina ~ Meagre €60.00	Pregado ~ Turbot €75.00
Dourada ~ Golden bream €75.00	Robalo ~ Bass €75.00
Ferreira ~ Sand steenbras €65.00	Salmonete ~ Mullet €75.00
Garoupa ~ Grouper €75.00	Sardinha ~ Sardine DOSE PORTION €18.00
Goraz ~ Red bream €80.00	Sargo ~ Sea bream €55.00

ACOMPANHAMENTOS PARA PEIXES ~ SIDE DISHES FOR FISH

Batata cozida Boiled potato €2.50	Salada Algarvia Algarve typical salad €2.50
Grelos salteados Sautéed turnip top €2.50	Salada mista Mixed salad €2.50
Legumes grelhados Grilled vegetables €2.50	



DA TERRA — OF THE EARTH



Bife do lombo Black Angus com molho de pimenta (300g) €29.00
Black Angus tenderloin steak with pepper sauce

Carré de borrego marinado com mostarda, alecrim e limão €26.00
Rack of lamb marinated with mustard, rosemary and lemon

Naco de novilho Black Angus — Black Angus beef tenderloin (300g) €29.00

Ribeye Black Angus (300g) €29.00

Vazia Black Angus — Black Angus sirloin (300g) €29.00

AS CARNES ACIMA ACOMPANHAM COM BATATA FRITA, FEIJÃO E LEGUMES GRELHADOS
THE MEATS ABOVE ACCOMPANIED WITH FRIES, BEANS AND GRILLED VEGETABLES

Bitoque — Sirloin steak with fries and fried egg €18.00

Hambúrguer Baía Black Angus — Black Angus Baía burger €20.00

Pernas de frango com molho fresco de limão e alho €18.00
Chicken legs with fresh lemon and garlic sauce

Prego Baía — Tenderloin steak on bread €12.00

Prego de novilho — Sirloin steak on bread €11.00

MOLHOS — SAUCES

Azeite, alho e coentros €2.00
Olive oil, garlic and coriander

Barbecue €2.00

Bearnês €2.00

Chimichurri €2.00

Manteiga de ervas — Herbs butter .. €2.00

Manteiga Maitre D'Hotel €2.00
Maitre D'Hotel butter

ACOMPANHAMENTOS — SIDE DISHES

Arroz — Rice €2.50

Batata normal/ Doce frita €2.50
Sweet/ Regular potato fries

Feijão preto — Black beans €2.50

Legumes grelhados €2.50
Grilled vegetables

Ovo estrelado — Fried egg €2.50

Puré de batata doce €2.50
Sweet potato puree

