



numa mesa portuguesa

- couvert -

Petisco do chef, broa de milho, pão nacional, pão com chouriço, azeite e manteiga de flor de sal

Chef's petisco, corn bread, Portuguese bread, chorizo bread, olive oil and butter with fleur de sel

5,5 p.p.

HB

pica-pica

- ideal to share -

Chouriço assado do Zambujal com medronho

Typical Zambujal chorizo roasted over strawberry tree liqueur fire

15

HB

Camarão com piri-piri com tostas de milho

Piri-piri shrimps with corn toasts

20

HB

Amêijoas à Bulhão Pato com tostas de milho

Clams Bulhão Pato with corn toasts

29

HB

Presunto 30 meses de cura

30 months cured prosciutto

25

HB

Pastel de bacalhau

Portuguese salted cod cake

8,5

HB

Picadinho de novilho, pickles caseiros, jus e pão grelhado

Sautéed beef bites, homemade pickles, jus and grilled bread

20

Pica-pau de atum com emulsão de alho assado e pão tostado

Tuna "pica-pau" with roasted garlic emulsion and toasted bread

17

HB

Saladinha de polvo com batata doce

Octopus salad with sweet potatoes

14,5

HB

Peixinhos da horta

Green beans tempura

9

HB

Assadura de cogumelos com pickles caseiros

Roasted mushrooms with house-made pickles

15

HB

Espargos gratinados com queijo Rabaçal

Asparagus gratin with Rabaçal cheese

19

HB

saladas e sopas

- salads and soups -

Salada de abóbora assada, queijo fresco e piso de sementes de abóbora

Roasted pumpkin salad, fresh cheese and pumpkin seeds

15

HB

Salada da horta com pastinaca e legumes assados

Garden salad with parsnip and roasted vegetables

16

HB

Sopa de peixe à Algarvia

Algarvian fish soup

14

HB

Creme de castanhas e cogumelos

Chestnut cream soup with mushrooms

12

HB

Gluten free

Lactose free

Vegetarian

Vegan

HB Half board

O Vila Vita Parc apoia produtores e fornecedores locais e celebra o melhor do algarve em cada estação através das suas práticas sustentáveis.

Vila Vita Parc proudly supports local food producers and suppliers to celebrate the best of algarve seasonal produce and sustainable practices.

territórios de Portugal

- regions of Portugal -

Perna de cabrito assado à Transmontana, arroz de espigos e castanhas

Transmontana-style roasted goat leg, rapini rice and chestnuts

38

HB

Bacalhau no forno com presunto e vinho do Porto

Oven-baked cod with cured ham and port wine

34

HB

Cuscos cremoso de cogumelos do bosque

Creamy "cuscos" with forest mushrooms

23

HB

GRÁS-OS-MONÇES



do prado

- garden fields -

Cataplana de legumes com feijão branco e batata-doce

Vegetable cataplana with white beans and sweet potato

22

HB

Alcachofra confitada, grão-de-bico, salsa de tomate e hortelã da ribeira

Artichoke confit, chickpeas, tomato salsa and hart's pennyroyal

23

HB

Feijoada de cogumelos com arroz de especiarias

Mushroom bean stew with spiced rice

20

HB

português de gema

- portuguese mains -

Frango da grelha com salsa verde, batatas fritas e salada Algarvia

Charcoal grilled chicken with green salsa, French fries and Algarvian salad

24

HB

Bife à Adega, pata negra, batatas às rodelas, molho de alho e vinho branco

Beef tenderloin, pata negra, thick hand cut potatoes, garlic and white wine sauce

39,5

HB

Espetada de novilho à Madeirense, milhos fritos, bolo do caco e salada verde

Beef skewer Madeira style, fried corn, caco bread and green salad

38

HB

Tempura de peixe espada com arroz de tomate

Silver Scabbardfish tempura with tomato rice

28

HB

Filete de peixe do Atlântico grelhado, legumes da estação e batatas a murro

Grilled Atlantic fish fillet, seasonal vegetables and roasted potatoes

38

HB

Cataplana de tamboril e amêijoas da costa Algarvia

Monkfish cataplana with clams from our coast

36

HB

Polvo à lagareiro

Lagareiro-style roasted octopus

36

HB

Bacalhau frito com batata salteada

Fried salted cod with sautéed potatoes

32

HB

Arroz de marisco - PARA DUAS PESSOAS -

Seafood rice - FOR TWO PEOPLE -

115 ^{2p}

HB

Preços mencionados em euros (€) com IVA incluído à taxa em vigor. Serviço à sua descrição.

Intolerâncias e alergias alimentares - Antes de efetuar o seu pedido de alimentos e bebidas agradecemos que nos comunique se pretende esclarecimentos sobre os nossos ingredientes.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado

Prices quoted in euros (€) with VAT included at the current rate. Service at your discretion.

Food intolerances and allergies - Before placing your order for food and drinks, we would like to thank you for let us know if you want clarification on our ingredients.

No dish, food product or drink, including the couvert charge, can be charged if it is not requested by the customer or if it is unusable.



ein portugiesischer Tisch

- couvert -

“Petisco” Snack des Chefs, Maisbrot, Portugiesisches Brot, Chorizo-Brot, Olivenöl und Fleur-de-Sel-Butter
Chef’s petisco, corn bread, Portuguese bread, chorizo bread, olive oil and butter with fleur de sel

5,5 p.p.
HB

pica-pica

- Zum Teilen -

Flambierte Chorizo-Wurst aus Zambujal mit Medronho-Schnaps
Typical Zambujal chorizo roasted over strawberry tree liqueur fire

15
HB

Garnelen mit Piri-Piri und Maisttoast
Piri-piri shrimps with corn toasts

20
HB

Muscheln nach Bulhão Pato Art mit Maisttoast
Clams Bulhão Pato with corn toasts

29
HB

Schinken 30 Monate gereift
30 months cured prosciutto

25
HB

Stockfischpastetchen
Portuguese salted cod cake

8,5
HB

Sautiertes Rind, eingelegtes Gemüse, Jus und gegrilltes Brot
Sautéed beef bites, homemade pickles, jus and grilled bread

20

“Pica-pau” vom Thunfisch mit Emulsion von gebratenem Knoblauch und Toastbrot
Tuna “pica-pau” with roasted garlic emulsion and toasted bread

17
HB

Oktopussalat mit Süsskartoffeln
Octopus salad with sweet potatoes

14,5
HB

“Peixinhos da Horta” Im Tempurateig gebratene, grüne Bohnen
Green beans tempura

9
HB

Geröstete Pilze mit hausgemachtem Gemüse-Pickles
Roasted mushrooms with house-made pickles

15
HB

Gratinierter Spargel mit Rabaçal-Käse
Asparagus gratin with Rabaçal cheese

19
HB

salate und suppen

- salads and soups -

Salat aus geröstetem Kürbis, Frischkäse und Kürbiskern-Pesto
Roasted pumpkin salad, fresh cheese and pumpkin seeds pesto

15
HB

Gartensalat mit Pastinake und geröstetem Gemüse
Garden salad with parsnip and roasted vegetables

16
HB

Algarvische Fischsuppe
Algarvian fish soup

14
HB

Katanien-Pilzcremesppe
Chestnut cream soup with mushrooms

12
HB

Gluten free

Lactose free

Vegetarian

Vegan

HB

Half board

Vila Vita Parc unterstützt lokale Hersteller und Lieferanten und nutzt das Beste der Algarve mit nachhaltigen Praktiken zu jeder Jahreszeit.
Vila Vita Parc proudly supports local food producers and suppliers to celebrate the best of algarve seasonal produce and sustainable practices.

Regionen Portugals

- regions of Portugal -

Transmontanische Ziegenkeule aus dem Ofen, Rapini-Reis und Kastanien
Transmontana-style roasted goat leg, rapini rice and chestnuts

38
HB

Ofengebackener Stockfisch mit Schinken und Portwein
Oven-baked cod with cured ham and port wine

34
HB

Cuscos cremoso de cogumelos do bosque
Cremige „Cuscos“ mit Waldpilzen

23
HB

GRÁS-OS-MONÇES



Aus dem Garten

- garden fields -

Gemüse-Cataplana mit weißen Bohnen und Süßkartoffeln
Vegetable cataplana with white beans and sweet potato

22
HB

Artischockenconfit, Kichererbsen, Tomaten-Salsa, Poleiminze
Artichoke confit, chickpeas, tomato salsa and hart’s pennyroyal

23
HB

Pilz-Bohneneintopf mit Gewürzreis
Mushroom bean stew with spiced rice

20
HB

Portugiesische Hauptgerichte

- portuguese mains -

Gegrilltes Hähnchen mit grüner Salsa, Pommes Frites und Algarve-Salat
Charcoal grilled chicken with green salsa, French fries and Algarvian salad

24
HB

Rindersteak nach Adega Art, Pata Negra, Talerkartoffeln, Knoblauch-Weißweinsauce
Beef tenderloin, pata negra, thick hand cut potatoes, garlic and white wine sauce

39,5
HB

Rinderspieß nach Madeira Art, frittierter Mais, Caco-Brot und grüne Salat
Beef skewer Madeira style, fried corn, caco bread and green salad

38
HB

Degenfisch-Tempura mit Tomatenreis
Silver Scabbardfish tempura with tomato rice

28
HB

Gegrilltes Filet vom Atlantico-Fisch, Saisongemüse und Kartoffeln nach “Murro” Art
Grilled Atlantic fish fillet, seasonal vegetables and roasted potatoes

38
HB

Seeteufel-Muschel-Cataplana von unserer Algarve-Küste
Monkfish cataplana with clams from our coast

36
HB

Gerösteter Oktopus nach Lagareiro-Art
Lagareiro-style roasted octopus

36
HB

Gebratener Stockfisch mit sautierten Kartoffeln
Fried salted cod with sautéed potatoes

32
HB

Meeresfrüchtereis - FÜR ZWEI PERSONEN -
Seafood rice - FOR TWO PEOPLE -

115 2p
HB

Preise sind in Euro (€) inklusive der jeweils gültigen Mehrwertsteuer. Servicegebühr nach eigenem Ermessen.
Bitte informieren Sie uns vor Ihrer Bestellung über Lebensmittelunverträglichkeiten und -allergien – und, ob Sie eine Erklärung der jeweiligen Inhaltsstoffe der Speisen wünschen.
Speisen und Getränke, einschließlich des Gedecks “Couvert”, können nicht in Rechnung gestellt werden, wenn sie nicht vom Kunden angefordert werden oder unbrauchbar sind.
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