

🍷 Entradas / Tapas 🍷

Covert 4.50€

(Pão, cenouras marinadas em alho, azeitonas e manteiga)

Pão com Alho 4.50€

Sopa caseira 4.50€

Salada Mista 7.50€

(folhas frescas de jardim com tomates, cebolas, pepino suculento e ervas orgânicas)

Salada de Tomate / Mozzarella 8,50€

(Tomate, Mozzarella, folhas de Manjeriço)

Queijo 9,50€

(Seleção de queijos franceses e portugueses)

Cogumelos fritos c/ alho 9,50€

Camarões fritos c/ alho 12,50€

(salteados em molho de alho e coentros c/s piripiri)

Salada de Polvo 12,50€

(À moda dos pescadores locais)

Presunto Curado 8,50€

Chouriço Flambeado 9,50€

(chouriço tradicional do Algarve flambeado)

Patê de fígado de Frango 8,50€

(À moda do chefe)

🍷 Pratos Principais 🍷

Misto Grelhado para 2 56,00€

(Lombo de Porco, Entrecosto, Peito de Frango e Bife da Vazia Uruguai)

Entrecosto Grelhado 19,50€

(Marinado em molho de BBQ)

Costeletas de Borrego Grelhadas 32,00€

(Nova Zelândia)

Peito de Frango à moda da casa 16,50€

(Grelhado, c/s Piripiri)

Lombinho de Porco Grelhado 19,50€

Bife do Acém da América Sul 35,00€

(América do Sul)

Prato Vegetariano 15,50€

(consulte o chefe)

Peixe do Dia (P.V.P.)

(cozido na grelha)

Todos os nossos pratos principais serão sempre acompanhados de arroz ou batatas

Os nossos peixes e legumes são sempre frescos e cuidadosamente selecionados diariamente no nosso mercado municipal e fazendas locais.

🍷 Ementa para crianças 🍷

qualquer prato principal feito para crianças pela metade do preço

🍷 Sobremesas 🍷

Brownie de Chocolate 8,50€

à Arribalé

(com um toque fresco de Verão)

Salada de Frutas 6,50€

(frutas da época)

Gelado 5,00€

(aromas de chocolate, morango ou caramelo)

Prato de Queijo 9,50€

(Seleção de queijos franceses e portugueses)

Não Dispomos Multibanco



🍷 Starters / Tapas 🍷

Covert (bread, olives and garlic carrots)	4,50€
Garlic Bread (bread with garlic butter and finely chopped chives)	4,50€
Home-made soup (Ask your server for details)	4,50€
Mixed Salad (Garden fresh leaves with tomatoes, onions, juicy cucumber, and organic herbs)	7,50€
Tomato & Mozzarella Salad (Tomato, Mozzarella, fresh basil and balsamic vinegar)	8,50€
Cheese Plate (Arribalé selection of French and Portuguese cheese)	9,50€
Garlic Mushrooms (Mushrooms pan fried in garlic oil)	9,50€
Garlic Prawns (Prawns in garlic olive oil with or without Piri-piri)	12,50€
Octopus Salad (Fisherman's Style)	14,50€
Cured Ham (Presunto) (Portuguese finely sliced thin ham)	8,50€
Flaming Chouriço (Traditional Algarvian sausage served flaming)	9,50€
Chicken Liver Pâté (Made with port & brandy to chef's special recipe)	8,50€

🍷 Main Courses 🍷

Mixed Grill for 2 (Spare ribs, black pork, tender chicken breast & uruguai steak)	56,00€
Spare Ribs (Marinated spare ribs cooked on a charcoal grill)	19,50€
Lamb Chops (New Zealand) (Seasoned with sea salt and arribalé herbs)	32.00€
Chicken breast (with or without Piri-piri) (Chicken breast marinated with oils and herbs cooked on the charcoal grill)	16,50€
Pork Fillet (Charcoal grilled to perfection black pork fillet with lots of flavors)	19,50€
South America Ribeye Steak (High quality south american fillet charcoal flame grilled)	35,00€
Vegetarian Dish of the Day (Selection of the chef)	15,50€
Fish of the Day (A daily selection of fresh fish cooked on a flaming charcoal grill with herbs.)	(PVP)

🍷 Childrens Menu 🍷

(Any main meal can be made in a childrens size portion for half price)

Our fish is always fresh and carefully selected daily from our local market. Our vegetables are all organically grown from our local farms.

All dishes are served with potatoes or rice.

🍷 Desserts 🍷

Arribalé Chocolate Brownie (A cold summer twist to a brownie)	8,50€
Fruit salad (Fruits of the season)	6,50€
Ice cream (served with a choice of sauces chocolate, strawberry and caramel)	5,00€
Cheese Plate (Arribalé selection of French and Portuguese cheese)	9,50€

We do not accept credit cards