



SUNDAY LUNCH

- 18TH OF SEPTEMBER 2022 -

— Est. 2018 —
GRAND
BEACH CLUB

VILA REAL DE SANTO ANTÓNIO / ALGARVE
Portugal



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COUVERT

Pao caseiro no forno aromatizado com ervas frescas e alho, 2 tapas, azeitonas marinados, flor de sal de Castro Marim e azeite de Moncarapacho
Homemade flavored bread with fresh herbs and garlic, 2 tapas, marinated olives, Flor de sal from Castro Marim, Olive oil from Moncarapacho

ENTRADA

Gaspacho mediterrânica
com morango e vieiras marinadas
*Mediterranean Strawberry Gazpacho,
marinated scallop*

PRATO PRINCIPAL

Pica Pau de Atum, batata doce, aioli
*"Tuna Pica Pau" - A Portuguese twisted dish -
Sweet potatoes with aioli*

SOBREMESA

Pêssego assados com mel e amarguinha,
gelado de baunilha de madagaskar
*Baked Peaches with honey and "Amarguinha",
Madagascar vanilla ice cream*

BEVERAGES

Seleção de vinhos de "Morgado do Quintão"
Aguas, Café
*Selection of "Morgado do Quintão" Wines,
Water, Coffee*

Bon Appetite



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