



Le Grill

M E N U

Le Grill, La Petite Histoire

Le Grill, a Short Story

Famed for its elegant interior,
refined gastronomy and extensive selection of wine,
Le Grill has long been a place of pilgrimage for those
who seek the best the Algarve has to offer.

With Food and Wine Pairing Gourmet dinners,
which have become a must in the calendar of the regions gourmands,
to simply the best local products spit roasted over charcoals,
Le Grill draws a wide crowd who enjoy the memorable menus,
the superb wine list, the specially selected cheeses and typical desserts.

With past guests such as the Beatles and Phil Collins,
Seve Ballesteros and Sir Henry Cotton,
Guests of today are following in the footsteps of those
who achieved success in their life but always made time to appreciate
the best Le Grill had to offer.

In 2016 with Le Grill at the height of its popularity,
you can do the same and indulge for an evening
in the finest restaurant the Algarve has to offer.

Les Entrées

Starters

From the Sea:



Fish & shellfish soup *"Penina" style*

7.50 €



Butterfly of Giant Tiger Prawn, *Tarragon sabayon*

17.50 €



Raw vegetable salad, *seaweeds*
toasted chia seeds, pinzimonio dressing

13.50 €



Baby crab cakes, *Lemongrass, chili & Ginger glaze*

14.50 €



Herb-roasted Scallops, *Citrus dolce forte*

16.50 €

From the Land:



Cappuccino of butternut squash,
"croutons" of ripe cheese

6.50 €



Tea smoked Aiguillettes of duck breast,
maracujá & hibiscos dressing

15.50 €



Bellota Alentejano ham, *Honey-dew melon or mesclun salad*

14.50 €



Green Asparagus, poached and served warm,
Hollandaise sauce

13.50 €



Foie Gras *"Assadura"*, Brandy flambéed
Red onion marmalade, toasted brioche

17.50 €

Cover Charge 2.20 €

23% VAT Included

Food or drink, including "couvert" cannot be charged if not requested or not consumed by the client.

Les Poissons et Crustacés

From the Stove

*All our wild fish come from the most sustainable sources
and are mainly Line Caught*



Roasted fillet of Scorpion fish, *few clams*

19.50 €

Ras El Hanout crust



Boconccini of yellow thin Tuna , stone-steamed

17.00 €

Ginger and herb broth



Lobster, or Rock Lobster

Price per kilo

Char-grilled, Thermidor or just Poached,



Prime of Bacalhau, honey & soya glazed

16.50 €

Mousseline of young carrots



Boneless fillet of Sea bass , Tiger prawn

21.00 €

Lemon grass infused

Should you have any food allergies or special diet requirements,
please inform our Maitre d'hôtel

Les Poissons et Crustacés

Char-Grilled

Served with the guarnish of the Day and your choice of sauce:
Virgin olive oil, Beurre blanc ou Hollandaise sauce

	Meagre – White Bass	18.00 €
	Dover Sole	29.00 €
	Seabass	19,50 €
	Grouper	18,00 €
	Stone bass	22,50 €
	Red Sea Bream – Pargo	19,50 €
	Pink Seabream	17,50 €
	White Seabream	19,00 €
	Gilthead Seabream	19,00 €
	Red Mullet	22,50 €
	Rock Lobster	80,00 € / Kilo
	Blue Atlantic Lobster	70,00 € / Kilo
	Giant Tiger prawns (2 pc)	31,00 €

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Les Viandes et Volailles

Meat and Poultry ~ From the Stove



Tataki of Beef fillet,
Coriander popcorn

23.00 €



Slow braised Beef Cheeks
Porto Ristretto

15.50 €



The Lamb
*Roasted rack, pine nuts and fresh herbs
rosemary scented jus*

18.50 €



Steamed Breast of corn-fed chicken,
Coconut milk and truffle emulsion

15.50 €

Your Flambé



Truffled Carbonara,
Flambéed hen egg

14.50 €

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23% VAT Incl.

Les Viandes et Volailles

Meat and Poultry ~ Char-Grilled

*Served with the guarnish of the Day and your choice of sauce:
Bearnaise, Choron, Porto sauce or Green peppercorn*



The Tournedos:

23.00 €

200 gr. of Beef fillet sizzled over charcoal



The Chateaubriand:

46.00 €

400 gr. of tender beef fillet grilled to your taste (for two people)



The T-Bone :

24.50 €

Just char-grilled and scented with Ria de Alvor "fleur de sel"



The Aged Beef Rib

44.00 €

Char-grilled to your taste (for two people)



The Baby Chicken:

15.50 €

*Piri-piri marinated & char-grilled baby chicken,
served medium spicy*

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Les Fromages et Desserts

Cheese & Desserts



The Trolley of desserts

4.50 € (per item)



Crème brûlée

6.50 €



Mango & apple strudel

served warm with vanilla ice cream

6.50 €



Tiramisu

Arabica coffee sauce

6.50 €



Crepes Suzette

Flambeed in front of you

8.50 €



Selection of ripe cheeses from our trolley

Quince paste and walnuts

7.50 €

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This Establishment has a Complaints Book