

# ALL DAY

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A fim de proporcionar e servir ingredientes com o máximo sabor e frescura, todos os legumes e aromáticos são cultivados por nós na nossa quinta de cultura sazonal e sustentável, sendo colhidos diariamente para si.

*In order to provide ingredients with maximum flavor and freshness, all vegetables and aromatics are grown by ourselves in our seasonal and sustainable farm, being harvested daily for you.*

**SANTA  
BARBARA**  
BY SINGULAR PROPERTIES

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## Sopa / Soup

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Sopa de legumes da nossa quinta  
*Vegetables soup from our farm*

**4€**

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## Sandwiches

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Pão galego com lombo fumado, maionese de alho, pickles e mix de verdes  
*Galician bread with smoked pork loin with pickles, garlic mayonese and fresh greens mix*

gluten/lactose  
gluten/dairy

**18€**

Bolo lêvedo, nugget de peixe melga, molho tártaro e legumes fermentados  
*Bolo Levedo, Fish nugget with tartar sauce and fermented vegetables*

gluten/lactose  
gluten/dairy

**16€**

Hamburger de vaca com maionese de cebola, cheddar maturado e bacon crocante  
*Beef burger with onion mayonese, aged cheddar and crispy bacon*

gluten/lactose  
gluten/dairy

**18€**

Pão galego, shitaque bbq, maionese de alho assado e mix de verdes da quinta  
*Galician bread, bbq shitake mushrooms with roasted garlic mayo and fresh greens mix*

gluten  
gluten

**14€**

**Todas a sandes poderão ser confeccionada com pão gluten-free**  
***All sandwiches can be prepared in gluten-free bread***

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## Saladas / Salads

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Salada de tomate marinado com queijo fresco regional, vinagrete de limão galego e mix de verdes da nossa quinta  
*Marinated tomato salad with regional fresh cheese, rangpur vinaigrette and fresh greens mix from our farm*

lactose

Dairy

**15€**

Carapau curado, coleslaw da nossa quinta e legumes fermentados  
*Cured horse-mackerel with coleslaw salad and fermented vegetables*

**17€**

Salada de beterraba com vinagrete de porto e pickles da nossa quinta  
*Beetroot salad with port wine vinaigrette and pickled vegetables from our farm*

**15€**

Salada de fermentados da quinta com vinagrete de limão galego  
*Fermented vegetable salad from our farm with rangpur vinaigrette*

**15€**

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## Principais / Mains

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Pasta com ragoût e queijo da terceira  
*Ragoût pasta and Terceira Island cheese*

lactose/gluten

dairy/gluten

**15€**

Gnocchi de alho assado, barriga de porco crocante e queijo curado da terceira  
*Roasted garlic gnocchi, crispy pork belly and Terceira Island cured cheese*

lactose/gluten

dairy/gluten

**14€**

Escabeche de cogumelos grelhados, molho holandês e batata frita  
*Pickled grilled mushrooms, hollandaise sauce and french fries*

lactose

dairy

**15€**

Fish and chips com maionese de limão galego  
*Local fish and chips with rangpur mayo*

Gluten

Gluten

**17€**

Peixe marinado da nossa costa com puré de batata-doce e legumes fermentados da nossa quinta  
*Marinated local white fish with sweet potato puree and fermented vegetables from our farm*

**18€**

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## Crianças / Kids

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Pasta à Bolognesa

*Bolognese pasta*

Gluten

Gluten

**9€**

Nuggets de peixe da nossa costa

*White fish nuggets*

Gluten

Gluten

**11€**

Bife com ovo estrelado e batata frita

*Sirloin steak with egg and french fries*

**13€**

Cheeseburger

Gluten

Gluten

**10€**

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## Sobremesas / Desserts

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Brownie de chocolate com espuma de chocolate branco

*Chocolate brownie with white chocolate mousse*

Glúten, lactose, frutos secos

Gluten, dairy, dry fruits

**8€**

Mousse de caramelo com crocante de amendoim

*Caramel mousse with crispy peanut*

Lactose, frutos secos

Dairy, dry fruits

**5€**

Ananás fermentado com gel de côco e sorbet limão galego

*Fermented pineapple with coconut gel and rangpur sorbet*

**8€**

Fruta sazonal

*Seasonal fruit*

**6€**

**Sendo a sustentabilidade um dos valores do grupo Singular Properties, é um orgulho partilhar consigo que 80% dos produtos vegetais servidos nos nossos restaurantes são produzidos na nossa quinta localizada no Santa Bárbara Resort.**

**Venha visitar!**

***As sustainability is one of the values of the Singular Properties group, we are proud to share with you that 80% of the vegetable products served in our restaurants are produced on our farm located in Santa Bárbara Resort.***

***Come and visit!***

