






















































Couvert

Pão 	1.25€
<i>Bread</i>	
Manteiga      	0.75€
<i>Butter</i>	
Azeitonas e cenouras marinadas à algarvia	2.00€
<i>Marinated olives and carrots algarvian Style</i>	
     	













Menu Snacks

Snacks Menu

Dose de Batata frita       	3.75€
<i>Porcion of French fries</i>	
Batata Steakhouse com molho alioli	5.50€
<i>Steakhouse potatoes with alioli sauce</i>	
      	
Asinhas de Frango Picantes	11.00€
<i>Spicy chicken wings</i>	
   	
Mini Crepes Primavera com molho agridoce	10.50€
<i>Mini Chinese spring rolls with sweet and sour sauce</i>	
     	
Camarões panados com molho cocktail	10.90€
<i>Breaded prawns with cocktail sauce</i>	
       	
Calamares com molho tártaro	10.50€
<i>Squids with tartar sauce</i>	
      	
Chamuças de Frango	10.50€
<i>Chicken samosas</i>	
     	
Camarão “à la Guilho” com piri-piri	16.00€
<i>Shimp “à la Guilho” with piri-piri</i>	
       	

Sopa

Soup

Creme do dia	5.25€
<i>Daily vegetable cream soup</i>	
      	
Creme de tomate	6.50€
com ovo escalfado	
<i>Tomato cream soup with poached egg</i>	
    	

Massa Pastas















Esparguete Bolonhesa      	12.00€
<i>Spagnetti Bolognese</i>	
Esparguete Carbonara       	12.00€
<i>Spagnetti Carbonara</i>	
Esparguete Pesto         	12.00€
<i>Spagnetti Pesto</i>	

Saladas Salads


Salada Capresse	12.50€
<i>Caprese salad</i>	
   	
“Cesar” com peito de frango, iceberg, queijo parmesão, croutons & anchovas e cherry	14.00€
<i>“Cesar” chicken breast, iceberg, grated parmesan, croutons & anchovies</i>	
    	
Niçoise , mescla alface, tomate, ovo cozido, azeitonas, cebola, atum & anchova	13.50€
<i>Niçoise, mix lettuce, tomato, boiled egg, olives, onion, tuna & anchovy</i>	
     	
Salmão Fumado	14.50€
com queijo fresco, mescla de alfaces, cherry & cebola	
<i>Smoked Salmon Salad with fresh cheese, mix lettuce, cherry & onion</i>	
     	

Omelete

Omelet

Servida com batata frita e salada	
<i>served with french fries and salad</i>	
Omelete Mista <i>Mixed omelete</i>	13.00€
  	
Omelete de Cogumelos <i>Mushrooms omelette</i>	13.00€
     	
Omelete de camarão <i>Shrimp omelette</i>	14.00€
      	
<i>*Ingrediente extra (Queijo, Fiambre, Cogumelos, Cebola)</i>	0.50€
<i>Extra ingredient (Chesse, Ham, Mushrooms, Onion)</i>	

Vegetariano Vegetarian

Legumes Salteados com Falafel	12.00€
<i>Sauteed Vegetables with Falafel</i>	
          	

Pizzas

- Pizza "Margherita"** com tomate, queijo mozzarella & orégãos **9.00€**
"Margherita" Pizza with tomato and mozzarella cheese & oregano
    
- Pizza "Tropical"** **13.00€**
 com tomate, queijo mozzarella, fiambre, ananás & orégãos
"Tropical" Pizza tomato, mozzarella cheese, ham, pineapple & oregano
    
- Pizza de Atum** **13.00€**
 com tomate, queijo mozzarella, cebola, azeitonas & orégãos
Tuna Pizza with tomato, mozzarella cheese, onion, olives & oregano
     
- Pizza "Pepperoni"** **13.00€**
 com tomate, queijo mozzarella, fiambre, pepperoni & orégãos
"Pepperoni" Pizza tomato, mozzarella cheese, ham, pepperoni & oregano
    
- Pizza "Monchique"** **14.00€**
 c/Tomate, Queijo Mozzarella, Presunto, Rúcula & Orégãos
"Monchique" Pizza w/Tomato, Mozzarella Cheese, Smoked Ham, Arugula & Oregano
    

Pratos principais *Main Course*

Pratos de peixe / Fish dishes

- Filete de bacalhau em crosta de cerveja** **18.50€**
 Puré de ervilhas e molho tártaro
Fish and chips, pea purée and tartar sauce
     
- Supremo de salmão grelhado** **19.80€**
 com batata a murro e legumes
Grilled salmon supreme with roasted potatoes and vegetables
    

Pratos de carne / Meat dishes

- Frango piripiri com batata frita** **15.00€**
Grilled chicken "piripiri" with fries

- Peito de frango grelhado com manteiga de alho** **15.00€**
 servido com batata frita
Grilled chicken breast with garlic butter served with french fries
   
- Bitoque de vitela com ovo estrelado e batata frita** **19.50€**
Veal steak, with fried egg and french fries
     
- Entrecote grelhado com lascas de parmesão, batata frita** **23.00€**
Grilled entrecote and grated parmesan, french fries
      
- T-bonne Steak com molho de alho, batata frita** **25.90€**
T-bonne Steak with Garlic Sauce, french fries
      

Sandes

Sandwiches













Servido com batata frita
 served with french fries

- Baguette de atum** com salada, tomate, ovo e cebola **7.00€**
Tuna baguette with salad, tomato, egg and onion
     
- Tosta mista** (queijo, fiambre) **8.00€**
Toast (Ham and Cheese)
  
- Panini de frango no bolo do Caco** **13.50€**
 iceberg, maionese, frango e bacon
Chicken panini on caco bread iceberg, mayonnaise, chicken and bacon
     
- Prego em bolo do caco** **14.00€**
 mostarda, cebola roxa, alface e tomate (Vaca)
Steak on caco bread, mustard, red onion, lettuce and tomato (Cow)
    
- Club "Gramacho"** **14.50€**
 frango, iceberg, maionese, tomate e ovo cozido
Club "Gramacho", Chicken, lettuce with mayonnaise, tomato & boiled egg
     
- Sandwich de Atum, ovo, azeitona e cebola** **13.50€**
Tuna Sandwich, egg, olive and onion sandwich
       
- Sandwich de Salmão Fumado,** **14.50€**
 queijo crème, mix alfaces, pepino, ovo & alcaparras *
*Sandwich Smoked Salmon, cream cheese, lettuce mix, cucumber, egg & capers **
       
- *Pão de cereais / Grain bread*

Hamburguêres

Burgers

Servidos com batatas fritas, molho cocktail, mix alface e tomate
 Served with french fries cocktail sauce, mix lettuce and tomato

- "Cheeseburger"** com queijo **13.00€**
"Cheeseburger"
     
- "Club House"** com cebola frita, bacon e queijo cheddar **14.00€**
"Club House" with fried onion, bacon and cheddar cheese
     
- 0.50€**
**Ingredientes extra (fiambre, cogumelos, ovo...)
 Extra ingredient (ham, mushrooms, egg...)*

Sobremesas

Desserts

Brownie de chocolate com gelado de baunilha e chantilly 6.50€
Chocolate brownie with vanilla ice cream and chantilly



Petit gâteau 6.50€
com gelado de baunilha e chantilly

Petit gâteau with vanilla ice cream and chantilly



Tarte de maçã tépida 6.50€
com gelado de baunilha e chantilly

Apple tepide pie with ice cream vanilla and chantilly



Profiteroles de baunilha 6.50€
com chantilly & topping de caramelo

Vanilla profiteroles with chantilly & caramel topping



Panquecas com gelado de baunilha 6.50€
com chantilly e topping de chocolate

Pancakes with vanilla ice cream with chantilly and chocolate topping



Fruta da época 3.50€
Seasonal fruit

ALERGÉNIOS

Allergens

 **Cereais** *Cereals*

 **Crustáceos** *Crustaceans*

 **Ovos** *Eggs*

 **Peixe** *Fish*

 **Amendoim** *Peanut*

 **Soja** *Soy*

 **Leite** *Milk*

 **Frutos de Casca Rija** *Nuts*

 **Aipo** *Celery*

 **Mostarda** *Mustard*

 **Sésamo** *Sesame*

 **Sulfitos** *Sulfites*

 **Tremoço** *Lupine*

 **Moluscos** *Molluscs*

 **Gluten Free**

Bolas de Gelado

Ice Cream

Sabores

Gelado de baunilha/chocolate/morango
Ice cream vanilla/chocolat/strawberry



1 bola

2.00€

2 bolas

4.00€

3 bolas

5.50€

Toppings 0.50€

Fruta / Fruit 1.00€

Chantilly 0.50€

Menu de Jantar *Dinner Menu*

(18:00h - 21:30h)

Couvert Special (Patê, Presunto, Azeitonas e Pão) <i>Couvert Special (Pate, Smoked Ham, Olives and Bread)</i>	5,00€
Pão de Alho , queijo e orégãos <i>Garlic bread, cheese and oregano</i>	6,00€
Queijo Camembert gratinado , servido com mel <i>Camembert cheese with honey</i>	10,00€
Melão com Presunto Serrano <i>Melon with "Serrano" Smoked Ham</i>	9,50€
Carpaccio de Salmão Fumado com Alcaparras e citrinos <i>Smoked Salmon Carpaccio, with Capers and Citrus</i>	14,00€
Tártaro de Salmão aromatizado com lima <i>Salmon tartare drizzled with fresh lime</i>	15,50€
Camarão "À La Guilho" com Piri-Piri <i>Shrimp "À la Guilho Style" with Piri-Piri</i>	16,00€
Amêijoas "À Bulhão Pato" <i>Clams "Bulhão Pato style"</i>	18,50€

Sopa *Soup*

Creme do Dia <i>Soup of the day</i>	5,50€
Sopa de Tomate com Ovo Escalfado, Croutons e Coentros. <i>Tomato Soup with Poached Egg, Croutons and Coriander.</i>	6,50€

Vegetarianos *Vegetarians*

Quinoa em Jardim de Legumes com Falafel <i>Quinoa with Sauteed Vegetables and Falafel</i>	12,00€
Hamburguer vegetariano com arroz e legumes <i>Vegetarian burger with rice and vegetables</i>	13,50€

Massa *Pastas*

Esparguete / <i>Spaghetti</i>	13,00€
Pesto / <i>Pesto</i>	
Bolonhesa / <i>Bolognese</i>	
Carbonara <i>Carbonara</i>	

Omelete *Omelette*

Omelete Mista	
<i>Ham & Cheese Omelette</i>	13,00€
Omelete com Cogumelos	
<i>Mushrooms Omelette</i>	13,00€
Omelete de Camarão	
<i>Shrimp Omelette</i>	14,00€

Saladas *Salads*

"Cesar" peito de frango, iceberg, queijo parmesão, croutons, cherry, anchovas.	
<i>"Cesar" chicken breast, iceberg, parmesan, croutons, cherry, anchovies.</i>	14,50€
"Cesar" com Camarão, iceberg, queijo parmesão, croutons, cherry, anchovas.	
<i>"Cesar" with Shrimp, iceberg, parmesan, croutons, cherry, anchovies.</i>	15,50€
Niçoise, mescla alface, tomate, ovo cozido, azeitonas, cebola, atum, anchova.	
<i>Nicoise, mix lettuce, tomato, boiled egg, olives, onion, tuna, anchovies.</i>	13,50€
Salmão Fumado com queijo fresco, mescla de alfaces, cherry, cebola.	
<i>Smoked Salmon Salad with cream cheese, mix lettuce, cherry, onion.</i>	15,00€

Hambúrgueres / **Burgers**

"Club House" cebola frita, bacon, queijo cheddar.	
<i>"Club House" fried onion, bacon, cheddar cheese.</i>	14,00€
"Duplo" cebola frita, bacon e queijo cheddar.	
<i>"Double" fried onion, bacon, cheddar cheese.</i>	16,00€
"Gramacho", cebola, bacon, cogumelos paris, queijo brie.	
<i>"Gramacho" onion, bacon, Parisien mushroom, brie cheese.</i>	14,50€

Peixe *Fish*

Filete de Bacalhau em Crosta de Cerveja , Puré de Ervilhas e Molho Tártaro <i>Fish and Chips, Pea Puree and Tartar Sauce</i>	18,50€
Supremo de Salmão Grelhado , com batata a murro e legumes <i>Grilled Salmon Supreme with roasted potatoes and vegetables</i>	19,80€
Robalo no forno , com batata a murro e legumes <i>Sea bass in the oven, with roasted potatoes and vegetables</i>	18,90€
Caril de Camarão com arroz basmati <i>Shrimp curry with basmati rice</i>	18,90€
Camarão Tigre com manteiga de alho e arroz basmati <i>Tiger Shrimp with garlic butter and basmati rice</i>	29,90€

Carnes *Meats*

Peito frango grelhado com manteiga de alho ou molho de mostarda e mel <i>Grilled chicken breast with garlic butter or mustard and honey sauce</i>	16,00€
Caril de Frango com arroz basmati <i>Chicken curry with basmati rice</i>	17,90€
Bitoque de Vitela com Ovo Estrelado <i>Veal Steak with Fried Egg on top</i>	19.50€
Bife Grelhado <i>Grilled Fillet Steak</i> Molho Pimenta <i>Peppercorn sauce</i> Molho de mostarda e mel <i>Mustard and honey sauce</i> Molho de Alho <i>Garlic sauce</i> Molho de cogumelos <i>Mushroom sauce</i>	25,90€
Bife à Portuguesa com presunto <i>Fillet Steak "Portuguese Style" served with smoked ham</i>	26,90€
T-Bone Grelhado <i>Grilled T Bone</i>	29,00€
Entrecosto "Ribs" com molho Barbecue <i>Spare Ribs with BBQ sauce</i>	26,50€

Sobremesas *Desserts*

Fruta da época <i>Seasonal fruit</i>	4,50€
Bolo do dia <i>Cake of the day</i>	5,00€
Bolo do dia com gelado <i>Cake of the day served with Ice cream</i>	6,50€
Mousse de Chocolate “caseira” <i>Homemade chocolate mousse</i>	5,00€
Panqueca com gelado de baunilha, molho de chocolate e chantilly <i>Pancake with vanilla ice cream, chocolate sauce and chantilly</i>	6,00€
Petit Gateaux com gelado de Baunilha e Chantilly <i>Petit Gateaux served with Vanilla Ice Cream and chantilly</i>	6,50€
Banana Split com gelado de morango, baunilha e chocolate e chantilly <i>Banana Split with Strawberry, Vanilla, Chocolate ice cream and chantilly</i>	6,50€
Profiteroles de baunilha com chantilly e topping de caramelo <i>Vanilla profiteroles served with chantilly and caramel topping</i>	6,50€
Tarte de Maçã tépida com gelado de baunilha e chantilly <i>Tepid Apple tart served with Vanilla ice cream and chantilly</i>	7,00€

ALERGÉNIOS | ALLERGENS | ALLERGENEN

-  Cereais | Cereals | *Granen *glúten*
-  Crustáceos | Crustaceans | Schaaldieren
-  Ovos | Eggs | Eieren
-  Peixe | Fish | Vis
-  Amendoim | Peanut | Pinda
-  Soja | Soy | Soja
-  Leite | Milk | Melk
-  Frutos de Casca Rija | Nuts | Noten
-  Aipo | Celery | Selderij
-  Mostarda | Mustard | Mosterd
-  Sésamo | Sesame | Sesam
-  Sulfitos | Sulfites | Sulfiten
-  Tremçoço | Lupine | Lupine
-  Moluscos | Molluscs | Weekdieren
-  **Gluten Free**

Frutas e vegetais; Arroz e seus derivados; Milho e seus derivados; Fécula de batata; Carnes e peixes; Açúcar, chocolate, cacau, gelatinas e sorvetes; Sal; Óleos, azeite e margarinas.

Iva Incluído à taxa legal em vigor

Vat Included

#PestanaGolf

Carta de vinhos/Wine List

Espumante/Champanhe

Espumante Copo 7€
Espumante Montanha 28€
Espumante Campo Largo 36€
Champanhe Taittinger 69€
Champanhe Ruinart Br. 130€

Branco/White

Trevo T. Copo 4,50€ Copo Gr.6,50€ Garrafa 18€
Villa Alvor Branco 24€
Piano Moscatel Galego 27€
Contacto Anselmo Mendes 33€
Villa Alvor Savignon Blanc 29€
Ianthis Chardonnay 41€

Tinto/Red

Trevo T. Copo 4,50€ Copo Gr.6,50€ Garrafa 18€
Villa Alvor Tinto 24€
Espírito Lagoalva Cab. Savignon 24€
Barranco Longo Colheita Seleccionada 28€
Quinta do Pinto Merlot/Syrah 34€
Quinta dos Capinhas Alicante Bouchet 36€
Pó de Poeira 44€

Rose

Trevo T. Copo 4,50€ Copo Gr.6,50€ Garrafa 18€
Villa Alvor Rose 24€
Quinta dos Capinhas Rosé 31€

Vinhos Fortificados/Fortified Wine

LBV Quinta das Carvalhas Copo 8€
20y Taylors Copo 13€
Moscatel Alambre Copo 6€
Madeira 5 Anos Blendys Copo 9€



BEBIDAS/DRINKS

APERITIVOS/APERITIFS (5cl)		ÁGUA/WATER		50 cl	1Lt	1,5Lt
Martini (Bianco, Rosso, Dry)	7.50 €	Sem Gás/Whitout Gas	2.00 €	3.00 €	4.00 €	
Campari	7.50 €	Com Gás/With Gas	2.00 €	3.00 €		
Ricard, Pernod	7.50 €					
GENEROSOS/FORTIFIED WINES		REFRIGERANTES/SOFT DRINKS		40 cl		
Fernet Branca (5cl)	7.50 €	Coca cola, Cola Zero, Sprite, Fanta				4.00 €
Porto Tawny/ Tawny Port (10cl)	6.50 €	Sumo maça				4.00 €
Porto Branco/White Port (10cl)	6.50 €	Sumo laranja/Orange juice				4.00 €
WHISKY ESCOCÊS/ SCOTCH WHISKY (5cl)				20 cl	33 cl	50 cl
J&B, Cutty Sark, Famosa Grouse	7.50 €	Coca cola, Coca Zero, Fanta				5.00 €
J. W. Red Walker, Grants	7.50 €	Sprite, Nestea lata/can			4.00 €	
WHISKY VELHO/ AGED WHISKY (5cl)						
J.W. Black Label	9.50 €	Red Bull 5,00				
		Sumo Tomate/Ananas	3.00 €			
		Agua Tonica/Ginger Ale	3.50 €			
		Powerade				5.00 €
SINGLE MALT (5cl)		CERVEJAS/BEER		33 cl	40 cl	50 cl
Glenfiddich 12 anos	14 €	Super Bock	4.50 €	5.50 €		
IRISH (5cl)		Sommerby	6.00 €	7.00 €		
Jameson	9.50 €	Super Bock s/ Alcool	4.50 €			
BOURBON (5cl)		Super bock lata/can	4.50 €			
Jack Daniel's	9.50 €	Guinness lata/can				7.00 €
GIN/VODKA/RUM (5cl)		Seleção 1927/Craft Beer	5.50 €	7.50 €		
Gin Beefeater/ Vodka Wyborowa/ Havana 3	9.00€	CAFETARIA				
Gin Hendrick's	10.00 €	Expresso/ Descafe	1,80€			
Vodka Grey Goose	12.00 €	Americano	3,00€			
Rum Havana 7	9.00 €	Café com leite/Coffee w/milk	3,00€			
Cachaça/ Tequila Olmeca	7.00 €	Galão/Latte	3,00€			
LICORES NACIONAIS (5CL)		Chocolate quente/Hot chocolate	3,50€			
Licor Beirão, Amarguinha, Tia Maria	7.00 €	Capuccino	4,00€			
LICORES IMPORTADOS (5CL)		Cha/Tea	2,50€			
Drambuie, Cointreau, Grand Marnier, Amaretto	9€	Irish Coffee	9,50€			
Sambuca	8.00 €	CONHAQUE/COGNAC (5cl)				
COCKTAILS		Courvoisier VSOP	13,00€			
Aperol Spritz	10.00 €	BRANDY (5cl)				
Bloody Mary	10.00 €	Macieira	7,00€			
Caipirinha	10.00 €	VINHO/WINE				
Expresso Martini	10.00 €			17,5 cl	25 cl	Bottle
Moscow Mule	10.00 €	Vinho da Casa/ House Wine	4.50 €	6.50 €	18.00 €	
Pimm's Cup	10.00 €	SANGRIA				
Piña Colada	10.00 €			Glass	1Lt	
Sex on the Beach	10.00 €	Jarro Sangria / Sangria Jug	6.50 €	22.50 €		
Tequila SunRise	10.00 €					

PREÇOS EM EUROS COM IVA INCL/PRICE IN EUROS WITH VAT INC