

Menu - 15.05.-26.05.2024

www.kulinarium.pt
www.kulinarium-academv.com

Soup

Refreshing gazpacho with focaccia and miniature tomatoes

Elegantly seasoned refreshing gazpacho refined with herbs from the Algarve coast. This summery soup is served with homemade focaccia bread and crunchy sweet cherry tomatoes.

€8.90

or Starter A

A few herb prawns in crispy Kadaifi dough with passion fruit and avocado

Two baked herb shrimps cuddle in the crispy Kadaifi dough coating. In harmony, this Atlantic couple, resting on a passion fruit sauce, is refined with velvety avocadocream Pea mousse. Topped with pickled radishes.

€9,30

or Starter B

Hour egg with summer salad and herb mayonnaise

Hour egg prepared by the chef's master craftsman. Served this very popular appetizer on a colorful and crunchy summer salad mix, with pickled juicy carrots, refined with homemade herb mayonnaise on cherry tomatoes and crispy toasted bread.

€9,30

or Salad A

César Salad Kulinarium Style

Juicy finely sliced chicken breast fried in a sensational herb crispy coating, leans deliciously on a crispy salad heart selection, with fried croutons, crispy bacon and shaved Parmesan cheese. This globally popular salad combination, traditionally refined with a homemade César dressing, is served with light anchovies and juicy capers with mustard.

€7,90

or Salad B

Caramelized Goat Cheese with Beetroot and Raspberry Dressing

Distinctive caramelized goat cheese from the region snuggles up on a juicy bed of beetroot and seasonal lettuce variations, on seductively fragrant raspberry dressing and beguiling walnuts.

€7,90

Tapas of the week

- crispy fried chouriço of Algarve pork
- marinated cubes of feta cheese
- olives from the market
- homemade chickpeas pâté

€12,80



Main course A

Duck breast sous vide cooked Algarve style with honey, pepper, glaze on blackberries

Juicy elegant duck breast sous vide cooked. This gourmet combination is refined with a honey-pepper glaze and its own duck jus on glazed blackberries. Served with confit celery, buttered herb carrots with leek puree and a crispy baked potato stick.

Normal portion €22.80 / Small portion €19.80

or Main course B

Crispy braised belly from Algarve pork

Crispy and juicy braised belly of Algarve pork from the oven on their own braising sauce. Served this spectacular stove combination, with spinach, pearl onions and homemade potato pillow.

Normal portion €18.30 / Small portion €16.30

or Main course C

For fish insiders, 98% bone free

Algarve Tuna in a crispy sesame coating on teriyaki with mango

Market fresh tuna from the Algarve coast fried in a crispy sesame coat and sliced pink red. This fascinating Atlantic spectacle is refined with a homemade teriyaki sauce in duality with a finely seasoned mango essence on sweated seasonal vegetable strips with handmade spring roll.

Normal portion €23.40 / Small portion €21.40

or Main course D

Vegetarian combination

Burrata and tomato on spinach with basil herb sauce

Velvety burrata cheese with sun-ripened tomatoes of the region. This vegetarian temptation is accompanied in harmony by fresh spinach leaves with sunflower seeds, and a finely seasoned basil Herb sauce and a crispy baked potato stick.

Normal portion €18.30 / Small portion €16.30

or Main course E

Vegan

Ask about our vegan combination

On request, our cuisine is fresh, seasonal and regional
Prepare vegan combinations for you.

Portion €18,30



Homeland enjoyment menu

Over the years, not only our guests have grown dear to us, but also many recipes and creations from our kitchen. We would like to enable you to visit us and our „Local gourmet menu " to enjoy.

The not-too-large “local gourmet menu” changes once a week, with traditional combinations from our house.

The local gourmet menu, consists of the following components.

This menu only uses regional products, supporting local producers and Portuguese retailers.

Starter

Elegantly seasoned refreshing gazpacho refined with herbs from the Algarve coast. This summery soup is served with homemade focaccia bread and crunchy sweet cherry tomatoes.

Main course

Juicy elegant duck breast sous vide cooked. This gourmet combination is refined with a honey-pepper glaze and its own duck jus on glazed blackberries. Served with confit celery, buttered herb carrots with leek puree and a crispy baked potato stick.

Dessert

Annett's homemade schnapps cake, with chocolate and fine pudding cream.

Price per person €33,50 for 3 courses

[we serve slightly smaller portion sizes in this menu]



Dessert A

Fantastic seduction

Fantastic homemade chocolate press cake, with elegant strawberry mousses on fresh strawberries from Portugal. This noble temptation is served with white chocolate, with yoghurt espuma.

€8,90

Dessert B

Spectacular chocolate mousse 70%

Sensational homemade Chocolate mousse of 70% chocolate with fresh seasonal berries and handmade crumble.

€8,90

Dessert C

Homemade Schnapps Cake

Annett's homemade schnapps cake, with chocolate and fine custard cream.

€7,50

Dessert D

Ice cream made from dried figs

Homemade ice cream from dried figs.

€6,50

Dessert E

Noble and rare dessert wine from the Algarve

A fine and rare dessert wine is the perfect ending to enjoy, or as an accompaniment to a suitable dessert.

€6,90

Dessert F

Affogato al caffè

Espresso with vanilla ice cream

€3,60

Unique & Spectacular

Different homemade chocolates

Homemade chocolates on request.

Pro Praline €1,00

From patissier and chef René Busse.