




MENU

Jantar 18h30-22h

Dinner 6:30pm-10pm

PARA COMEÇAR TO START

- HB Pão de Massa Mãe no Forno, Azeitonas, Manteiga do Pico (Açores) & Paté do Chef  6,00€
Oven-baked Sourdough Bread, Olives, Butter from Pico (Azores) & Chef's Pâté
- HB Queijos e Enchidos Regionais: 15,00€
Cheeses & Regional Charcuterie:
Queijo Fresco de Sagres, Queijo Topo de S.Jorge (Açores), Presunto Curado Alentejo Bolota, Chouriço Porco Preto - inclui Compota Caseira, Frutos Secos e Tostas
Fresh Cheese from Sagres, S.Jorge Topo Cheese (Azores), Alentejo Acorn-Fed Smoked Ham, Black Pig Chorizo - includes Homemade Jam, Nuts and Toasts

PARA PARTILHAR TO SHARE

- Ostras ao Natural da Ria de Alvor (unidade)  4,00€
Natural Oyster from "Ria de Alvor" (unit)
- HB Focaccia de Tomilho & Alho  9,00€
Thyme & Garlic Focaccia
- HB Tomate Rosa Bio Assado com Burrata & Molho Pesto 100% 11,00€
Roast Organic Pink Tomatoes with Burrata & Pesto Sauce
- HB Carpaccio de Beterraba com Requeijão Vegan Caseiro & Vinagrete de Mel  100% 13,00€
Beetroot Carpaccio with Homemade Vegan Cottage & Honey Vinaigrette
- Carpaccio de Novilho com Rúcula, Parmesão & Alcaparras  13,00€
Beef Carpaccio with Arugula, Parmesan & Capers
- HB Gambas Crocantes, Panko & Maionese de Lima 14,00€
Crispy Prawns, Panko & Lime Mayonnaise
- HB Ceviche de Dourada, Maracujá & Cebola Roxa Crocante  14,00€
Sea Bream Ceviche, Passion Fruit & Crispy Red Onion
- Tártaro de Atum e Abacate com Cebola Roxa, Soja & Tomate Cherry 15,00€
Tuna and Avocado Tartar with Red Onion, Soy & Cherry Tomato

SOPAS & SALADAS SOUPS & SALADS

- HB Sopa Sazonal de Verduras Bio  100% 6,00€
Seasonal Organic Vegetable Soup
- HB Creme de Couve-Flor & Trufa  100% 7,00€
Creamy Cauliflower & Truffle Soup
- Sopa de Peixe 8,00€
Fish Soup
- HB Salada Orgânica de Quinoa com Figos, Rúcula & Frutos Secos  100% 14,00€
Organic Quinoa Salad with Figs, Arugula & Nuts
- HB Salada César de Frango (Alface Romana, Croutons, Parmesão & Molho Caesar) 15,00€
Chicken Caesar Salad (Romaine Lettuce, Croutons, Parmesan & Caesar Sauce)

IVA incluído à taxa em vigor | Se tiver alguma restrição alimentar, por favor informe.
VAT included | Should you have any dietary restrictions, please inform.

100% Vegan  Vegetariano | Vegetarian  Sem Glúten | Gluten Free

HB Meia Pensão: inclui Entrada, Prato Principal e Sobremesa
Half Board: includes Starter, Main Dish and Dessert

MASSAS FRESCAS & RISOTTO

FRESH PASTAS & RISOTTO

HB	Ravioli Vegan de Abóbora com Molho Branco & Amêndoa Laminada <i>Vegan Pumpkin Ravioli with White Sauce & Sliced Almonds</i>		18,00€
HB	Gnocchi de Batata Gratinado com Mozzarella & Cogumelos <i>Potato Gnocchi Au Gratin with Mozzarella & Mushrooms</i>		19,00€
HB	Tagliolini de Camarão com Tomate Cherry, Espinafres & Parmesão <i>Shrimp Tagliolini with Cherry Tomato, Spinach & Parmesan</i>		20,00€
	Risotto de Polvo com Arroz Arbório, Tomate, Parmesão & Coentros <i>Octopus Risotto with Arborio Rice, Tomato, Parmesan & Coriander</i>		20,00€

PRATOS PRINCIPAIS

MAIN DISHES




PEIXE | FISH

HB	Carolino de Bivalves, Berbigão, Mexilhão, Lingueirão & Lima <i>Brothy Rice with Bivalves, Cockle, Mussel, Razor Clam & Lime</i>		25,00€
	Lombo de Bacalhau com Espinafres, Pimentos & Puré de Batata-Doce <i>Codfish Fillet with Spinach, Peppers & Mashed Sweet Potato</i>		25,00€
HB	Peixe do Dia* <i>Fish of the Day*</i>		26,00€
	Espetada de Corvina e Camarão com Molho Cítrico com Ervas* <i>Croaker and Shrimp Kebab with Citrus Sauce with Herbs*</i>		28,00€

*Inclui escolha de dois acompanhamentos

**Includes two side dishes*

CARNE | MEAT

HB	Fornaria <i>Burguer</i> de Picanha Argentina com Bacon, Queijo Cheddar & Cebola Roxa* <i>Argentine Rump Steak Burger with Bacon, Cheddar & Red Onion*</i>		19,00€
HB	Frango Recheado com Ricotta & Espinafres* <i>Chicken Stuffed with Ricotta & Spinach*</i>		20,00€
	<i>Fillet Mignon*</i>		28,00€
	Rib Eye (200g)*		30,00€

*Inclui escolha de dois acompanhamentos

**Includes two side dishes*

ACOMPANHAMENTOS | SIDE DISHES

5,00€

Batata Frita Caseira | Batata-Doce | Batata Assada | Puré de Batata-Doce | Seleção de Legumes do Dia
Salada Verde | Salada Mista | Arroz Branco | Arroz de Fumeiro | Arroz de Tomate Rosa
*Homemade French Fries | Sweet Potato | Roasted Potatoes | Mashed Sweet Potato | Vegetables Selection
Green Salad | Mixed Salad | White Rice | Smoked Rice | Pink Tomato Rice*

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AS NOSSAS PIZZAS NO FORNO A LENHA

OUR WOODEN OVEN PIZZA

MARGARITA 🌿	
HB Tomate, <i>Mozzarella</i> & Manjeriçã <i>Tomato, Mozzarella & Basil</i>	13,00€
DIABLO	
HB Tomate, <i>Mozzarella</i> , Salame Picante, Queijo de Cabra & Azeitonas <i>Tomato, Mozzarella, Spicy Salami, Goat Cheese & Olives</i>	14,00€
CAPRICCIOSA	
HB Tomate, <i>Mozzarella</i> , Cogumelos, Alcachofra, Fiambre & Azeitonas <i>Tomato, Mozzarella, Mushrooms, Artichoke, Ham & Olives</i>	14,00€
VEGETARIANA 🌿	
HB Gengibre, <i>Mozzarella</i> , Alcachofra, <i>Curgete</i> , Cogumelos Paris & Queijo <i>Taleggio</i> <i>Ginger, Mozzarella, Artichoke, Courgette, Paris Mushrooms & Taleggio Cheese</i>	15,00€
BALEEIRA	
Tomate, <i>Mozzarella</i> , Cebola Roxa, Camarão, Mexilhão & Azeite de Alho <i>Tomato, Mozzarella, Red Onion, Shrimp, Mussels & Garlic Olive Oil</i>	16,00€
BURRATA 🌿	
Tomate, Burrata, Rúcula, Nozes, Parmesão, Azeite de Alho & Redução de Balsâmico <i>Tomato, Burrata, Arugula, Walnuts, Parmesan, Garlic Olive Oil & Balsamic Reduction</i>	17,00€
FORNARIA	
HB Tomate, <i>Mozzarella</i> , <i>Bresaola</i> , Rúcula, Parmesão & Azeite de Trufa <i>Tomato, Mozzarella, Bresaola, Arugula, Parmesan & Truffle Olive Oil</i>	18,00€
PORTUGUESA	
HB Tomate, <i>Mozzarella</i> , Cebola, Chouriço Porco Preto, Pimentos & Presunto Ibérico <i>Tomato, Mozzarella, Onions, Black Pig Chorizo, Pepper & Iberian Smoked Ham</i>	18,00€

INGREDIENTES EXTRA | EXTRA INGREDIENTS

3,00€

Molho de Gengibre | Azeite de Trufa | Azeite de Alho
Cogumelos | Alcachofras | Azeitonas | Curgete
Rúcula | Cebola Roxa | Pimento Assado | Tomate
Cherry | Abacaxi | Figo | Queijo de Cabra | Queijo
Taleggio | Parmesão | Burrata | *Mozzarella*
Chouriço de Porco Preto | Salame Picante | *Bresaola*
Fiambre | Bacon | Frango | Camarão | Mexilhão
Molho Pesto

Ginger Sauce | *Truffle Olive Oil* | *Garlic Olive Oil*
Mushrooms | *Artichokes* | *Olives* | *Courgette*
Arugula | *Red Onion* | *Roasted Pepper* | *Cherry*
Tomato | *Pineapple* | *Fig* | *Goat Cheese* | *Taleggio*
Cheese | *Parmesan* | *Burrata* | *Mozzarella* | *Black*
Pig Chorizo | *Spicy Salami* | *Bresaola* | *Ham*
Bacon | *Chicken* | *Shrimp* | *Mussels* | *Pesto Sauce*

Trufa Extra

8,00€

Extra Truffle

8,00€

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SOBREMESAS DESSERTS

HB	Mousse de Chocolate 	6,00€
	<i>Chocolate Mousse</i>	
HB	Parfait de Café  	6,00€
	<i>Coffee Parfait</i>	
HB	Tiramisú de Matcha 	7,00€
	<i>Matcha Tiramisu</i>	
HB	Crème Brûlée  	8,00€
HB	Doce Regional Algarvio (Alfarroba, Amêndoa & Figo) 	8,00€
	<i>Algarve Regional Sweet (Carob, Almond & Fig)</i>	
	4 Variedades de Queijo:	18,00€
	<i>4 Cheese Varieties:</i>	
	S. Jorge 30 meses, Queijo de Ovelha de Serpa, Topo S. Jorge, Nisa Alentejo	
	<i>S. Jorge Cheese (30 months), Serpa Sheep Cheese, S. Jorge Topo Cheese, Nisa Cheese (Alentejo)</i>	

GELADOS & SORBETS ICE CREAMS & SORBETS

HB	1 Bola de Gelado Artesanal, feito de leite e natas frescas 	4,00€
	<i>1 Scoop of Craft Ice Cream, made of dairy</i>	
	Biscoito de Chocolate Baunilha Amendoim Framboesa Canela	
	<i>Chocolate Cookie Vanilla Peanut Raspberry Cinnamon</i>	
HB	1 Bola de Sorbet Artesanal, feito de fruta fresca 100%	4,00€
	<i>1 Scoop of Craft Sorbet, made of fresh fruits</i>	
	Morango Manga Laranja Limão & Manjeriçao Medronho	
	<i>Strawberry Mango Orange Lemon & Basil Arbutus</i>	

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YOU WILL NEVER
FORGET SAGRES