

EVOLVE

EVOLVE À LA CARTE MENU

SOUPS, SALADS AND STARTERS

ENTRADAS, SOPAS E SALADAS

Green pea soup with crispy smoked ham

Sopa de ervilhas com presunto crocante

580MT

*Tradicional green pea creamed soup simmered on a low heat,
served with crispy smoked ham*

Sopa tradicional de ervilhas servido com presunto crocante

Prawn soup

Sopa de Camarão

800 MT

Prawns, coconut milk and coriander soup

Sopa de camarão, leite de coco e coentro

Seafood Soup

Sopa de Marisco

650 MT

*An array of local seafood broth with fish, prawns and calamari,
served with garlic butter bread*

Caldo enriquecido com mariscos, servido com pão de alho e manteiga

Grilled Calamari

Lulas Grelhadas

830 MT

Calamari grilled in garlic and olive oil, served with sun-dried tomatoes and rice

Lulas grelhadas em alho e azeite, servido com tomate seco e arroz

Duet of Carpaccio

Dueto de Carpaccios

900 MT

Prawns and salmon carpaccio with roasted sesame seeds and soya sauce

Carpaccio de camarão e salmão com sementes de sesamo assadas e molho de soja

Mozzarella Salad ♡

Salada de Queijo Mozzarella ♡

660 MT

*Buffalo mozzarella, cherry tomatoes, lettuce, napped with lemon juice,
olive oil and pesto*

Mozzarella búfalo, tomate cereja, alface cochilado com sumo de limão,
azeite e pesto

Mediterranean Salad ♡

Salada Mediterrânea ♡

650 MT

Grilled vegetables with marinated feta cheese served on garden greens

Legumes grelhados, queijo feta marinado servido com verduras

Chicken Salad

Salada de Frango

900 MT

Chicken breast cut into strips, pan-fried in olive oil, garlic and lemon, served on a bed of greens and topped with parmesan shavings

Lascas de peito de galinha frito em azeite, alho e limão, servido com verduras e queijo parmesão

Tofu and Greens Salad ✓

Salada de Tofu ✓

660 MT

Tofu served with greens in season

Tofu servido com verduras da época

Prawn Teaser

Entrada de Camarão

850 MT

Local queen prawns sautéed in garlic butter and served with fragrant rice

Camarão rainha local salteado em manteiga e alho, servido com arroz aromático

LIGHT MEALS

REFEIÇÕES LIGEIRAS

Silvio's Burger

Hamburger a "Silvio"

830 MT

Ground beef, chilli mayo, fried egg, sliced mushroom, caramelised bacon and crispy onion on a soft roll

Hamburger com maionese de pimentão, ovo estrelado, cogumelos, bacon crocante e cebola caramelizada

Mozzarella and Sun-Dried Tomato Chicken Burger

Hamburger de Frango, Queijo e Tomate

850 MT

Grilled chicken breast topped with mozzarella, sun-dried tomatoes and crispy onion on a soft roll

Peito de frango grelhado, coberto em queijo mozzarella, tomate seco e cebola caramelizada

PASTAS

MASSAS

Your choice of spaghetti, fettuccine or penne

Ao seu gosto esparguete, fettucine ou penne

Pastas Napolitano ✓

Massa á Napolitana ✓

680 MT

Pasta served with a tomato sauce, fresh basil and gratinated with parmesan cheese

Massa servida com molho de tomate e manjeriçao fresco e queijo parmesão

Smoked Salmon Tagliatelle

Tagliatelle com Salmão Fumado

850MT

Tagliatelle served with smoked salmon, white wine, parsley, cream and lemon zest, topped with parmesan shavings

Tagliatelle servido com salmão fumado, vinho branco, salsa, natas e limão, coberto com queijo parmesão

Seafood Pasta

Massa de Marisco

900MT

Pasta served with prawns, calamari and fish, with a light creamy tomato sauce and parmesan cheese

Massa servida com camarão, lulas e peixe, com molho cremmoso e leve molho de tomate e queijo parmesão

PIZZAS

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Four Cheese with Crispy Gypsy Ham

Quatro Queijos com presunto Cigano Crocante

1050MT

Tomato sauce, mascarpone, bocconcine mozzarella, gorgonzola, parmesan, caramelised onion and rocket

Molho de tomate, mascarpone, bocconcini mozzarella, gorgonzola, parmesão, cebola caramelizada e rúcula

Caramelised Onion, Chouriço and Brie

Cebola Caramelizada, Chouriço e Brie

1050MT

Tomato sauce, mozzareland and fresh rocket with balsamic reduction

Molho de tomate, queijo mozzarella, rúcula fresca e vinagre balsâmico

Avocado, Salami and Gorgonzola

Gorgonzola, Salame e Abacate

1000MT

Tomato sauce, bocconcine mozzarella and fresh rocket

Molho de tomate, mozzarella bocconcini e rúcula fresca

Smoked Salmon and Cream Cheese

Salmão Fumado e Queijo Cremoso

1050MT

Tomato sauce, mozzarella, sundried tomatoes, fresh rocket and a drizzle of balsamic reduction

Molho de tomate, mozzarella, tomate seco, rúcula fresca, regado com vinagre balsâmico reduzido

FROM THE GRILL

GRELHADO

Chicken Peri-Peri

Frango Piri-Piri

980MT

Half char-grilled chicken, marinated with lemon juice and garlic, served with potato chips and a selection of home-made peri-peri sauces
Meio frango grelhado, marinado com limão e alho, servido com batatas fritas e com molho de piri-piri caseiro

Meat Kebab

Espetada de Carne

1630MT

Beef or chicken, char-grilled and served with basmati rice, grilled vegetables and forest mushroom sauce
Carne de vaca ou frango, grelhado e servido com arroz basmati, legumes grelhado e molho de cogumelos da floresta

Grilled Fillet Steak Béarnaise

Filete de Bife à Moda “Béarnaise”

1630MT

300g fillet steak char-grilled and served with seasonal vegetables, chips and sauce Béarnaise
300g de filete de bife grelhado e servido com legumes da época, batatas fritas e molho à “Béarnaise”

Sea and Land

Mar e Terra

3750 MT

Mix grill of beef, chicken, prawns, lobster and calamari served with rice or chips and salad
Grelha mista de bife, frango, camarão, lagosta e lulas servido com arroz ou batata frita e salada

Lamb Cutlets

Costeletas de Carneiro

1070MT

French trimmed and baked to your liking, served with seasonal char-grilled vegetables, fries and honey and mint reduction
Preparado à moda francesa assados ao seu gosto, servido com legumes grelhado da época, batatas fritas e molho de mel hottela reduzido

SEAFOOD SPECIALITIES

ESPECIALIDADE DE MARISCOS

Grilled Prawns

Camarão Grelhado

3250MT

Local king prawns grilled to perfection
Camarão king capturado localmente, grelhado na perfeição

Seafood Platter (enough for two)

Travessa de Mariscos (para duas pessoas)

5200MT

A platter of prawns, lobster, mussels, calamari and fish, all prepared to perfection and served with a trio of seafood sauces and fragrant rice
Travessa de camarão, lagosta, mexilhões, lulas e peixe, preparado na perfeição e servido com três molhos de mariscos e arroz aromático

Grilled Giant Tiger Prawns

Camarão Tigre Gigante Grelhado

SQ

The giants of prawns grilled to perfection, with a lemon butter, peri-peri sauce and fragrant rice
Camarão gigante grelhado na perfeição, com molho de manteiga e limão, piri-piri e arroz aromático

Grilled Line Fish

Peixe Grelhado

1220MT

The local "serena" line fish grilled to perfection, served with vegetables
Peixe serra apanhado localmente e grelhado na perfeição, servido com legumes

Seafood Espetada

Espetada de Marisco

1950MT

Prawns, fish and calamari brushed with lemon butter, skewered and char-grilled, served with fries and lemon
Camarão, peixe e lula temperada com limão e manteiga, grelhado e servido com batatas fritas e limão fresco

Lobster Thermidor

Lagosta Thermidor

SQ

Lobster filled with a cheesy béchamel and grated parmesan, served with a fragrant rice
Lagosta recheada com molho béchamel e queijo parmesão gratinado e servido com arroz aromático

Grilled Salmon Topped with Prawns

Salmão Grelhado com Camarão

1550MT

Grilled fresh salmon fillet topped with prawns on a bed of potato purée
Salmão grelhado com camarão numa cama de puré de batata

Baked Salted Cod

Bacalhau Assado

1550MT

Cod baked, laced with garlic and olive oil, served on a baked potato with roasted peppers
Bacalhau assado no forno, marinado com alho e azeite, servido com batatas e pimentos assados no forno

DESSETS

SOBREMESAS

Chocolate fudge cheese cake topped with whipped cream

Bolo de queijo em base de “fudge” de chocolate coberto com natas

500 MT

Coffee and kahlua brûlée with chocolate biscoitti

Brule de café e licor de kahlua com biscoito de chocolate

500 MT

Eton Mess - meringue, seasonal berries and cream

Bolo de merengue, frutas sazonais e natas

500 MT

Apple tarte tatin with whipped cream

“Tarte Tatin” de maçã com natas

550 MT

Selection of desserts and cheeses from our pastry buffet

Seleção de sobremesas e queijos do nosso “buffet”

850 MT