

STARTERS COLD	£
Avocado Prawns (with mango & pineapple)	11.42
Melao with madeira or port wine	8.47
Prawn Cocktail	11.42
Homemade Pate	7.88
Avocado vinaigrette	6.46
Marinated olives	4.92
Basket of bread	4.62
Presunto (Portuguese dry cured Ham)	23.84
STARTERS HOT	
Soup of the Day	8.47
Wild Mushrooms & Prawns (white wine & garlic sauce)	11.42
King Prawns Piri Piri (spicy)	14.38
Lobster Tail	35.66
Spare Ribs grilled	8.47
Lula Grelhada (whole grilled squid)	9.06
Madeira Seafood (white wine, garlic & herbs)	11.42
Mussels Chef or Tomato	11.42
Pastel de Bacalhau (Cod Fishcakes)	8.47
Sardines Grelhadas (Grilled)	8.47
Gambas (large prawns in white wine & garlic)	13.79
Deep Fried Scampi in garlic	9.65
Blanched Whitebait	8.47
Garlic Mushrooms	7.88
Garlic Bread	5.22
Bolo do Caco (madeira traditional bread)	5.81
Lulas a Ze (squid cooked in tomato, sliced garlic, wine and herbs)	9.65
FISH & SEAFOOD	
Salmon	25.02
Hake	25.02
Swordfish	25.02
Monkfish	27.38
King Prawns Madeira (cooked in white wine , garlic & herbs)	27.38
Caldeirada (traditional Portuguese fish broth)	26.20
Arroz de Marisco (seafood rice) (monkfish, king prawns, gamba, squid, mussels cooked in tomato, onion, garlic, white wine & peppers)	28.57
FISH SAUCES	
Portuguesa (tomato, mushrooms, peppers, garlic, white wine & herbs)	
Ty Madeira (fish stock, onions, english mustard, white wine, cheese and cream)	
CHICKEN	
Chicken Diabo (breast of chicken cooked in tomato, garlic, chillies, wine & herbs)	25.02

Chicken Churrasco (1/2 of chicken marinated in wine, garlic, herbs and then grilled)	25.02
Chicken Piri Piri (1/2 of chicken marinated in Hot chillies, garlic, bayleaves, wine, herbs and then grilled) (the Portuguese way)	25.02
Chicken Ty Madeira (breast of chicken cooked in onions, red peppers, white wine, herbs & cream)	25.02
Chicken Portuguesa (breast of chicken cooked in tomato, peppers, mushrooms, garlic, wine, herbs & cream)	25.02
Chicken Algarve (breast of chicken cooked in tomato, wine, ham & cheese)	25.02
ESPETADAS <i>marinated and grilled on long skewer</i>	
Fillet of Beef	33.30
Chicken	25.02
Fillet of Pork	25.02
Monkfish	30.93
Mista (Pork, Lamb & Chicken)	26.20
Lamb	26.20
Monkfish & King prawns	29.75
Add a sauce to your espetada	3.74
STEAKS <i>weights are approximate</i>	
8oz Fillet	40.39
10oz Sirloin	36.84
12oz Ribeye	39.21
16oz T-bone	40.39
16oz Ribeye on the Bone	40.39
STEAK SAUCES	
Recheada (cooked with ham & cheese in a white wine, garlic & demi glace)	3.74
Au poivre (demi glace, black peppercorns, brandy, red wine and a dash of cream)	3.74
Portugues (tomato, mushrooms, peppers, garlic, onions, white wine & cream)	3.74
Madeira (onions, peppers, white wine & cream)	3.74
Inferno (demi glace, red wine, garlic and hot chillies)	3.74
STEAK DISHES	
Bife Inferno (slices of fillet steak cooked in red wine, garlic, demi glace and hot chillies)	34.48
Bife Algarve (slices of fillet steak cooked in white wine, demi glace and garlic)	34.48
Rack of Lamb (cooked in demi glace, madeira wine, laminated garlic and fresh chillies)	33.30
PASTAS	
Spaghetti Lobster (cooked with chopped tomatoes, onions, garlic and herbs)	39.21
Spaghetti Do Mar (prawns, fish, mussels, squid cooked with tomato, white wine and garlic)	25.02
Pasta de Frango (made with chicken, demi glace, white wine, garlic, herbs and a touch of cream)	25.02

Pasta de Bife (made with small pieces of fillet, onions, tomato, garlic, herbs and a touch of cream)	28.57
VEGETARIAN	
Stir Fry of vegetables with pine nuts	21.47
Arroz de cogumelos (Mushroom rice)	21.47
Stuffed Peppers (made with rice, mushrooms, onions and garlic)	21.47
Pasta Madeira (tomato, mushrooms, peppers, garlic, onions, white wine and a touch of cream)	21.47
SIDE DISHES	
Salad	5.22
Portuguese Salad	5.81
Garlic Mushrooms	6.40
Rice Piri Piri	5.81
Onion rings	4.62
Rice with garlic and peas	5.81
Sweet potatoes fries	4.62
Cauliflower (in batter)	4.62
Milho Frito (madeira special fried polenta)	4.98
Veg of the season	5.22
Garlic Bread	5.22
Bolo do Caco (Madeira traditional bread)	5.81
Garlic Bread & Cheese	5.81
Peas	3.44
If you have any allergies please notify us before ordering. Although every care is taken we cannot guarantee allergens are not present in our food. Speak to a member of the team for more information.	