



- VRSA -		BOM APETITE - WWW.GRANDHOUSEALGARVE.COM # GRANDBEACHCLUB -	LUNCH & DINNER	
			MENU	
			II_2020	<i>Ain't Life Grand?</i>

Lean back and relax

“
 IF MORE OF US VALUED FOOD AND CHEER, IT WOULD BE A MERRIER WORLD.
 ”

A Grand Welcome to our Grand Beach Club. We hope you will enjoy our food as much as you enjoy the view right now. So lean back and indulge in the delicious flavors of Portuguese cuisine, including the finest seafood and meats from our grill, or relax by the pool sipping a Grand cocktail or a glass of exceptional wine while waiting for your food to be served.

Our restaurant serves modern comfort food with a Portuguese twist. Working closely together with our community means we can serve you the very best of land and sea. From ceviche, freshly

caught octopus and Iberian black pork ribs with barbecue sauce to grilled steaks with green chimichurri sauce, gourmet pizzas, burgers on homemade brioche Gbuns, organic salads and barbecued fish, everything is served with an effortless five-star service in a relaxed and laid-back atmosphere.

We hope that you will spend Grand Moments and leave with Grand Memories. If anything is not to your satisfaction, please talk to us. Thank you very much and enjoy your meal.



Sample Grand cocktails, homemade iced teas and our fabulous sangrias while you relax by the pool on one of our blissful sunbeds. Don't miss our Cocktail workshops or Grand Sunset parties where you can sip your favorite drinks and enjoy quality time with your better half or friends. There is no better place to spend a beach day in style.



It's not easy to resist the charm of our Grand Beach Club, and Grand Moments sometimes need to be spent exclusively. The use of the pool, of the sun chairs and sun loungers is exclusively reserved for hotel guests, but can also be used by Beach Club guests at a surcharge. For prices, please talk to our restaurant staff.



Celebrating an anniversary, birthday or a significant day with your family and friends? Is a wedding on the horizon? It would be our pleasure to be your host, be it here at the Grand Beach Club or at our Grand House in front of the marina. Let's celebrate together unique moments and memories. Because life is Grand...



Some moments seem priceless and you just want to hold on to them. An hour longer, another glass of a delicious cocktail in nice company, full of good talks and laughter... If it weren't for the trip home. After all, the car doesn't drive on its own. Unless... Just leave the car parked and check in at the Grand House for a night that will be remembered forever...

- Starters -

THE GRAND COUVERT
local bread, marinated local
fish filets, olive oil from
Moncarapacho, olives & Flor
de Sal from Castro Marim
- 3,50€ p.p. -

SAUTED CLAMS
A "BULHÃO PATO"
- 18€ -

BURRATA
and heirloom tomato,
smoked Flor de Sal from
Castro Marim,
Algarvian Pesto
- 13€ -

FLAMED COASTAL
SHRIMPS
- 15€ -

CEVICHE
FROM OUR COAST
avocado, radish, sesame
seeds, arame algae
- 14€ -

THE GRAND BRUSCETTA
regional tuna "Estupeta"
with tomato, onion, bell
pepper on oven roasted
local bread and pesto
- 9,50€ -

PORTUGUESE FISH SOUP
- 10,50€ -

- Salads -

CLASSIC CAESAR SALAD
Romaine lettuce, parmesan cheese, croutons,
bacon, anchovies

GRAND BEACH CLUB BOWL
Beetroot cous cous, avocado, pulses, cherry
tomatoes, garden greens, onion and quail egg
- 15€ -

- You can choose between -

Simple 13€ / with grilled chicken breast 16€ /
with sautéed prawns 22€ / with smoked tofu 15€ /
tuna loin 16€

- Grand Pizzas -

BLACK PORK CHORIZO
local soft cheese, olives, chilli,
mushrooms
- 15€ -

CODFISH
dried tomato, olives
egg, onion
- 15€ -

CLASSIC MARGARITA
fresh mozzarella,
virgin olive oil, basil
- 14€ -

- Burgers & Snacks -

THE GRAND
2x 180gr beef patty, herb butter,
onion confit, arugula, tomato,
portuguese soft cheese, bacon,
pickles
- 18€ -

TUNA BURGER
carob bun, herb butter, arugula,
tomato, teriyaki sauce
- 16€ -

VEGETARIAN BURGER
smoked tofu, smoked paprika
mayonnaise, lettuce, tomato,
guacamole, jalapeños
- 14€ -

- Our Burgers -

are served with oven roasted sweet potatoes and homemade tomato chutney.

- Charcoal Grills -

GRILLED OCTOPUS
with garlic & virgin olive oil
- 22€ -

CATCH OF THE DAY
"ESCALADO"
flavored with garlic, virgin olive oil,
Flor de Sal from our coast

CHULETON STEAK
of charcoal-roasted matured meat
- 34€ -

SPRING CHICKEN
with Piri Piri or with
lemon and thyme
- 18€ -

IBERIAN BLACK PORK RIBS
BBQ sauce
- 18€ -

- Add two choices for your main course -

Algarvian Salad | Padron Bell Peppers | Mushrooms a "Bulhao Pato" with chestnuts | Aioli with oven roasted sweet potato /
homemade fried potatoes / new potatoes Portuguese style

- Portuguese Classics -

ALGARVIAN CLASSIC
Sea Cataplana
with coriander
- 28€ p.p. -

FISH & SEAFOOD RICE
- 28€ p.p. -

GRAND TENDERLOIN STEAK
homemade fries, egg,
crisp cured ham
- 28€ -

- Desserts -

TONKA BEAN CREME BRULEE
Coconut and red currant
- 7,50€ -

CHOCOLATE MOUSSE AND
ALMOND PRALINE
port wine flor de sal, dried orange
- 9,00€ -

BANANA CARAMEL TARTLET
with passion fruit sorbet
- 8,00€ -

CHEESE SELECTION
with homemade jam and griled bread
- 14,00€ -

Due to a shortage of robots, currently our kitchen staff are all humans and may need some time to prepare the dishes (which are all freshly prepared, by the way) at normal but professional pulse rate. Please lean back, take in the view and enjoy the moment. Cheers.

The Menu description may not list all the ingredients. Should you have any allergy or food intolerance please let us know. None of our dishes or beverages, including couvert, is allowed to be charged if not ordered or touched by our guests. VAT included at legal charge. Complaint book available.

- Desserts Cocktails -

EXPRESSO MARTINI

- 10,00€ -

DAILY DESSERT COCKTAIL

with alc. - 10,00€ / without - 7,00€

Elaborated daily by our bartenders
with fresh fruit of the day

CREME DE LA CREME

Expresso, Beirão, homemade vanilla syrup,
sweetened cream, ice

- 10,00€ -

- Coffee Specialities -

HOT OR COLD

Expresso | Expresso Macchiato - 2,25€

Expresso Duplo - 3,50€

Cappuccino - 4,00€

Americano - 2,75€

Mochachino - 4,50€

Galão | Milk coffee - 3,00€

Latte - 3,50€

Matcha vanilla Latte - 4,00€

Matchachino - 4,50€

Matchiato - 3,50€

GRAND IRISH COFFEE

- 10,00€ -

THE CLASSIC

Coffee, homemade Baileys, whipped cream

- 9,00€ -

- Hot or Cold Tea -

Experience our exceptional teas from "Tealeaves",
a world known luxury tea brand, by letting our staff
guide you through our selection of flavors.

- 4,50€ -

HOMEMADE ICE TEA

- 2,50€ -

- Digestivos -

Adega velha - Aguardiente - 10,00€

Grappa - 10,00€

Ponte Romana - Aguardiente - 10,00€

BrandyMel | Honey flavored liqueur - 7,00€

Amarguinha | Almond liqueur - 7,00€

Licor Beirão | Herb liqueur - 7,00€

- Vinho de Porto -

- 6cl -

Ruby - 7,00€

Grahams 10 years - 13,50€

Barranco Longo KO - 14,00€

- Winter Break -

With heavy hearts we have decided to cancel all celebrations at the end of the year.

After all, this is about the safety of our Grand guests and our team.

A decision that hurts now, but might be very beneficial to our well-being in the future.

CLOSED FROM
30.12. 2020 - 04.02.2021