



— Est. 2018 —

GRAND BEACH CLUB

VILA REAL DE SANTO ANTÓNIO / ALGARVE
Portugal

- VRSA -

BOM APETITE

- WWW.GRANDHOUSEALGARVE.COM | #GRANDBEACHCLUB -

LUNCH 12PM-15PM

MENU

I_2022

Aunt Life Grand?

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, gourmet pizzas, homemade burgers, 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.



The Grand Salon is located on the first floor of The Grand House, with a view of the marina and interior design inspired by the feel of clubs in colonial times. In love with Portuguese heritage, our chef combines wisely tradition with a modern touch. The kitchen works with farmers in the local community to source seasonal, local, fresh and flavourful ingredients.



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 fish, olives,
Flor de Sal from Castro Marim,
olive oil from Moncarapacho
- 4€ p.p. -

SEAFOOD PLATTER
- 34€ p.p. -
PLEASE ORDER 24H IN ADVANCE

MEDITERRANEAN GASPACHO
with scallop on bread chip
- 14€ -

GRAND MUSSELS
- 14,50€ -

SAUTED CLAMS
A "BULHÃO PATO"
- 22€ -

TRUFFLED BURRATA
roasted tomatoes from the region,
Flor de Sal from Castro Marim,
Pesto, almonds
- 15€ -

OYSTERS 3ud
-10,50€ -

FLAMED
COASTAL SHRIMPS
- 17€ -

CEVICHE FROM OUR COAST
"leche de tigre", spirulina,
algae, avocado
- 16€ -

THE GRAND BRUSCETTA
marinated sardines,
rucula and pesto
- 11€ -

- Salads -

CLASSIC CAESAR SALAD *
romaine lettuce, parmesan cheese,
croutons, bacon, anchovies

MACKEREL AND FRESH GOAT
CHEESE FROM SÃO BRAZ DE
ALPORTEL
- 16€ -

GRAND BEACH CLUB BOWL *
cous cous, avocado, pulses, cherry
tomatoes, garden greens, onion,
avocado and soy marinated egg

*- You can choose between - **

Simple 15€ / with grilled chicken breast 19€ / with sautéed prawns 23€ / with smoked tofu 17€ / with tuna loin 19€

- Burgers -

THE GRAND
360gr beef patty, herb butter, crisp onion, arugula, tomato,
portuguese soft cheese, bacon, pickles, bbq sauce and tomato chutney
- 22€ -

TUNA BURGER
carob bun, herb butter, arugula, tomato, teriyaki sauce
and mango chutney
- 19€ -

VEGETARIAN BURGER
quinoa and kale patties, smoked paprika mayonnaise, lettuce,
tomato, guacamole, mango chutney
- 17€ -

Our Burgers are served with oven roasted sweet potatoes.

- Grand Pizzas -

BLACK PORK CHORIZO
local soft cheese, olives,
chilli, mushrooms
- 18€ -

FRESH TUNA
olives, bell peppers, tomato, salicornia
- 17€ -

FIGS
red onion confit, goat's cheese, rucula
- 18€ -

CLASSIC MARGARITA
fresh mozzarella, virgin olive oil, basil
- 16€ -

- Charcoal Grills -

GRILLED OCTOPUS
with garlic & virgin olive oil
- 24€ -

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

BIG TIGER PRAWNS 3UD
- 58€ -

IBERIAN BLACK PORK RIBS
with BBQ sauce
- 21€ -

AGED CHARCOAL GRILLED MEAT
- 36€ -

SPRING CHICKEN
with Piri Piri or
lemon and thyme
- 21€ -

IBERIAN BLACK PORK LIZARDS
- 21€ -

CODFISH FILLET
- THE CLASSIC
- 24€ -

- Add two choices for your main course -

Algarvian Salad | Padron Bell Peppers | Grilled vegetables |

Oven roasted sweet potato with Aioli / Homemade fried potatoes with Aioli | Sauteed new potatoes á murro | Herb rice

- Portuguese Classics -

ALGARVIAN CLASSIC
Sea Cataplana with coriander
- 29€ p.p. -

FISH & SEAFOOD RICE
- 29€ p.p. -

TUNA "PICA PAU"
- 24€ -

GRAND "BIFE Á PORTUGUESA"
homemade fries, egg,
crisp cured ham
- 29€ -

COCKLE "XERÉM"
black pork chorizo, dried tomatoes
- 21€ -

BLACK INK SPAGHETTI
"ALLE VONGOLE"
- 26€ -

RAZOR CLAM RICE
- 27€ -

- Desserts -

BLUEBERRY &
WHITE CHOCOLATE TARTLET
- 9€ -

CHOCOLATE MOUSSE &
PRALINE
Port wine flor de sal
- 9€ -

ALMOND CREAM
Honey Crumble and Algarvian
strawberries
- 8,50€ -

SOFT SHEEP'S CHEESE DOP
homemade jam and bread chips
- 14€ -

"SANTINI"
ICE CREAM SELECTION
- 3,50€ per scoop -

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.

- Drinks -

Desserts Cocktails

EXPRESSO MARTINI

- 12€ -

DAILY DESSERT COCKTAIL

with alc. - 12€ / without - 10€

Elaborated daily by our bartenders
with fresh fruit of the day

Coffee Specialities

HOT OR COLD

Expresso | Expresso Macchiato - 3€

Expresso Duplo - 4€

Cappuccino - 4,50€

Americano - 3,25€

Mochachino - 4,50€

Galão | Milk coffee - 3,50€

Latte - 4€

Matcha Latte - 4,50€

Matchachino - 4,50€

Matchiato - 3,50€

GRAND IRISH COFFEE

- 12€ -

Companhia portuguesa de Chás

TEA

Experience our exceptional teas
from "Companhia portuguesa de
Chás", a Portuguese luxury tea
brand, by letting our staff guide you
through our selection of flavors.

- 4,50€ -

GRAND ACQUA

- 2,50€ -

Digestivos

- 6cl -

Aguardente Velha XO - 16€

Medronho Arbun - 12€

Melosa Arbun - 10€

Amarguinha | Almond liqueur - 8€

Licor Beirão | Herb liqueur - 8€

Vinho de Porto

- 6cl -

Ruby - 8€

Grahams 10 years - 13,50€

Barranco Longo KO - 14€



Did you try already our Grand Cocktails made by Vasco Martins?
Pop up at our Grand Salon Bar and sip a Drink like the great Gatsby would have liked it...



- Find us on Instagram -
#grandbeachclub



PROUD MEMBER