

# VOLTA *do* MAR

## OUR FOOD

Our menus at Volta do Mar showcase the delicious regional cuisine of Portugal and celebrate the international culinary confluences from its trading past. We cook Portuguese classics and dishes from the countries and places along its former trade routes, touching on Brazil, Cape Verde, Angola, Mozambique, Goa, Macau and Japan. We want to celebrate the diversity and interconnection of Portuguese food and culture across the globe.

## CHARCUTERIE & CHEESE (From Manteigaria Silva Delicatessen, Lisbon)

Iberico Presunto de Barrancos DOP, Alentejo	18
Iberico Paleta de Barrancos DOP, Alentejo	15

## SNACKS

Flaming Iberico Chouriço	6
Spicy Peas and Corn Mix	3.5
Fried Cornmeal Masala	3.5
Volta do Mar Sardine Pate & Sourdough	4
Sourdough Bread & Whipped Butter	3.5
Olives with House-marinade 'Cenoura Algarvia'	3.5

## VEGAN BOARD SELECTION

Delica Pumpkin & Coconut Relish	8
Jump Water Pickled Okra	
Beetroot na Brasa	

## STARTERS

Cured Seabream 'Alimado'	8
Chargrilled Octopus and Black Eyed Peas salad	10
Aubergine Goan Curry with Cashew Yoghurt	9
Portuguese Fish Soup (Algarvian-Style)	5
Ovos com Tomate with Dorset Crab	11.5
Chouriço Naan with Fresh cheese	7.5

## MAINS

Smoked Ham-hock, Chouriço & Morcela Feijoada	16
Iberico Pork Vindalho	18
Tiger Prawn and Fish Moqueca	19
Wild Mushroom & Cauliflower Xacuti	15
Arroz Marisco (Seafood Rice)	20
Moçambique Piri Piri Chicken	15

## SIDES

Carrots with Spiced Granola and Fresh Cheese	4.5
Moçambique Green Rice	4.5
Butterhead Lettuce Salad with Wild Oregano	4.5
Smoked Paprika Chips	3.5

If you have any allergies or dietary requirements, please inform a member of the team for assistance with the menu. We add an optional 12.5% service charge to all bills, this is distributed to all the team.