24.80

SOLO

RESTAURANTE . LOUNGE BAR

LUNCH MENU

Between the Hills and the Sea

At SOLO 24.80, a menu has been created from a desire to celebrate Portuguese and local cuisine, bringing together the flavours of our region and reinterpreting tradition through a contemporary, creative and carefully considered approach.

We value the authenticity of the produce, the balance of flavours and the precision of execution, seeking to provide a gastronomic experience that combines tradition, modernity and identity.

More than just a selection of dishes and ingredients, it draws inspiration from the richness of the mountains and the freshness of the sea, celebrating each ingredient, tradition and creativity in a harmony between the land and the Atlantic Ocean.

A gastronomic experience designed to be discovered, savoured and shared.

Alexandre Afonso
Head Chef

24.80

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Couvert

House Artisan Bread — 4,75€

Bread selection (sourdough bread, broa, São Lourenço bread, and pumpkin and walnut bread), the chef´s selection of butter and local olive oil.

From the Garden

Garden Soup — 4,00€

Cream of vegetable soup, sourdough bread and herb oil.

Pumpkin, Mushrooms & Thyme — 5,50€

Cream of pumpkin soup, sautéed mushrooms, sourdough bread and herb oil.

To Begin

Peixinhos da Horta | Wheat & Chilli — 7,25€

Portuguese vegetables fritters: wheat batter, coriander emulsion and chilli powder.

Portuguese-Style Chicken Gizzards | Onion & Lemon — 10,25€

Chicken Gizzards stewed in their own jus, crispy onion, lemos zest and sourdough bread.

Crispy Chicken Wings | Sweet & Sour — 9,50€

Crispy chicken wings, sweet and sour sauce, sweet notes with a slight chill.

Crispy Cod | Tomato & Olive (2 units) — 11,00€

Roasted garlic and lemon emulsion, tomato and olive vinaigrette, olive powder.

Tufado Prawns | Prawns & Coriander — 7,50€

Whole breaded prawns, coriander emulsion.

Regional Cheese & Cured Meats Platter — 11,00€

Regional cheeses, local chouriço, local rice blood sausage, sourdough, olives, pickled onion.

Prices in euros, VAT included at the legal rate in force. For information on allergens, please consult our staff. No dish, food product or drink, including the couvert, may be charged unless requested by the guest or has been rendered unusable by the customer.

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Salads

Dolinas Salad | Lettuce Heart & Avocado — 12,00€
Lettuce heart, bacon, avocado, egg, cherry tomatoes, vinaigrette dressing.

Chicken Caesar Salad | Tofu — 13,00€
Lettuce heart, confit country chicken, parmesan, croutons. Choose between chicken or tofu.

Between Breads

Classic Burger — 14,00€
Beef burger in brioche bun, cheddar cheese, confit onion, garlic and lemon sauce, fries.

Classic Prego in Caco Bread — 14,00€
Beef steak in caco bread with herb butter and wholegrain mustard, sliced potatoes.

Grilled Vegetable Focaccia — 11,00€
Focaccia bread, selection of grilled vegetables, pesto sauce, rocket, olive powder, local olive oil.

Hills & Sea

Chef's Cut — 27,50€
Grilled beef chuck, Solo potatoes, lettuce heart, cherry tomatoes, pickles and vinaigrette.

Sea Bass, Xerém & Coriander — 24,00€
Sea bass, velvety seafood xerém, bimis, pickled sweetcorn and seafood and coriander emulsion.

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Desserts

Pastel de Nata — 6,50€
Puff pastry, pastel de nata custard, spiced crumble, vanilla ice cream and cinnamon.

Portuguese Rice Pudding — 6,00€
Creamy rice pudding, burnt sugar, freeze-dried lemon zest, cinnamon and toasted almond.

Chocolate Brownie — 6,50€
Chocolate brownie, cocoa crumble, salted caramel and vanilla ice cream.

Sliced Fruit — 4,00€

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Allergens


CONTAINS GLUTEN


CRUSTACEANS


EGGS


FISH


PEANUTS


SOYA


MILK


NUTS


CELERY


MUSTARD


SESAME



SULPHUR DIOXIDE AND SULPHITES


MOLLUSCS


LUPINS

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