24.80

SOLO

RESTAURANTE . LOUNGE BAR

DINNER 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

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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 — 4,15€

Cream of vegetable soup, sourdough bread and herb oil.

Pumpkin, Mushrooms & Thyme — 5,85€

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

To Begin

Oxtail Croquette (3 units) — 9,65€

Oxtail, roasted garlic and lemon emulsion.

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

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

Grilled Chouriço | Apple & Onion — 10,15€

Roasted reineta apple purée, caramelised red onion, broa crumble and herbs.

Dolinas Prawns — 15,25€

Sautéed prawns, lemon, seafood broth, butter, sourdough bread and fennel.

Prices are in euros and include VAT at the current statutory rate. For information about allergens, please ask our staff.
No dish, food product or beverage, including the couvert, may be charged if it has not been requested by the customer or has been rendered unusable by the customer.

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To Begin & Share

Baked Cheese | Grape & Hazelnut — 14,75€
Soft, creamy cheese, roasted grape, hazelnut crunch and sourdough bread.

Portuguese-Style Chicken Gizzards | Onion & Lemon — 10,25€
Chicken gizzards stewed in their own jus, crispy onion, lemon zest and sourdough bread.

Regional Cheese & Cured Meats Platter — 12,25€
Regional cheeses, local chouriço, local rice blood sausage, sourdough, olives and pickled onion.

Crispy Cod | Tomato & Olive (2 units) — 11,15€
Roasted garlic and lemon emulsion, tomato and olive vinaigrette, olive powder.

Hills & Fire

Chef's Cut — 28,65€
Grilled beef chuck, Solo potatoes, lettuce heart, cherry tomatoes, pickles and vinaigrette.

Lamb, Oven-Baked Rice & Rosemary — 24,50€ | 46,00€
Leg of lamb, oven-baked rice with cured meats, braised red onion and rosemary aroma.

Hills & Fire to Share

Hillside Bean Stew — 44,00€
Confit pork, toasted suckling-pig belly, local chouriço, local rice blood sausage, beans, Portuguese cabbage, braised red onion and sourdough.

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Sea

Cod, Olive & Broa — 27,35€

Salt cod loin, chickpea cream, toasted red onion, Portuguese cabbage, broa crumble, olive powder and pil-pil sauce.

Sea Bass, Xerém & Coriander — 26,15€

Sea bass, velvety seafood xerém, bimis, pickled sweetcorn and seafood and coriander emulsion.

Sea to Share

Fish & Prawn Rice — 43,50€

Fish rice with a rich, saucy consistency, fish of the day, prawns, chilli powder, coriander, herb oil and yuzu pearls.

From the Garden

Polenta — 14,00€

Toasted polenta, preserved grilled baby vegetables, toasted almond and tomato and olive vinaigrette.

Broccoli — 15,10€

Broccoli steak, roasted chickpea cream, wild mushrooms, toasted almond and vegetable demi-glace.

Mushrooms à Brás — 16,15€

Wild mushrooms, creamy egg, shoestring potatoes, olive powder, crispy onion, cheese and coriander.

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Desserts

Pastel de Nata — 7,25€
Puff pastry, pastel de nata custard, spiced crumble, vanilla ice cream and cinnamon.

Portuguese Rice Pudding — 6,25€
Creamy rice pudding, burnt sugar, freeze-dried lemon zest, cinnamon and toasted almond.

Pão de Ló — 9,10€
Moist pão de ló sponge cake, caramelised apple, Serra cheese cream, toasted walnut, orange and honey reduction.

Chocolate, Strawberry & Red Berries — 9,10€
Red berry brownie, salted caramel, cocoa crumble, strawberry jus, red berry coulis and strawberry 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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