CASA MONTE CRISTO
COLLECTION

BARBEQUE MENU

A Feast from the Flames: Our Exquisite Barbecue Experience

Embark on a culinary journey with our exceptional barbecue, where the smoky aromas and vibrant flavours of expertly grilled meats, fresh fish, and vibrant vegetarian options come together in perfect harmony.

FROM OUR SCHWENKER GRILL

Create your personalized tasting experience by selecting four delectable dishes from our Meat and Fish selections:

MEAT DELIGHTS

Crispy Chicken Thighs
Succulent boneless chicken thighs, expertly grilled skin-side down to achieve irresistible crispiness.

Chicken & Bacon Skewers
A tantalizing combination of tender chicken thigh and smoky bacon.

Chicken & Chorizo Skewers
A fiery pairing of diced chicken thigh and spicy chorizo sausage.

Seared Black Pork
Thin slices of this exceptional pork, seared to perfection with a touch of salt. Known for its rich, nutty flavour derived from the acorn-rich diet of Alentejo pigs, this prized pork boasts exceptional marbling, reminiscent of Wagyu beef.

Slow-Grilled Pork Belly Strips
Thick-cut strips of pork belly, slow-cooked over the flames to achieve melt-in-your-mouth tenderness and infused with subtle seasoning.

Beef Meatballs
Simply seasoned ground prime beef, seared to lock in its natural juices.

Short Rib of Beef
A generous soya and pinapple, on-the-bone cut from the fore rib, grilled quickly over high heat for maximum flavour.

Seared Sirloin Steak *Mini tender sirloin steaks, seared to a perfect medium-rare.*

Lamb Cutlets
Locally sourced lamb cutlets, expertly grilled and served tender and pink.

Minted Lamb Skewers
Tender cubes of lamb shoulder, marinated in fresh mint for a refreshing twist.

Selection of Local Sausages
A delightful assortment of locally crafted sausages, showcasing a range of flavours from subtly spiced to intensely savory.

OCEAN'S BOUNTY

Monkfish Wrapped in Bacon
Delicate monkfish tail embraced by thin slices of smoky Portuguese bacon.

Salmon Skewers
Succulent pieces of salmon, grilled to flaky perfection.

Swordfish
Firm and flavourful swordfish steaks, expertly grilled.

Garlic King Prawns
Grilled king prawn tails, brushed with fragrant garlic oil.

Seared Tuna Belly
Rich and flavourful tuna belly skewers, seared to perfection.

FOR VEGETARIAN & VEGAN GUESTS Prepared on a Separate Grill

Cauliflower Steak
A thick, flavourful center slice of cauliflower, expertly seasoned and grilled, offering a satisfying and versatile option.

Subject to seasonal alterations

FROM OUR RUSTIC BUFFET

Choose five delectable salads to accompany your barbecue feast.

GARDEN HARVEST

Mixed Leaf Salad
A medley of locally grown lettuces, dressed with olive oil and balsamic vinegar.

Classic Coleslaw
Crisp cabbage, onion, and carrot in a creamy mayonnaise dressing.

Panzanella
Rustic Italian bread salad with juicy tomatoes, cucumbers, fleur de sel, and crispy bread.

Tomato and Onion Salad
Slices of ripe tomatoes and crisp white onion.

Greek Style Salad
Cherry tomatoes, cucumber, red onion, feta cheese, black olives and fresh mint.

Cucumber Salad
Refreshing cucumber with a dill and crème fraîche dressing.

Watermelon Salad
(When in season, featuring watermelon grown on our grounds) Sweet watermelon with salty feta and pickled red onion.

Mexican Corn Salad
Sweetcorn, white onion, red pepper, green chili, cilantro, and lime dressing.

Tahini Cauliflower Salad
Fire-roasted cauliflower florets with crunchy chickpeas and creamy tahini dressing.

Classic Potato Salad
Tender potatoes and spring onion in a creamy mayonnaise dressing.

New Potatoes & Herb Salad
Sliced new potatoes with fresh herbs and olive oil.

Bean Salad
A rustic mix of beans, red onion, sweetcorn and a herb dressing.

Wild Rice Salad
A vibrant blend of white, brown basmati and wild rice with pulses, sweetcorn, green peppers and a citrus dressing.

Citrus Orzo Salad
Orzo pasta with courgettes, spring onions and a zesty lemon dressing.

Tomato Pesto Pasta
Radiatori pasta with roasted tomatoes, garlic and olive oil.

Sweet Chili Noodles
Julienne vegetables and egg noodles in a sweet chili dressing.

Charred Vegetable Couscous
Fluffy couscous with roasted vegetables and fresh herbs.

ON THE SIDE

Sauces
Roasted Garlic Aioli, Our Signature Piri-Piri, Sweet & Smoky BBQ & Herbaceous Salsa Verde

Freshly Baked Bread
Crafted daily in our kitchen, a selection of fresh breads served with chilled butter.

A SWEET FINALE:

Indulge in a delightful array of desserts, including traditional Portuguese treats, fresh from our local baker and elegantly displayed:

Bolo Brigadeiro
Rich chocolate sponge with chocolate mousse and chocolate sprinkles.

Bolo de laranja
Moist orange sponge soaked in local Algarve orange syrup.

Queijada Framboesa
Shortcrust pastry with goat's milk cheesecake and raspberry glaze.

Bolo de Côco
Coconut sponge soaked in coconut syrup, topped with frosting and coconut flakes.

Tartes de Natas
Sweet cream mousse with a touch of Medronho liqueur and biscuit crumbs.

Served on the side
Raspberry coulis and fresh double cream.

Subject to seasonal alterations