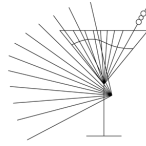


VERDELAGO

Beach Club

No Beach Club do Verdelago Resort, celebram-se os sabores do mar e da gastronomia algarvia com um toque contemporâneo, num ambiente descontraído mesmo em cima da areia. Privilegiamos produtos locais, peixe do dia e uma cozinha de partilha, pensada para almoços de verão e fins de tarde prolongados

At the Verdelago Resort Beach Club, on Praia Verde, the flavours of the sea and Algarve cuisine are celebrated with a contemporary touch, in a relaxed setting right on the sand. Privileging local produce, fresh catch of the day and a sharing-style menu, it is designed for laid-back summer lunches and long, lingering afternoons.



Couvert

Bolo do Caco, Pão de Odeleite, Azeite Regional Santa ,
manteiga e patê de cavala fumada.
*Bolo do Caco, Martim Longo bread, Monterosa regional
olive oil, butter and smoked mackerel pâté.*

Entradas Frias | Cold Starters

Ostras da Ria Formosa (3 unidades)

Ria Formosa Oysters (3 pcs)

Ao natural com Vinagrete de Chalota
Natural, with Shallot Vinaigrette

Gamba da Costa Cozida (100 g)

Coastal Boiled Prawns (100 g)

Com flor de sal.
With fleur de sel.

Tradicionais Carapaus Alimados

Traditional Marinated Horse Mackerel

Com azeite Monte Rosa, cebola roxa, limão, alho,
coentros e batata-doce de Aljezur.
*With Monte Rosa olive oil, red onion, lemon, garlic,
coriander and Aljezur sweet potato.*

Tártaro de Lombo de Atum da Nossa Costa

Tuna Loin Tartare from Our Coast

Com molho de soja, sésamo, cebolinho e abacate
With soy sauce, sesame, chives and avocado.

Ceviche de Pescado do Dia

Ceviche of the Day

Com lima, coentros, malagueta vermelha, cebola roxa e
batata-doce de Aljezur.
*With lime, coriander, red chili, red onion and Aljezur
sweet potato.*

Prato de Presunto do Zambujal

Zambujal Ham Plate

Fatiado no momento, com pão torrado.
Sliced on the spot, served with toasted bread.

Tiborna de Muxama de Atum

Tiborna with Tuna Muxama

Em Pão Caseiro, Puré de Cenoura Algarvia, Azeite,
Laranja, Coentros e Cebola Roxa
*With Bread, Algarve Carrot Purée, Olive Oil, Orange,
Coriander and Red Onion.*

8.5€

Entradas Quentes | Warm Starters

Gambas À La Guilho

Prawns "à la Guilho"

Salteadas em Azeite e Alho com Malagueta e Coentros.
*Sautéed in Olive Oil and Garlic with Chili and Fresh
Coriander.*

15€

Rissóis de Bivalves da Ria Formosa

(2 unidades)

Ria Formosa Bivalve Rissoles (2 pcs)

8.5€

À "Bulhão Pato".
"Bulhão Pato" Style.

15€

Lulinhas À la Guilho

Baby Squid "À la Guilho"

8.5€

Salteadas em Azeite , Alho, Malagueta e Coentros
*Sautéed in Olive Oil and Garlic with Chili and Fresh
Coriander.*

14€

16€

8€

Creme de Peixes do Atlântico

Atlantic Fish Cream

Com Gambas e Bivalves.
With Wild Prawns and Bivalves.

15€

Amêijoas à Bulhão Pato (200 g)

Bulhão Pato Clams (200 g)

21€

Com Pão Torrado.
Served with Toasted Bread.

15€

Lingueirão na Grelha (200 g)

Grilled Razor Clams (200 g)

Com Manteiga de Alho, Coentros, Limão e Pão Torrado.
*With Garlic Butter, Coriander, Lemon and Toasted
Bread.*

15€

15€

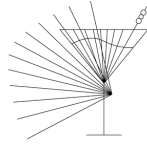
Pica-Pau de Lombo de Atum da Nossa Costa

Tuna Loin Pica-Pau from Our Coast

15€

Com Pickles de Vegetais Caseiros, Malagueta, Manteiga,
Limão e Coentros.
*With Homemade Pickled Vegetables, Chili, Butter,
Lemon and Coriander.*





Saladas | Salads

Salada Caprese com Queijo de Cabra do Azinhal

Caprese Salad with Azinhal Goat Cheese

Com Tomate, Manjeriç o, R cula, Azeite e Bals mico

With Tomato, Basil, Arugula, Olive Oil and Balsamic Glaze

8.5€

A Nossa Salada Caesar

Our Caesar Salad

Com Alface Romana, Ovo Cozido, Biqueir es, Queijo da Ilha S o Jorge, Bacon e Croutons.

With Romaine Lettuce, Boiled Egg, Small Clams, S o Jorge Cheese, Bacon and Croutons.

Quinoa e Abacate

Quinoa & Avocado Salad

Com Manga, Folhas Verdes, Tomate Cereja, Cebola Roxa e Vinagrete de Laranja.

With Mango, Leafy Greens, Cherry Tomato, Red Onion and Orange Vinaigrette.

8€

Adicione   sua salada | Add to your salad:

Peito de Frango Grelhado

Grilled Chicken Breast

Lombo de Atum Grelhado

Grilled Tuna Loin

Camar o Tigre

Tiger Prawns



Os Nossos Pregos | Our "Pregos" - Sandwiches

Cl ssico

Classic

De Lombo de Vaca, Manteiga de Alho e Ervas, Servido em Bolo do Caco.

Beef Loin with Garlic & Herb Butter, Served on Bolo do Caco.

8.5€

De Atum do Atl ntico

Atlantic Tuna

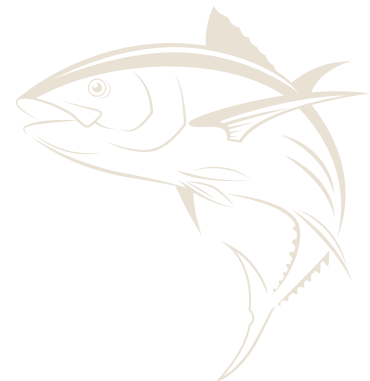
Com Maionese Wasabi, Agri o e Legumes Avinagrados.

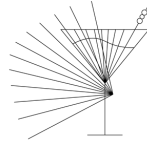
With Wasabi Mayonnaise, Watercress and Pickled Vegetables.

Os nossos pregos acompanham batata frita caseira.

All our "Pregos" are Served with French Fries.

8.5€






Da Brasa | From the Grill

Marisco | Seafood

Lavagante Azul (kg)  8.5€
Blue Lobster (kg)

Lagosta (kg)  8.5€
Lobster (kg)

Carabineiro (kg)  8€
Carabineros (kg)

Camarão Tigre (kg)  21€
Tiger Prawns (kg)

Os nossos mariscos acompanham arroz de limão, citronela e ervas aromáticas, com salada verde. A disponibilidade está sujeita à sazonalidade.

Served with smashed potatoes and Algarvian salad. Availability varies with season and fish market, ensuring freshness and quality.

Do Campo | From the Field

Franguinho Piri-Piri 8.5€
Piri-Piri Chicken

Picanha Black Angus Nacional 8€
National Black Angus Picanha

Secretos de Porco Alentejano
Alentejo Pork "Secretos"

Com batata Frita caseira, salada Algarvia e molho chimichurri.

Served with homemade fries, Algarvian salad and chimichurri sauce.



Da Pesca | From the Catch

Robalo (kg)  8.5€
Sea Bass (kg)

Dourada (kg)  8.5€
Gilthead Bream (kg)

Atum (kg)  8€
Tuna (kg)

Pargo (kg)  21€
Snapper (kg)

Linguado (kg)  15€
Sole (kg)

Lulas (kg)  15€
Squid (kg)

Garoupa (kg)  15€
Grouper (kg)

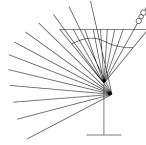
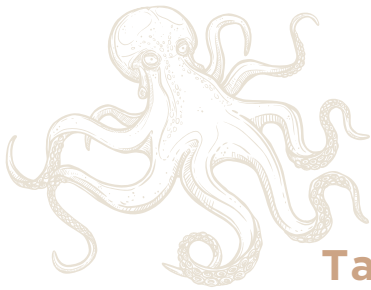
Cherne (kg)  15€
Atlantic Cod (kg)

Pregado (kg)  15€
Meagre (kg)

Corvina (kg)  15€
Croaker (kg)

Os nossos peixes são servidos com batata a murro e salada Algarvia. A disponibilidade varia conforme a época e a lota, garantindo sempre frescura e qualidade.

Served with smashed potatoes and Algarvian salad. Availability varies with season and fish market, ensuring freshness and quality.



Tachos e Frigideiras | Pans & Pots

Tentáculos de Polvo à Lagareiro  

Lagareiro Octopus Tentacles

Com Batata-Doce de Aljezur Assada, Cebolada, e Salada de Agrião e Laranja.

With Roasted Aljezur Sweet Potatoes, Sautéed Onions and Watercress & Orange Salad.

8.5€

Bacalhau à Lagareiro 

Roasted Cod Loin

Grelhado com Batata a Murro, Cebolada e Brocolinis

With Traditional Smashed Potatoes, Sautéed Onions, and Broccolini

8€

Fideuá do Pescado do Dia em Aromas de Caldeirada no Forno  


Fideuá Oven-baked with the Day's Fresh Catch, Infused with Traditional Portuguese "Caldeirada" Aromas.

Com Polvo, Gambas e Aioli de Pimentos Assados

With Octopus, Prawns, and Roasted Red Pepper Aioli



21€

Arroz Malandrinho de Lavagante Azul / Lagosta da Nossa Costa (2 pessoas) 

"Malandrinho" Blue Lobster / Coastal Lobster Rice (2 persons)

15€

Cataplana de Peixes do Atlântico (2 pessoas)  

Wild Atlantic Fish "Cataplana" (2 persons)

Com Gambas Selvagens

With Wild Prawns

15€

Xarém de Gambas Selvagens e Lulinhas

Squid and Wild Prawns Xarém

Finalizado com Coentros

Finished with Coriander

Para os Nossos Vegetarianos | For Our Vegetarians

Caril de Legumes

Vegetable Curry

Com Arroz de Limão e Citronela

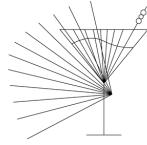
With Lemon and Lemongrass Rice

Linguini com Legumes na Brasa

Char-grilled Vegetable Linguine

Com Beringela, Curgete, Cebola Roxa, Aipo, Brocolini e Pesto de manjeriço

With Eggplant, Zucchini, Red Onion, Celery, and Broccolini, Finished with a Fresh Basil Pesto



Sobremesas | Desserts

Pavlova de Maracujá e Manga    10€

Passion Fruit and Mango Pavlova

Com Gelado de Manga

With Mango Ice Cream

Mil Folhas de Chocolate Branco    19€

White Chocolat Mille-Feuille

Com Compota de Frutos Vermelhos e Gelado de Framboesa

With Red Berry Compote and Raspberry Ice Cream

Tartelete de Chocolate e Alfarroba    13€

Chocolate and Carob Tartlet

Com Caramelo Salgado, Praliné de Amendoim e Gelado Baunilha

With Salted Caramel, Peanut Praline and Vanilla Ice Cream

Crumble de Ananás do Açores     13€

Azores Pineapple Crumble

Com Frutos Secos e Sorbet de Lima.

With Nuts and Lime Sorbet

Prato de Fruta Fresca Laminada 12€

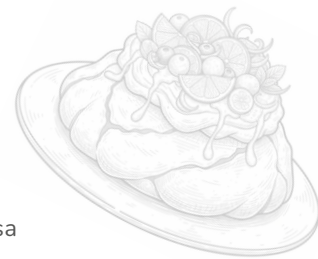
Fresh Sliced Fruit Plate

Queijos Nacionais   15€

Portuguese Cheeses

Azeitão, Ilha de São Jorge e Queijo de Cabra do Algarve Curado, com Compota Artesanal, Tostinhas e Frutos Secos.

Azeitão, São Jorge Island and Cured Goat Cheese from Algarve, Served with Artisanal Jam, Crispbreads and Nuts.



Alergénios

Allergens



Glúten
Gluten



Crustáceos
Custaceans



Ovo
Eggs



Peixe
Fish



Amendoim
Peanut



Soja
Soya Beans



Lácteos
Milk Products



Frutos de Casca
Nuts



Aipo
Celery



Mostarda
Mustard



Grãos de Sésamo
Sesame Grains



Sulfitos
Sulphites



Tremoço
Lupine



Moluscos
Mollusks

Outros / Others



Vegetariano
Vegetarian



Meia Dose
Half Portion



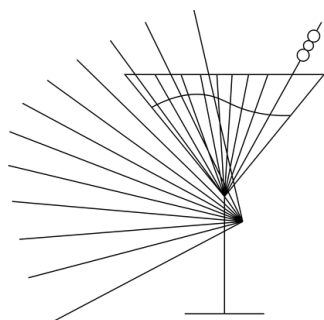
VEGAN



VERDELAGO
RESORT

IVA: Todos os preços incluem IVA à taxa legal em vigor. **Alergénios:** Informamos que os nossos pratos podem conter os 14 alergénios principais, por favor informe-nos, se tiver alguma intolerância. **Consumo de Proteína Crua** Alguns pratos podem incluir proteínas cruas ou mal passadas. Informamos que o consumo de proteína crua representa um potencial risco de saúde e é feito sob inteira responsabilidade do cliente.

VAT: All prices include VAT at the legal rate in effect. **Allergens:** We inform you that our dishes may contain the 14 main allergens. Please let us know if you have any intolerance. **Consumption of Raw Protein:** Some dishes may include raw or undercooked proteins. We inform you that consuming raw protein represents a potential health risk and is entirely at the customer's responsibility.



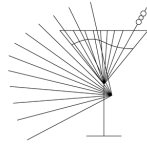
VERDELAGO

Beach Club

RoofTop

No Beach Club do Verdelago Resort, celebram-se os sabores do mar e da gastronomia algarvia com um toque contemporâneo, num ambiente descontraído mesmo em cima da areia. Privilegiamos produtos locais, peixe do dia e uma cozinha de partilha, pensada para almoços de verão e fins de tarde prolongados

At the Verdelago Resort Beach Club, on Praia Verde, the flavours of the sea and Algarve cuisine are celebrated with a contemporary touch, in a relaxed setting right on the sand. Privileging local produce, fresh catch of the day and a sharing-style menu, it is designed for laid-back summer lunches and long, lingering afternoons.



Couvert

8.5€

Bolo do Caco, Pão de Martim Longo, azeite regional Monterosa, manteiga e patê de cavala fumada.
Bolo do Caco, Martim Longo bread, Monterosa regional olive oil, butter and smoked mackerel pâté.

Entradas Frias | Cold Starters

Ostras da Ria Formosa (3 unidades)  8€

Ria Formosa Oysters (3 pcs) 

Ao Natural com Vinagrete de Chalota
Natural, with lemon

Gamba da Costa Cozida (100 g)  21€

Coastal Boiled Prawns (100 g)

Com Flor de Sal.
With fleur de sel.

Tradicional Carapaus Alimados  21€

Traditional Marinated Horse Mackerel

Com Azeite Monte Rosa, Cebola Roxa, Limão, Alho, Coentros e Batata-Doce de Aljezur.
With Monte Rosa Olive Oil, Red Onion, Lemon, Garlic, Coriander and Aljezur Sweet Potato.

Tártaro de Lombo de Atum da Nossa Costa  15€

Tuna Loin Tartare from Our Coast

Com molho de soja, sésamo, cebolinho e abacate
With soy sauce, sesame, chives and avocado.

Ceviche de Pescado do Dia  15€

Ceviche of the Day

Com lima, coentros, malagueta vermelha, cebola roxa e batata-doce de Aljezur.
With lime, coriander, red chili, red onion and Aljezur sweet potato.

Prato de Presunto do Zambujal

Zambujal Ham Plate

Fatiado no momento, com pão torrado.
Sliced on the spot, served with toasted bread.

Tiborna de Muxama de Atum   15€

Tiborna with Tuna Muxama

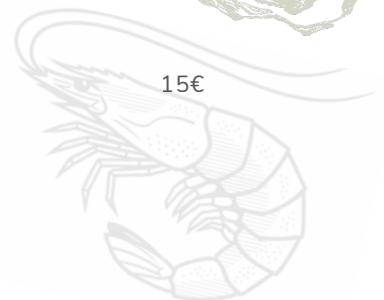
Com Pão Caseiro, puré de cenoura algarvia, azeite, laranja, coentros e cebola roxa
With Bread, Algarve Carrot Purée, Olive Oil, Orange, Coriander and Red Onion.

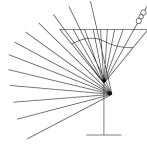


15€



15€






Saladas | Salads

Salada Caprese com Queijo de Cabra do Azinhal  8.5€

Caprese Salad with Azinhal Goat Cheese

Com Tomate, Manjeriçã, Rúcula, Azeite e Balsâmico

With Tomato, Basil, Arugula, Olive Oil and Balsamic Glaze

A Nossa Salada Caesar    8€

Our Caesar Salad

Com alface romana, ovo cozido, biqueirões, queijo da Ilha São Jorge, bacon e croutons.

With romaine lettuce, boiled egg, small clams, São Jorge cheese, bacon and croutons.

Quinoa e Abacate 

Quinoa & Avocado Salad

Com manga, folhas verdes, tomate cereja, cebola roxa e vinagrete de laranja.

With mango, leafy greens, cherry tomato, red onion and orange vinaigrette.

Adicione à sua salada | Add to your salad:

Peito de frango grelhado

Grilled chicken breast

Lombo de atum grelhado

Grilled tuna loin

Camarão tigre

Tiger prawns



Os Nossos Pregos | Our “Pregos” - Sandwiches

Clássico  8.5€

Classic

De lombo de vaca, manteiga de alho e ervas, servido em bolo do caco.

Beef loin with garlic & herb butter, served on Bolo do Caco.

De Atum do Atlântico 

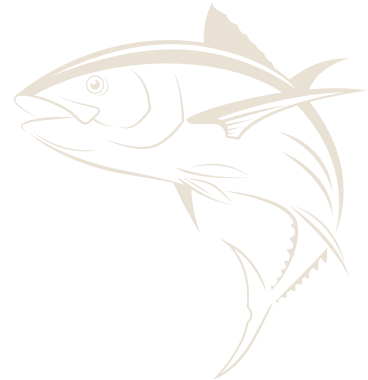
Atlantic Tuna

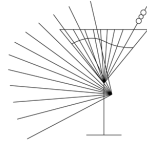
Com maionese wasabi, agrião e legumes avinagrados.

With wasabi mayonnaise, watercress and pickled vegetables.

Os nossos pregos acompanham batata frita caseira.

All our “Pregos” are served with homemade fries.





Sobremesas | Desserts

Pavlova de Citrinos do Algarve 10€

Algarve Citrus Pavlova

Com poejos e sorbet de tangerina.

With pennyroyal and tangerine sorbet.

Tarte de Amêndoa  19€

Almond Tart

Com gelado de amarguinha.

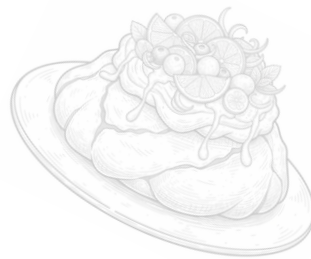
With "amarguinha" ice cream.

A Nossa Tarte de Queijo  13€

Our Cheesecake Tart

Com gelado de figos.

With fig ice cream.



Crumble de Maçã  13€

Apple Crumble

Com frutos secos e gelado de canela.

With nuts and cinnamon ice cream.

Prato de Fruta Fresca Laminada 12€

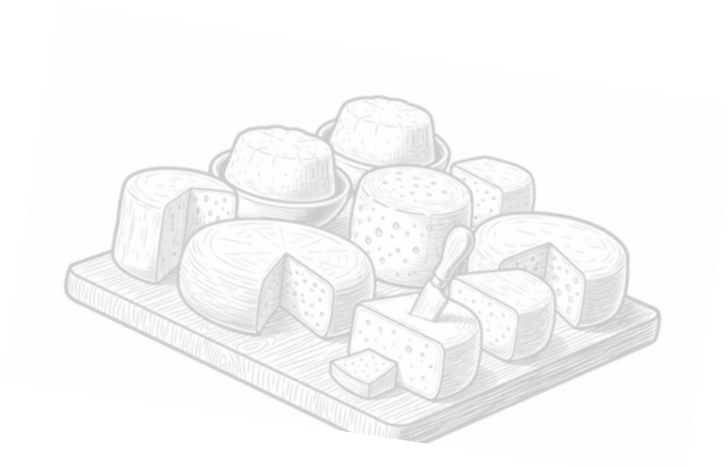
Fresh Sliced Fruit Plate

Queijos Nacionais   15€

Portuguese Cheeses

Azeitão, Ilha de São Jorge e Queijo de Cabra do Algarve curado, com compota artesanal, tostinhas e frutos secos.

Azeitão, São Jorge Island and Cured Goat Cheese from Algarve, served with artisanal jam, crispbreads and nuts.



Alergénios

Allergens



Glúten
Gluten



Crustáceos
Custaceans



Ovo
Eggs



Peixe
Fish



Amendoim
Peanut



Soja
Soya Beans



Lácteos
Milk Products



Frutos de Casca
Nuts



Aipo
Celery



Mostarda
Mustard



Grãos de Sésamo
Sesame Grains



Sulfitos
Sulphites



Tremoço
Lupine



Moluscos
Mollusks

Outros / Others



Vegetariano
Vegetarian



Meia Dose
Half Portion



VEGAN



VERDELAGO
RESORT

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