

JNÇQUOI

BEACH CLUB

ALERGIA ALIMENTAR FOOD ALLERGY



Ovo
Egg



Lactose
Lactose



Frutos
Secos
Nuts



Glúten
Gluten



Dióxido
Sulfúrico
Sulphur
Dioxide



Moluscos
Molluscs



Crustáceos
Crustaceans



Picante
Spicy



Chocolate
Chocolate



Porco
Pork



Mostarda
Mustard



Cogumelos
Mushroom



Peixe
Fish



Aipo
Celery



Álcool
Alcohol



Vegetariano
Vegetarian



Soja
Soy

COUVERT

SELEÇÃO DIÁRIA DO CHEF 10
CHEF'S DAILY SELECTION



MARISCOS SEAFOOD

LAVAGANTE OU LAGOSTA POR KG
LOBSTER OR ROCK LOBSTER PER KG



PETIT ROYAL DE MARISCO 149
SEAFOOD PETIT ROYAL
LAVAGANTE, CARANGUEJO REAL DO ALASKA E CAMARÃO
LOBSTER, ALASKAN KING CRAB AND SHRIMP



ROYAL DE CAVIAR OSCIETRA (30GR)
E OSTRAS (6 UNIDADES) 149
OSCIETRA CAVIAR (30GR) & OYSTERS (6 PIECES)
COM BLINIS | WITH BLINIS



CAVIAR E OSTRAS CAVIAR & OYSTERS

CAVIAR BELUGA JNcQUOI (30GR) 240
JNcQUOI BELUGA CAVIAR
COM BLINIS | WITH BLINIS



CAVIAR OSCIETRA JNcQUOI (30GR) 115
JNcQUOI OSCIETRA CAVIAR
COM BLINIS | WITH BLINIS



OSTRAS (3 UNIDADES) 10, (6 UNIDADES) 20, (12 UNIDADES) 36
OYSTERS (3 PIECES, 6 PIECES, 12 PIECES)



ENTRADAS FRIAS COLD STARTERS

CAMARÃO E POLVO À GALEGA COM SALADA RUSSA 33      
SHRIMP AND TRADITIONAL OCTOPUS ON OLIVE OIL
AND PAPRIKA WITH VEGETABLES AND POTATOES MAYO SALAD

CARANGUEJO REAL DO ALASKA COM SALADA RUSSA 39     
ALASKAN KING CRAB WITH VEGETABLES AND POTATOES MAYO SALAD

CARPACCIO DE WAGYU COM PIMENTASE AZEITE VIRGEM EXTRA 32   
WAGYU CARPACCIO WITH PEPPERCORN AND EXTRA VIRGIN OLIVE OIL
COM TOSTAS | WITH BREAD TOASTS

CEVICHE DE PESCADO DO DIA 37    
CATCH OF THE DAY CEVICHE
PEIXE DO DIA, LECHE DE TIGRE, BATATA DOCE E COENTROS
CATCH OF THE DAY, LECHE DE TIGRE, SWEET POTATO AND CORIANDER

CRUDO DE TORO DE ATUM COM AZEITE, ZEST DE LIMA KAFIR E FLOCOS DE CHILI 36   
TUNA CRUDO, OLIVE OIL, KAFFIR LIME ZEST AND CHILI FLAKES

SALADA JNcQUOI 39     
JNcQUOI SALAD
ALFACE ICEBERG, CARANGUEJO REAL DO ALASKA,
ABACATE, VINAGRETE DE TRUFA E CROTÔES
ICEBERG LETTUCE, ALASKAN KING CRAB, AVOCADO,
TRUFFLE VINAIGRETTE AND CROUTONS

SAPATEIRA RECHEADA COM OVAS DE SALMÃO 39        
JNcQUOI STUFFED CRAB WITH SALMON ROE
COM TOSTAS | WITH BREAD TOASTS

SELEÇÃO DE ENCHIDOS MALDONADO COM TOSTAS DE SOBRASADA 26  
ACORN FED MALDONADO SAUSAGES SELECTION
WITH SOBRASADA TOASTS

STRACCIATELLA DOP DE PUGLIA COM PRESUNTO MALDONADO, TOMATE E MANJERICÃO 26   
STRACCIATELLA DOP FROM PUGLIA WITH
MALDONADO ACORN FED HAM, TOMATO AND BASIL

STRACCIATELLA DOP DE PUGLIA COM QUINOA E ABACATE 25    
STRACCIATELLA DOP FROM PUGLIA WITH QUINOA AND AVOCADO

VICHYSOISE DE COUVE-FLOR COM CAVIAR 17    
CAULIFLOWER VICHYSOISE WITH CAVIAR

ENTRADAS QUENTES HOT STARTERS

LULAS AL AJILLO 27
SQUIDS AL AJILLO
AZEITE, ALHO, MALAGUETAS E COENTROS
OLIVE OIL, GARLIC, CHILLI AND CORIANDER



MEXILHÕES “À LA CRÈME” 26
MUSSELS “À LA CRÈME”
COM BATATAS FRITAS | WITH FRENCH FRIES



OVOS ROTOS TRUFADOS COM PRESUNTO 23
OU LAVAGANTE 49
TRUFFLED “OVOS ROTOS” WITH SMOKED HAM OR LOBSTER



PEIXINHOS DA HORTA 19
“PEIXINHOS DA HORTA” FRIED GREEN BEANS



PERNA DE CARANGUEIJO REAL DO ALASKA
EM MANTEIGA DE CITRONELA 39
ALASKAN KING CRAB LEG IN LEMONGRASS BUTTER
COM PÃO BRIOCHE | WITH BRIOCHE BREAD



TEMPURA DE CAMARÃO 35
SHRIMP TEMPURA
COM MAIONESE DE CHILI | WITH CHILI MAYO



PEIXE E MARISCO FISH AND SEAFOOD

AÇORDA DE LAGOSTA E OURIÇO DO MAR 39
TRADITIONAL ALENTEJO BREAD STEW
WITH ROCK LOBSTER AND SEA URCHIN



BACALHAU GRATINADO À BÓIA 36
CHEF BÓIA'S COD AU GRATIN
COM CEBOLADA E BATATA FRITA
WITH ONION CONFIT AND FRENCH FRIES



FILETES DE PESCADA COM ARROZ
DE TOMATE E AMÊIJOAS 39
HAKE FILLETS WITH TOMATO AND CLAMS RICE



HOT DOG DE LAVAGANTE 39
LOBSTER HOT DOG
BRIOCHE, ALFACE, MAIONESE TRUFADA
BRIOCHE, LETTUCE, TRUFFLED MAYO



PEIXE DO DIA GRELHADO, AO SAL OU NA ARGILA (POR KG)
CATCH OF THE DAY, GRILLED, BAKED IN SALT OR IN CLAY (PER KG)
COM BATATA SALTEADA E FEIJÃO VERDE | WITH SAUTÉED POTATOES
AND GREEN BEANS



POSTA DE CHERNE GRELHADA (300GR) 41
GRILLED PIL PIL GROUPER STEAK
COM BATATA SALTEADA E FEIJÃO VERDE
WITH SAUTÉED POTATOES AND GREEN BEANS



EXTRA CAVIAR 10 GR 25

CARNE MEAT

HAMBURGUER JNcQUOI 25

BRIOCHE, ALFACE, CEBOLA CARAMELIZADA, TOMATE, QUEIJO, PANCETTA, MOLHO BARBECUE
BRIOCHE, LETTUCE, CARAMELIZED ONION, TOMATO, CHEESE, PANCETTA, BARBECUE SAUCE



PICANHA 300GR 45

RUMP STEAK “PICANHA” 300GR
FEIJÃO PRETO, CHIMICHURRI, ARROZ E FAROFA
BLACK BEANS STEW, CHIMICHURRI, RICE AND “FAROFA”



PLUMAS DE PORCO IBÉRICO 35

IBERIAN PORK “PLUMAS”
BIMIS SALTEADOS E BATATA FRITA
SAUTÉED BROCCOLINI AND FRENCH FRIES



RIBEYE DE WAGYU DO CHILE 300GR 69

CHILEAN WAGYU RIBEYE 300GR
BIMIS SALTEADOS E BATATA FRITA
SAUTÉED BROCCOLINI AND FRENCH FRIES



TORNEDÓ COM MORILLES À LA CRÈME 48

BEEF TOURNEDO WITH MORILLES “À LA CRÈME”
COM BATATA FRITA
WITH FRENCH FRIES



VITELA À MILANESA COM SALADA DE RÚCULA, TOMATE CHERRY E PARMESÃO 38

VEAL MILANESE WITH ARUGULA SALAD, CHERRY TOMATOES AND PARMESAN



MASSA PASTA

ESPARGUETE “CACIO E PEPE” 28

“CACIO E PEPE” SPAGHETTI



PACCHERI COM LAVAGANTE 64

PACCHERI WITH LOBSTER



RIGATONI COM POLVO E TOMATE 39

OCTOPUS AND TOMATO RIGATONI



EXTRA CAVIAR 10 GR 25

PAELLAS, FIDEUÁ E ARROZ

PAELLAS, FIDEUÁ AND RICE

ARROZ MALANDRINHO DE BIFE WAGYU DO CHILE, MORILLES E TRUFA 69
TRADITIONAL CHILEAN WAGYU BEEF BROTHY RICE, MORELS AND TRUFFLE



ARROZ MALANDRINHO DE CHERNE E LINGUEIRÃO COM COENTROS 38
TRADITIONAL GREY GROUPER AND RAZOR CLAMS BROTHY RICE WITH CORIANDER



ARROZ MALANDRINHO DE LAVAGANTE COM COENTROS 75
TRADITIONAL LOBSTER BROTHY RICE WITH CORIANDER



FIDEUÁ DE CARABINEIROS E LULA (2 PESSOAS) 79
SCARLET PRAWNS AND SQUID FIDEUÁ (2 PERSONS)



PAELLA DE BACALHAU PIL PIL COM OVO ESCALFADO E CEBOLA CARAMELIZADA (2 PESSOAS) 75
PIL PIL CODFISH PAELLA WITH POACHED EGG AND CARAMELIZED ONION (2 PERSONS)



PAELLA DE CARABINEIROS (2 PESSOAS) 78
SCARLET PRAWNS PAELLA (2 PERSONS)



PAELLA DE LAGOSTA COM COGUMELOS (2 PESSOAS) 96
ROCK LOBSTER PAELLA WITH MUSHROOMS (2 PERSONS)



PAELLA DE PATO CONFIT COM OVO ESTRELADO, TRUFA, ENCHIDOS E COGUMELOS (2 PESSOAS) 69
DUCK CONFIT PAELLA WITH FRIED EGG, TRUFFLE, SAUSAGES AND MUSHROOMS (2 PERSONS)



ACOMPANHAMENTOS SIDE ORDERS

ARROZ DE ALHO 8
GARLIC RICE



BATATA ALLUMETTE FRITA 8
ALLUMETTE FRENCH FRIES



BATATA-DOCE ASSADA COM AZEITE E ALHO 8
ROASTED SWEET POTATO WITH GARLIC AND OLIVE OIL



BIMIS SALTEADOS COM ALHO E MALAGUETA 8
SAUTEED BROCCOLINI WITH GARLIC AND CHILLI



SALADA DE ALFACE FRANCESA 8
FRENCH LETTUCE SALAD



SALADA DE TOMATE TRICOLOR 8
TRICOLOR TOMATO SALAD



EXTRA CAVIAR 10 GR 25

SOBREMESAS DESSERTS

BABA DE TUBARÃO 12

SHARK'S DROOL

A nossa homenagem à Comporta | Our tribute to Comporta:
Pinhões, arroz-doce, mousse de lima, creme de ovo e canela
Pine nuts, rice pudding, lime mousse, yolk cream and cinnamon



BROWNIE DE CHOCOLATE E AMÊNDOA, GELADO DE CAFÉ E CREME DE TIRAMISÚ 12

CHOCOLATE AND ALMOND BROWNIE, COFFEE ICE CREAM AND TIRAMISU CREAM



CRÈME BRÛLÉE 11, COM FRUTOS VERMELHOS 13

CRÈME BRÛLÉE PLAIN OR WITH RED BERRIES



FRUTA AO NATURAL 10

FRESH FRUIT



GELADOS ICE CREAM 10

CARAMELO SALGADO, BAUNILHA, CHOCOLATE AMARGO, MORANGO

SALTED CARAMEL, VANILLA, BITTER CHOCOLATE, STRAWBERRY



MORANGOS COM CHANTILLY DE BAUNILHA 11

STRAWBERRIES WITH VANILLA CHANTILLY



SORVETES SORBETS 10

ANANÁS E GENGIBRE, LIMÃO,

PINEAPPLE AND GINGER, LEMON



TARTE BANOFFEE COM MOLHO DE CARAMELO 12

BANOFFEE TART WITH CARAMEL SAUCE



TARTE DE MAÇÃ CRUMBLE COM GELADO DE BAUNILHA E CREME INGLÊS 12

CRUMBLE APPLE TART WITH VANILLA ICE CREAM AND CRÈME ANGLAISE



TODOS OS PREÇOS INCLUEM IVA E SERVIÇO À TAXA LEGAL. NENHUM PRATO, PRODUTO ALIMENTAR OU BEBIDA, INCLUINDO O COU-VERT, PODE SER COBRADO SE NÃO FOR SOLICITADO PELO CLIENTE OU POR ESTE FOR INUTILIZADO. POR FAVOR, INDIQUE TODAS AS SUAS ALERGIAS E INTOLERÂNCIAS ALIMENTARES COM ANTECEDÊNCIA. ALL OUR PRICES INCLUDE VAT AND SERVICE. NO DISH, FOOD PRODUCT OR DRINK, INCLUDING THE COUVERT, SHALL BE CHARGED UNLESS IT IS ORDERED OR RENDERED UNUSABLE BY THE CUSTOMER, PLEASE STATE ALL ALLERGIES AND FOOD INTOLERANCES IN ADVANCE.