

aLota

de Alvor

We stand for the sharing of flavors, of moments and meals at our table!

Cowork

2.20	Bread
2.50	Olive oil flavored with chef's butter
1.50	Plain butter
2.20	Seasoned olives
5.80	Traditional roasted chorizo
5.80	Cured cheese jam
5.20	Daily tapas

Starters

24.00	Clams olive oil garlic coriander (portion)
13.50	Mussels onion tomato peppers (portion)
16.50	Razor clams olive oil garlic coriander (portion)
18.00	Oysters fresh or grilled (6 units)
15.50	Fried prawns chili pepper lemon cilantro (portion)
14.50	Grilled prawns (5 units)
98.00 (kg)	Grilled tiger prawns
168.00 (kg)	Scarlet prawns grilled or fried with chili pepper, lemon and cilantro

14.80	Mushrooms chestnut mash ham slow-cooked egg mushroom purée
18.50	Scallops fennel Granny Smith apple beurre blanc roasted cauliflower purée
11.50	Beetroot ceviche pomegranate lime ginger feta cheese cashew
14.50	Lobster ravioli bisque lime zest

Soups

4.20	Vegetable soup
8.50	Shrimp bisque

Fish & shellfish

65.00 (kg)	Fish of the day on our grill potatoes and seasonal vegetables (Our staff will be happy to show you with the available fish options)
70.00 (kg)	Sole, Red Porgy, Red Mullet, Blackbelly rosefish potatoes and seasonal vegetables
28.00	Turbot fillet Jerusalem artichoke purée shiitake roasted fish sauce
24.00	Grilled octopus crushed potato capers fried garlic chili jalapeño parsley
24.00	Scallops and prawn curry rice pappadum
18.50	Shrimp linguini bisque lime chili pepper coriander

To share between two

58.00 (2pax)	Fish cataplana fish prawns mussels razor clam (minimum 40 min)
98.00(2pax)	Seafood cataplana lobster prawn mussels squid (minimum 40 min)

45.00	Dressed crab (by weight)
135.00	Spiny lobster boiled grilled thermidor (by weight)
135.00	Lobster boiled grilled thermidor (by weight)

68.00 (2pax)	Seafood platter Lota Crab grilled prawn boiled prawn mussel razor clam oyster
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118.00 (2pax)	Seafood platter 3 flavors Oysters tasting tiger prawn scarlet prawn grilled prawn
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144.00 (2pax)	Seafood platter Royal Lobster crab grilled prawn boiled prawn mussel razor clam oysters
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Meat

48.00	Surf & turf grilled steak and tiger prawn chips
28.00	Rib Eye steak romaine lettuce herb mayonnaise anchovies lime fried shallot bacon
19.50	Duck magret baked rice orange chorizo bacon
19.50	Iberian pork presa pumpkin purée aromatic salad white miso

Vegetarians

18.00	Tofu curry vegetables rice pappadum
16.50	Mushroom rice

Bon Appétit!