



# COLUMBUS

CULINARY BAR

## FRIOS

- COUVERT**  4.50  
*Cesto de pão, azeitona típica e manteiga do dia*  
 Bread basket, local olives and butter of the day
- OSTRAS (6)** 14.0  
*Natural*  
 Natural oysters
- OSTRAS BLOODY MARY (6)** 19.0  
*Ostras, molho Bloody Mary*  
 Oysters with Bloody Mary sauce
- TÁRTARO DE ATUM** 19.5  
*Cubos de atum fresco com puré de manga, abacate, ponzu, alga nori acompanhado de nachos*  
 Tuna tartare with cubes of fresh tuna with mango puree, avocado, ponzu, nori seaweed and accompanied by nachos
- CRUDO DE PEIXE** 17.0  
*Corvina fatiada, laranja do Algarve, pérolas cítricas e frutos secos*  
 Fish crudo with sliced white sea bass, Algarve orange, citrus pearls and dried fruits
- CEVICHE CAMARÃO** 16.0  
*Camarão de Quarteira, servidos com pimentos picados, ananás grelhado e hóstias de camarão*  
 Shrimp Ceviche with Quarteira shrimp, served with diced peppers, grilled pineapple and shrimp chips
- CEVICHE DE CORVINA** 18.0  
*Corvina, abacate, cebola roxa, citrinos, puré e crocante de batata doce*  
 White Sea bass Ceviche with white sea bass, avocado, red onion, citrus and sweet potato crisps and pure
- CARPACCIO DE NOVILHO** 18.0  
*Carne de novilho servido com pesto de manjeriço e nozes, pérolas de trufa, rúcula e parmesão*  
 Beef Carpaccio served with basil and nuts pesto, truffle pearls, arugula and parmesan cheese
- BURRATINA**  14.5  
*Mistura de alfaces, agrião e rúcula servidos com laranja, pêra e nozes, doce de abóbora, burratina e molho pesto*  
 Mixed lettuce, watercress, and arugula served with orange, pear, walnuts, pumpkin jam, burratina and pesto sauce
- TACOS** 16.5  
*Dois tacos servidos com abacate, atum, camarão, corvina, manga, cebola roxa e coentros*  
 Two tacos served with avocado, tuna, shrimp, white sea bass, mango, red onion and cilantro

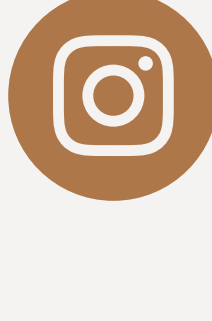
## QUENTES

- OSTRAS TEMPURA (6)** 16.0  
*Acompanhado de molho maionese de lima*  
 Tempura oysters served with lime mayonnaise
- REBUÇADOS DE REQUEIJÃO (4)** 12.0  
*Acompanhado de mel, abóbora, canela e frutos secos*  
 Ricotta candies with honey, pumpkin, cinnamon and dried fruits
- BOCHECHAS DE PORCO PRETO** 18.0  
*Servido com batata migada e frita, caseira e molho de vinho tinto*  
 Black pork cheeks served with homemade fries, chunky mashed potatoes and red wine sauce
- RIBEYE “GRAIN FED” 250g** 29.5  
*Servido com batata frita caseira, tomate cherry, cebola caramelizada e cogumelos, finalizado com molho chimichurri*  
 Ribeye “GraIn Fed” served with homemade fries, cherry tomatoes, caramelized onion and finished off with chimichurri sauce
- ROBALO EM TEMPURA** 18.0  
*Em cama de molho tártaro, acompanhado de salada verde e pêra fresca*  
 Tempura sea bass on a bed of tartare sauce, served with green salad and fresh pear
- CROISSANT DE ATUM** 14.5  
*Servido com puré de abacate, ananás grelhado, cebola caramelizada e mistura de alfaces com apontamentos de maionese de lima*  
 Tuna Croissant served with avocado puree, grilled pineapple, caramelized onions and a lettuce mix with hints of lime mayonnaise
- GRÃO, COUVE E GRÃO**  15.0  
*Servido com puré de grão, couves grelhadas e grão crocante*  
 Chickpeas, Cabbage and Chickpeas served with chickpea puree, grilled cabbage and crispy chickpeas
- ARROZ NEGRO & CAMARÃO TIGRE** 28.5  
*Preparado com tinta de choco e servido com lascas de muxama*  
 Tiger shrimp & black rice prepared in squid ink and served with slices of cured tuna

## SOBREMESAS

- TARTE DE LIMÃO E MERENGUE** 7.50  
*Servido com algodão doce e espuma de citrinos*  
 Lemon tart & Meringue served with cotton candy and citrus foam
- MOUSSE CHOCOLATE** 5.00  
*Acompanhado de M&M's*  
 Chocolate Mousse accompanied by M&M's
- AVELÃ, CHOCOLATE E AVELÃ** 7.50  
*Doce de avelã, caramelo salgado e gelado de avelã*  
 Hazelnut, chocolate and hazelnut hazelnut, salted caramel and hazelnut icecream

*The moment is now*



COLUMBUS.FARO