

STARTERS

Beef Pica-Pau (GF) 3.990

Beef tenderloin bites in olive oil garlic-mustard white wine deglaced juices, completed with housemade pickled Icelandic root vegetables.

Seafood Soup (GF) 3.690

served with shrimps, cod & arctic char bites

Prawns “à la plancha” (GF) 3.590

Shrimps cooked with olive oil, garlic, ginger, chili and coriander.

Arctic Char Tartar 3.590

Hand-cut arctic char with citrus, herbs and oil.

Octopus Salad (GF) 3.590

Icelandic fish, Iberian broth baked beneath a puff-pastry lid.

63° Egg 3.490

Slow-cooked egg with smoked lamb, Icelandic cheese & crumbs.

Vegetarian 63° Egg (VG) 3.490

Chilled watermelon with cucumber, ginger and tomato.

Watermelon Gazpacho (GF) (V) 3.390

Chilled watermelon with cucumber, ginger and tomato.

DESSERTS

Chocolate Mousse 2.890

topped with salted caramel oat crumble and fleur de sel.

Silky skyr tart 2.990

topped with slow-cooked blueberries and vanilla ice cream.

Fig Mousse (GF) (V) 2.890

made vegan inspired by traditional Algarve style sweets.

DIGEST WITH PORT WINE 6 cl

Vallado White 1.490

Sandeman Old Invalid Ruby 1.490

Crasto LBV 2017 1.990

Noval Fine Tawny 1.990

MAINS

Lamb Shank (GF) 8.490

with leek purée, Icelandic root vegetables and our signature reduced glaze.

200g Tenderloin & Chimichurri (GF) 8.490

served with green asparagus and rustic fries.

Braised Arctic Char (GF) 6.990

with Sautéed Vegetables finished with our house skyr herb dressing.

Octopus à Lagareiro (GF) 6.990

served with confit garlic and picadillo dressing

LÓA Bacalhau 6.490

salted cod with onions, olives, paprika, Icelandic crispy potatoes and olive oil in the “Minhota” style

Langoustine Soup 6.490

made with langoustine broth and served with Icelandic langoustine, cod and Arctic char bites under a homemade puff-pastry lid.

Chicken Breast with Picadillo (GF) 6.490

served with green asparagus and rustic fries.

Brioche Burger 4.990 / 6.490

with Ibérico ham, celery mayo and rustic fries.

Portobello (V) 4.990

slow-braised mushroom with Icelandic crispy potatoes, picadillo and truffle oil.

SIDES

Bread basket 490

Sauce 490

chimichurri, ketchup, mayonnaise, truffle mayonnaise, celery mayonnaise, demi-glase

Rustic fries 1.290

Icelandic baby potatoes 1.990

(V) Vegan | (VG) Vegetarian | (GF) Gluten free