

CORAL

ÉDEN
do MAR

The greatest pleasures in life can come from the simplest things and the greatest luxuries, from the most authentic and unpretentious. Celebrating the richness of Portugal's Atlantic, **Coral's** menu stand out for their Algarvian ingredients and flavorful precision. The carefully selected wine list features a collection focused on low intervention, including organic, biodynamic, and natural references from across the country, as well as a curated selection of international wines, complementing an experience of enchantment and immersive discovery.

Our selection

Sourdough bread

Seaweed butter and fried moray eel

Oyster from Ria Avoor

marinated

Squid from Azores

macerated tomatoes and almonds

Mackerel

dry-aged beef tallow, parsley leaves and lemon

Atlantic blue lobster

black pork lardo and green beans

Dry aged national duck

Óbidos cherry liqueur and topinambur

Tangerine

granita, parfait and pickles

Soufflé

orange liqueur

Petit-fours

Menu 137.

Wine pairing 97.

Your selection of 3 moments 87

Your selection of 4 moments 107

Raw & Marinated

Oysters from Ria Alvor
handpicked and marinated

Azorean Squid
macerated tomatoes and almonds

Quarteira Prawns
in crudo with preserved lemon and rye bread

Sardine
Vilalara's fig trees oil and vinaigrette

Braised

Langoustine
toasted butter and fermented white cabbage

Atlantic Blue Lobster
black pork lardo and green beans

Mackerel
dry-aged beef tallow, parsley and lemon

Dry-aged Beef Sirloin
ash-cooked corn, chards and carob sauce

Low & Slow

Wreckfish
in caldeirada broth and fried wheat bread

One-sided Seared Bluefin Tuna
cured ham, parsnip and Madeira wine sauce

Dry-aged National Duck
Óbidos cherry liqueur and topinambur

Lamb
caramelized carrots, mint and parsley

Seared & Fried

Almond Gazpacho
caramelized onions

Scallops
arjamolho and moscatel roxo vinegar

Fried violet prawn
wine grapes sauce and smoked salt

Sea Bream
local white prawn with vinaigrette

Sweets

Tangerine
granita, parfait and pickles

Chocolate Piura Blanco
crèmeux, olive oil ganache and crips

Soufflé
orange liqueur

Pastel de Nata
interpretation of the classic Portuguese pastry