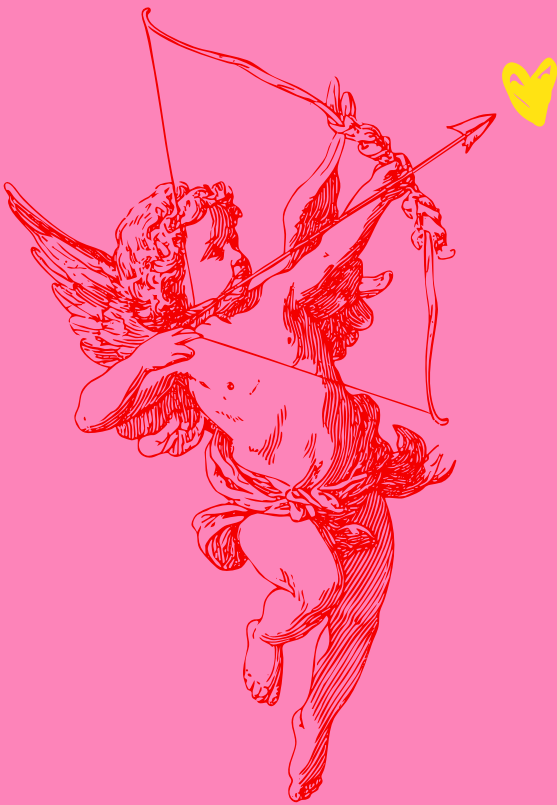




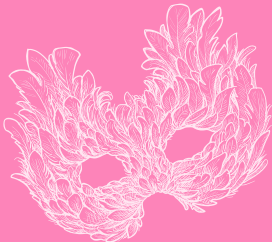
RECHARGE  
BAR &  
RESTAURANT



14.02.2026  
MENU

AMUSE-BOUCHE

Seared Obsibblue prawn, ceviche-style dressing  
and purple sweet potato purée  
Camarão Obsibblue braseado, molho tipo ceviche  
e puré de batata-doce roxa



STARTER | ENTRADA

Scallop and seaweed carpaccio,  
green apple and celery salad  
Carpaccio de vieira e algas marinhas,  
salada de maçã verde e aipo

MAIN COURSE (to share) | PRATO PRINCIPAL (para partilhar)

Cajun-style fish and prawn étouffée  
with chives and furikake rice  
Étouffée de peixe e gambas à cajun  
com cebolinho e arroz furikake

Herb-crusted rack of lamb, baby vegetables  
glazed with rose water and truffled potato terrine  
Carré de borrego em crosta de ervas, legumes baby glaceados  
com água de rosas e terrina de batata trufada

DESSERT | SOBREMESA

Pavlova with coconut cream, pineapple coulis,  
lime ice cream and chilli gel  
Pavlova com creme de coco, coulis de abacaxi,  
gelado de lima e gel de malagueta



59€ p.p

Menu excluding drinks and welcome cocktail: 45€ p.p  
Menu sem bebidas e sem cocktail à chegada: 45€ p.p