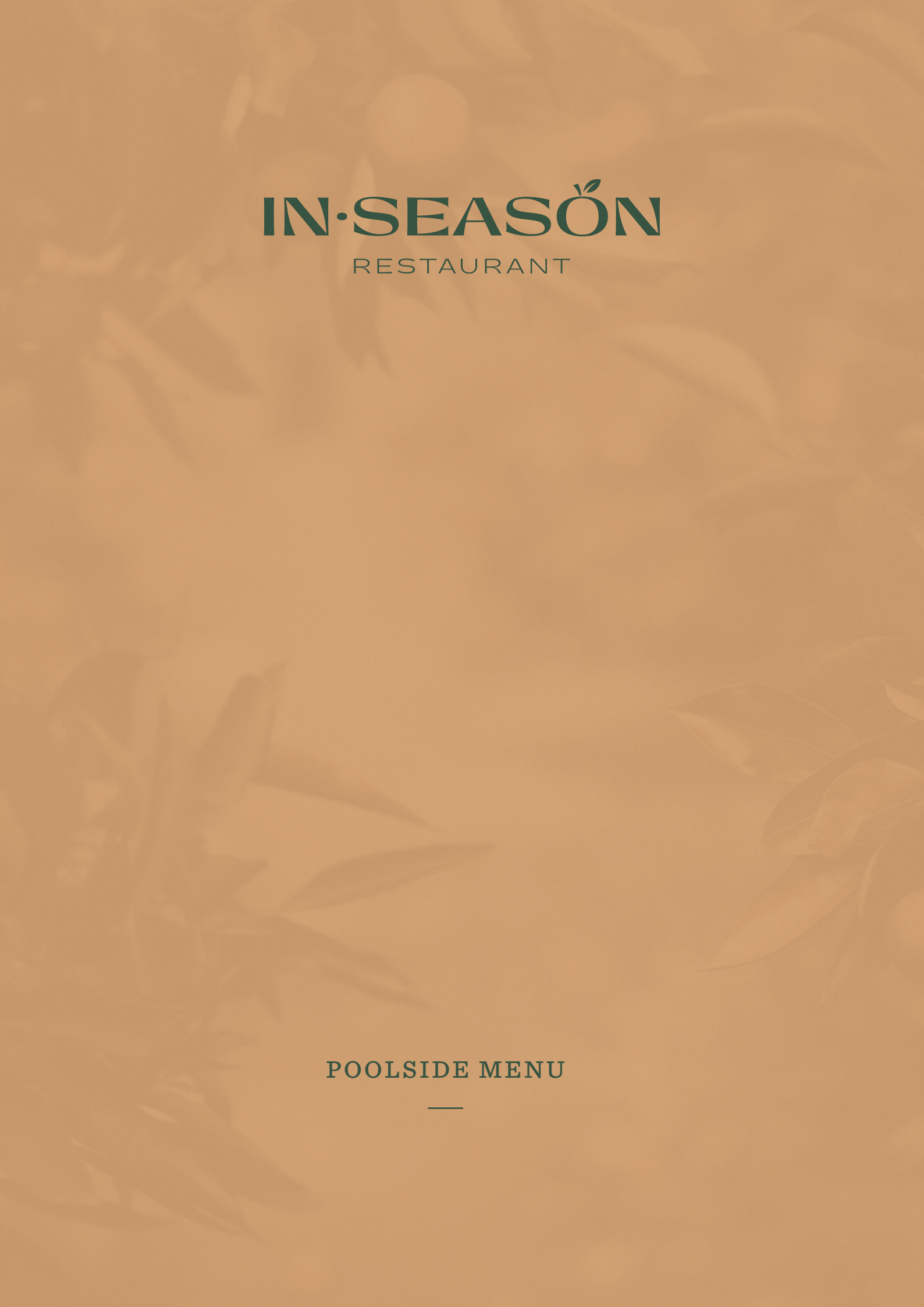




IN·SEASON

RESTAURANT

POOLSIDE MENU

IN·SEASON

RESTAURANT

IN SEASON is where fresh flavors and the rhythm of nature come together for an unforgettable eatertainment experience. Inspired by the beauty of each season, the menu is constantly evolving, celebrating the finest locally sourced ingredients at their peak. Every dish tells a story of freshness, sustainability, and bold, vibrant tastes that awaken the senses.

Mornings start with a delicious mix of buffet and à la carte options, where each station showcasing a star product that sets the tone for a perfect day. As night falls, the energy shifts to a lively food court-style dinner, where themed buffet stations bring the best of the season to the table.

COUVERT

Focaccia, extra virgin olive oil
and sun-dried tomato dip 5

SNACKS

Crispy fries with raita sauce  5

Green bean tempura
with tamarind chutney  5

STARTERS

Roasted pumpkin soup
with gremolata oil  5

Salmon ceviche with
mango and basil oil 12

Mini chicken burgers with
almond butter cream 9

Veal carpaccio with rocket
and courgette pesto 18

SALADS

Vegetable noodle salad with edamame
beans and sesame-ginger dressing  12

Tuna niçoise salad with boiled egg,
potato, tomato and salsa verde 15

Grilled chicken breast salad with mixed
greens, mushrooms and cobb dressing 16

POOLSIDE MENU

MAINS

Chickpea curry with paneer cheese,
pickled carrot and green chilli  16

Salmon fillet with lemon bulgur, smoked
broccolini and sweet & sour sauce 16

Pappardelle pasta with prawns,
tomato and salsa roja 23

Piri piri chicken thighs with
chips and pink tomato salad 19

Grilled lamb chops with
pilau rice and yoghurt sauce 24

Grilled sirloin steak with celeriac
purée and charred mushroom 30

DESSERTS

Sliced Seasonal Fruit  7

Scoop of ice cream
Chocolate · Strawberry · Vanilla · Mango Sorbet 3

Coconut pannacotta with lime
and raspberry compote  7

Classic Tiramisu 7

Chocolate mousse with hazelnuts
and sea salt flakes 8



Vegan



Vegetarian



Gluten Free



Lactose Free



INFORMATION REGARDING FOOD INTOLERANCES AND ALLERGIES

Before placing your order, we would be grateful if you could let us know if you would like any clarification regarding our ingredients. Furthermore, we would ask you to let us know if you have any food intolerance or allergy. Thank you very much.

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No dish, food or drink, including the “couvert” may be charged for if not ordered by the customer or if not consumed.

PRICES IN EUROS

including VAT at the legal rate in force. A Complaints Book is available.

ALCOHOLIC BEVERAGES

The consumption of alcoholic beverages is subject to the legal age requirement (18 years old).

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