



amara

TERRAZZA

amara

AS NIGHT FALLS, AMARA TERRAZZA TRANSFORMS INTO AN ELEGANT ITALIAN ESCAPE, INSPIRED BY THE CHARM OF THE ITALIAN RIVIERA.

Rooted in the Venetian Cicchetti experience, the menu invites to indulge in multiple small plates, designed for sharing, made fresh to order.

Paired with an exceptional selection of Portuguese wines and signature cocktails, dinner at AMARA Terrazza is a celebration of flavors, seasons, and convivial dining—all wrapped in a warm, sophisticated ambiance.

And to finish, a traditional Italian Gelateria awaits, offering a sweet final touch to the evening.

*Aperitivo
& Pane*

BREAD & OLIVES SERVICE

CHEF'S COUVERT 🌿🍷 9

Bread, Butter, Olives and Sauce of the Day

PUGLIA & FOCACCIA VENEZIANA 🌿🍷 6

Green olives from puglia with homemade rosemary & virgin olive oil

Insalata

SALADS

CAPRESE 🌿🍷 18

Mozzarella DOP, tomato chutney, basil oil, grissini

INSALATA GIARDINIERA 🌿 15

Vegetable pickles, peas, farro pasta, sunflower seeds

INSALATA DI TONNO 20

Tuna tataki, green beans, cherry tomatoes, new potatoes, tuna cream

INSALATA CACIO & PEPE WITH CHICKEN 🍷 19

Grilled chicken breast, rocket, avocado, cacio and pepe dressing

*Crostini
& Stuzzichini*

COLD SNACKS & SMALL PLATES

CROSTINI ASSORTITI 🌿 6

Garlic crostini, sundried tomato dip, olive tapenade

BRUSCHETTA CON GORGONZOLA E NOCI 🍷🍷 12

Gorgonzola cheese & walnuts crostini

BACCALÀ MANTECATO 🌿 15

Codfish brandade crostini, olive tapenade

CAPRESE DI BURRATA 🌿🍷 14

Burrata dop cheese, tomato dip, basil oil, grissinis

SCAMPO CRUDO 18

Cured shrimps, lemon & black pepper dressing

PIATTI 🌿🍷 18

(Recommended for 2 people)

Salami Milano, Bologna mortadella, coppa di Parma, "speck", pickles, grissiniss

CALAMARI FRITTI 19

Crispy fried squid, lemon mayo

pasta

PASTA

ALLA CHITARRA 🌿🍷 22

Linguini pasta with tomato ragoût, speck, Grana Padano and green pesto

FRUTTI DI MARI 🌿🍷 26

Raviolis, prawns, mussels, clams and bisque sauce

CARBONARA 🌿🍷 20

Spaghetti pasta, egg yolk, pancetta and cheese emulsion

BOLONHESA 🌿🍷 20

Penne pasta, beef ragout, parmesan cheese and arugula leaves

TERRAZZA

Pizzas

PIZZAS

QUATTRO Q 23

Mozzarella cheese, grana padano, scamorza and gorgonzola

MORTADELLA AND PISTACHIO 23

Mozzarella, green pesto, Bologna mortadella and pistachio

MARGHERITA 20

Tomato, mozzarella, grana padano and basil

FUNGHI 22

Tomato, grilled mushrooms, mozzarella and Tuscan sausage

MARINARA 22

Tomato, tuna, caramelized onion, and gremolata

24 M 24

Red pesto, mozzarella, Parma ham, and chimichurri

Pesce & Carne

FISH & MEAT

BRANZINO 32

Grilled sea bass, lemon and capers butter

GAMBERI 23

Prawns and chorizo skewer with chili oil

POLLO LIMONE 19

Grilled chicken thighs with lemon and mustard sauce

MILANESE 22

Pork steak pan-fried in breadcrumbs

SALTIMBOCA ALLA ROMANA 28

Veal steak with Parma ham, cooked in white wine, sage and butter

Vegetali

VEGETABLES

BROCCOLINI 5

Grilled broccolini with tomato pesto

RÚCULA & GRANA PADANO 6

Rocket leaves salad with Grana Padano cheese

RISI 5

Fried rice with "aglio olio"

PATATINE FRITTE 5

Triple fried French fries

Dolce

DESSERTS

TIRAMISÙ TRADIZIONALE 11

Mascarpone, coffee, cocoa

PANNACOTTA VEGAN 9

Coconut milk, lime, mango

AFFOGATO 7

Vanilla ice cream, espresso coffee cream, cocoa chips

GE'ATO 4

Ice creams & sorbets pantry



Contains Gluten



Vegetarian



Vegan



Contains Lactose



Fruits with Hard Shells





ITALIAN APERITIF COCKTAILS WITH A PORTUGUESE TWIST

NEGRONI SBAGLIATO 16

A bubbly twist on the classic Negroni with local sparkling wine instead of gin

SPRITZ À PORTUGUESA 17

A combination of Algarve orange liqueur, Portuguese bubbles & local tonic water

PER-SÉ SPRITZ 17

A refreshing blend of Persé Aperitivo, sparkling wine, and tonic water served over ice with an orange slice

LIVING LEGENDS

NEGRONI BY THE SEA 18

The classic Negroni with a salty Portuguese twist: Gin from Aveiro, Campari, Portuguese vermouth & glasswort

PORTUGUESE MULE 16

Vodka, fig leaf, orange liqueur, ginger beer & lime juice served in a copper mug

BASILINI 17

Malfy Gin Limone, basil, fresh lime, ginger syrup & LimonTejo

TOMMY'S MARGARITA 16

A twist on the classic using agave syrup to harmonize with tequila

FLORAL PALOMA 17

A hint of rose liqueur and smooth tequila blanco bring a floral elegance to this warm-weather classic

SEASONAL DAIQUIRI 16

Rum, fresh lime juice, cane sugar & seasonal pulp





NO | LOW ALCOHOL

CRODINO 7

The original Italian
non-alcoholic spritzer



LIMONZERO SPRITZ 8

LimonZero, pennyroyal, Mediterranean tonic,
lemon zest & fresh mint



BERRY LOVER 8

Berries mix, Algarve honey, citrus,
cranberry juice, hibiscus tonic



L'ARANJADA ALGARVIA 8

Algarve orange juice, citrus,
carob aroma & lemonade





MARTINIS

ESPRESSO MARTINI 17

Vodka, coffee liqueur, and freshly brewed espresso in a rich, energizing cocktail



SEASONAL MARTINI 16

Fresh seasonal juice,
lime juice & syrup.



PORNSTAR MARTINI 18

Vanilla vodka, passion fruit purée,
lime juice & a shot of prosecco



FRUITY MARTINI 16

Vodka, seasonal fruit juices and
a splash of liqueur — fruity and refreshing



WINES

Sparkling & Champagne

Ruinart Blanc des Blancs · *Champagne, France*

Franciacorta Brut DOCG Millesimato Bellavista · *Italy*

Prosecco Rosé DOC Bosco Dei Cirmoli · *Italy*



144

104

10

48

White Wines

Villa Maria Private Bin Sauvignon Biologico · *New Zealand*

Dr. Loosen Blue Slate Kabinett “Riesling” · *Mosel, Deutschland (8,5°)*

Pezat · *Bordeaux, France*

ADN “Alvarinho”, Ans. Mendes & Niepoort · *Vinho Verde, Portugal*

Código Origem, NQ Rules Wines · *Dão, Portugal*

Pinot Griggio delle Venezie DOC · *Italy*



32

14

31

32

35

38

10

35

Rosé Wines

Canto X · *Alentejo, Portugal*

Whispering Angel · *Provence, France*



11

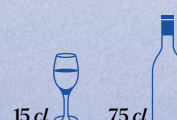
18

51

Red Wines

Cabrita Negra Mole Reserva · *Algarve, Portugal*

Primitivo Puglia Desire Lush & Zin · *Italy*



14

42

14

42

Dessert Wines

Niepoort Vintage

Quinta da Bacalhôa Moscatel Roxo

Niepoort 10 anos



24

157

16

59

17

70



SANGRIA

WHITE / RED 25 cl *Glass* 9 | 1lt 32

—

EXOTIC & SPARKLING 1l 33

—

CHAMPAGNE WITH RED FRUITS 1lt 72

SOFT BEVERAGESS

PEPSI · 7-UP · FANTA 5

—

GINGER-AL^E · GINGER-BEER 5

—

FUZE TEA 5

Lemon · Peach · Mango

KOMBUCHA

STRAWBERRY HIBISCUS 7

—

CITRUS TROPICAL 7

—

GINGER 7

—

ORIGINAL 7



WATER

MONCHIQUE STILL WATER 0,37 lt 4



MONCHIQUE STILL WATER 0,75 lt 6



PEDRAS SPARKLING 0,37 lt 4



PEDRAS SPARKLING 0,75 lt 6



FILTERED STILL WATER 3

Served chilled, microfiltered in-house
for freshness and sustainability



FILTERED SPARKLING WATER 3,5

Sparkling and refreshing,
carbonated and filtered in-house



FEVER-TREE TONIC SELECTION 6



THREE CENTS - PINK GRAPEFRUIT SODA (TORANJA) 200 ml 7



ÁGUA TÓNICA - LE TRIBUTE OLIVE LEMONADE 20 cl 7



JUICES

GRAPEFRUIT · APPLE · PINEAPPLE · MANGO 40 cl 6

—

FRESH SQUEEZED ALGARVE ORANGE JUICE 40 cl 7

—

FRESH DAILY JUICE 40 cl 7

BEER & CIDER

PORTUGUESE DRAFT, SUPER BOCK 30 cl 6

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PORTUGUESE DRAFT, SUPER BOCK 50 cl 8

◇

LOCAL CRAFT “MARAFADA” (Pale Ale · IPA · Pilsner) 33 Cl 8

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SUPER BOCK STOUT / TWIN 0% · *BOTTLE* 33 cl 7

—

BUDWEISER · *BOTTLE* 33 cl 7

—

HEINEKEN · *BOTTLE* 33 cl 7

—

CORONA · *BOTTLE* 35 cl 7

◇

CIDER / SOMERSBY 33 cl 8

—

CIDER / KOPPARBERG 50 cl 8





COFFEE & TEA

AMERICANO

Single Coffe Shot 4 Long Coffee Shot 5



MACCHIATO 6

Espresso with milk foam or milk



LATTE 6

Milk-based coffee



DOUBLE ESPRESSO 6

Double shot of espresso



DECAFFEINATED 4



TEAS INFUSIONS & LOOSE-LEAF TEAS

PURPLE BLEND 6

Hibiscus · Raspberry · Echinace · Blueberry



GREEN 6

Island Blends



ENGLISH BREAKFAST 6

From assam, ceylon and darjeeling



ROMAN-CHAMOMILE 6

Relaxing blends



BLOSSOM HERBAL 6

Blends of the river & vineyard



WHITE 6

Island blend



MINT 6

Blends of the romanesque



PLEASE INFORM OUR TEAM IF YOU HAVE ANY FOOD ALLERGY
OR INTOLERANCE. ALL DISHES MAY CONTAIN TRACES OF CROSS CONTAMINATION
ALLERGENS.

ART. 135 OF DL 10/2015

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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