



amara

BY THE POOL

amara

A LUXURIOUS, DREAMLIKE RETREAT OFFERING
A REFINED POOLSIDE DINING EXPERIENCE.

*Inspired by the Venetian Cicchetti tradition,
guests can enjoy small, flavorful plates made
to share or savor alone, crafted with the
finest seasonal ingredients.*

The bar complements the experience with a
selection of classic cocktails with a local twist,
premium wines, and refreshing beverages,
creating the perfect setting for a leisurely
afternoon by the pool.



Vegan



Vegetarian



Contains Gluten



Gluten Free



Contains Lactose



Lactose Free



Sesame seeds



Hard-Shell Fruits

*Aperitivo
& Pane*

BREAD AND OLIVES SERVICE

CHEF COUVERT   9

Bread, Butter, Olives and Dip of the Day

PUGLIA & FOCACCIA VENEZIANA  6

Green Olives from Puglia & Venetian Focaccia

TRADITIONAL GARLIC BREAD
WITH OREGANO  8

TRADITIONAL GARLIC BREAD
WITH CHEESE  9

BRUSCHETTA WITH TOMATO RAGÙ
& PARMA HAM  10

FIG & SCAMORZA BRUSCHETTA   11

PARMA HAM WITH BURRATA,
GRISSINIS & CRACKERS   14

BUON APPETITO

BY THE POOL

Panini & Hamburger

BOCATTAS & BURGERS

BUFFALA DI CIABATTA 🌾🥛🍷 13

PANINO DI TONNO 🌾 14

SLOW-COOKED PORK BELLY FOCACCIA 🌾🍷 15

PANCETTA BURGER 🌾🥛🍷 20

VEGETARIAN BURGER 🌾🌿 20

Insalata

SALADS

INSALATA GIARDINIERA 🌿🌾🌿 15

INSALATA CAPRESE 🥛🍷 18

INSALATA DI TONNO 🌿 20

INSALATA CACIO & PEPE WITH CHICKEN 🥛🌿🌿 19

SHRIMP CAESAR SALAD 🌿🥛 24

Pizzas

PIZZAS

QUATTRO Q 🌾🥛🍷 23

*Mozzarella, Grana Padano, Scamorza
and Gorgonzola Cheese*

MORTADELLA & PISTACCHIO 🌾🥛🍷 23

*Mozzarella, Green Pesto, Mortadella
di Bologna, 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*

Dolce

DESSERTS

TIRAMISÙ TRADIZIONALE 🌾🥛🍷 11

Mascarpone, Coffee, Cocoa

PANNACOTTA VEGAN 🌿🌿 9

Coconut Milk, Lime, Mango

GELATO 🌿🥛 4

Ice Creams & Sorbets Pantry



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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

TOMMY'S MARGARITA 16

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

PORTUGUESE MULE 16

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

FLORAL PALOMA 17

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

BASILINI 17

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

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



LARANJADA 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

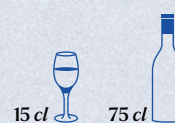
FRUITY MARTINI [16](#)

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



WINES

Sparkling & Champagne



Ruinart Blanc des Blancs · *Champagne, France*

144

Franciacorta Brut DOCG Millesimato Bellavista · *Italy*

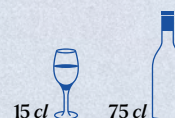
104

Prosecco Rosé DOC Bosco Dei Cirmoli · *Italy*

10

48

White Wines



Villa Maria Private Bin Sauvignon Biologico · *New Zealand*

32

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

14

31

Pezat · *Bordeaux, France*

32

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

35

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

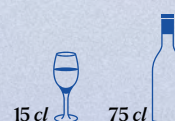
38

Pinot Grigio delle Venezie DOC · *Italy*

10

35

Rosé Wines



Canto X · *Alentejo, Portugal*

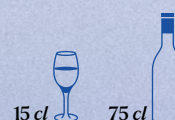
11

18

Whispering Angel · *Provence, France*

51

Red Wines



Cabrita Negra Mole Reserva · *Algarve, Portugal*

14

42

Primitivo Puglia Desire Lush & Zin · *Italy*

14

42

Dessert Wines



Niepoort Vintage

24

157

Quinta da Bacalhôa Moscatel Roxo

16

59

Niepoort 10 anos

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-BEER 5

—

FUZE TEA 5

Lemon · Peach · Mango

KOMBUCHA

Strawberry Hibiscus 7

—

Citrus Tropical 7

—

Ginger 7

—

ORIGINAL 7



ÁGUA / WATER

Still Water • *Monchique* 0,37 lt 4



Still Water • *Monchique S* 0,75 lt 6



Sparkling Water Pedras 0,37 lt 4



Sparkling Water Pedras 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

—

PORTUGUESE DRAFT, SUPER BOCK 50 cl 8

◇

LOCAL CRAFT “MARAFADA” (PALE ALE · IPA · PILSNER) 33 cl 8

◇

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



L'ATTE [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](#)

Mistura das ilhas



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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