



IN·SEASON

RESTAURANT

FOOD MENU

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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 an elegant nature immersed experience with à la carte options that bring the best of the season to the table.



Eat Well



Vegan



Vegetarian



Gluten Free



Low Fat



Lactose Free



COUVERT

5



SOUPS

Roasted pumpkin soup    

8



SANDWICHES & BURGERS

Served with green salad or french fries

Vegan burger, sweet potato bun and curry ketchup  

19

Cured cow cheese sandwich, rye bread, figs and arugula 

18

Italian mortadella with green olives ciabatta sandwich and walnuts pesto

16

Classic beef burger, coleslaw & bulldog sauce

22



SALADS

Summer tomato salad with fresh goat cheese  

17

Smoked salmon salad with sesame coleslaw

21

Prawn's Caesar salad

23

Chicken tikka salad with greek yoghurt dressing 

19

FOOD MENU

MAINS

Bavette, smoked aubergine and walnuts ragu   	22
Grilled oyster mushrooms, steamed rice and chargrilled romesco     	23
Sea bass, seafood broth, roasted fennel, grilled potatoes with zaffron and lemon   	39
Lagareiro octopus, smoked paprika, greens, mashed sweet potato  	30
Chicken curry, thai rice 	28
Rib-eye yakitori, green salad, french fries, chimichurri 	42

INDULGENCE

In season fruit selection    	6
Ice cream Selection (1 scoop)	5
Coconut, mango and lime pannacotta    	6,5
Classic tiramisu	7
Chocolate mousse with hazelnuts praline 	8

PIZZA BAR

MARINARA

Tomato sauce, tuna, caramelized onion and gremolata	15
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MARGHERITA

Tomato sauce, mozzarella cheese, grana padano and fresh basil 	16,5
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FUNGHI

Tomato sauce, mushrooms parrilada and italian fresh sausage	17
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JALAPEÑOS

Mozzarella cheese, smoked pancetta and jalapenos pickles	17,5
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QUATTRO Q

Mozzarella cheese, grana padano, scamorza and gorgonzola 	18
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24 M

Red pesto, mozzarella cheese, parma smoked ham and chimichurri	22
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Bon Appetit!





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BEVERAGES MENU

SOFT BEVERAGES

Pear Cider 20 cl	5,5
Pepsi 33 cl	5,5
Pepsi Zero 33 cl	5,5
7 Up 30 cl	5,5
Lemon Ice Tea 33 cl	5,5
Peach Ice Tea 33 cl	5,5
Ginger Ale 20 cl	5,5
Ginger Beer 20 cl	5,5
Red Bull 25 cl	7

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MINERAL WATER

Sparkling water 25 cl	4
Lemon Sparkling Water 25 cl	4
Água Castello 25 cl	4
Still Water 37,5 cl	4
Still Water 75 cl	6
Indian Tonic Water 20 cl	5,5
Mediterranean Tonic Water 20 cl	5,5

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JUICES

Apple 33 cl	4
Pineapple 33 cl	4
Peach 33 cl	4
Mango 33 cl	4
Passion Fruit 33 cl	4
Cranberry 33 cl	4

FRESH JUICES

Lemonade 33 cl	5
Orange 33 cl	6
Spinach, Apple, Lemon 33 cl	7
Pineapple, Ginger, Peppermint 33 cl	7
Grapefruit, Carrot 33 cl	7
Strawberry, Lime 33 cl	7

JING TEA

Jing Assam Breakfast	4
Jing Earl Grey	4
Jade Sword Green Tea	4
Whole Peppermint Leaf	4
Whole Chamomile Flowers	4
Blackcurrant & Hibiscus	4

HOT BEVERAGES

Espresso	3
Double Espresso	5
Capuccino	5
Latte Macchiato	5
Hot Chocolate	4,5

NON ALCOHOLIC COCKTAILS

Mango Mule	8	Cucumber Fresh Mint	7,5
Apple Bliss	8	Blooming Berry	8,5

BEER

Draught Beer 40 cl	4
Draught Beer 50 cl	6
Beer Bootle 33 cl	4,5
Corona 35,5 cl	7
Budweiser 33 cl	7
Coruja IPA 33 cl	6
Marafada Orange 20 cl	6
Dos Santos Lager 33 cl	6
Dark Beer 33 cl	4,5
Non Alcoholic Beer 33 cl	4,5

RUM (5cl)

Havana Club 3 Anos	10
Plantation Original Dark	12

VODKA (5cl)

Smirnoff Red	12
Tito's Handmade	13

SPRITZERS

Limoncello Spritz	12
Italicus Spritz	11
Ederlflower Spritz	13
Perse Spritz	10,5
Paploma Spritz	12,5

GIN (5cl)

Beefeater	12
Big Boss P. F. Premium	14
Hendricks	16
Sharish	18
Citadelle	15

TEQUILA (5cl)

Olmecca Silver	10
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APERITIVOS

Campari 4 cl	9
Vermute Belsazar White 5 cl	9,5
Vermute Belsazar Red 5 cl	9

FORTIFIEDS (5cl)

Alambre	7,5
Alambre Roxo	8
Niepoort Dry White	8,5
Macieira	8
CR&F Reserva	9

LIQUEURS (5cl)

Amarguinha	8
Licor de Beirão	8
Limoncello	11
Amaretto Di Saronno	12
Bailey's	9
Malibu	12
Saint German	12

WHISKY (5cl)

Jack Daniel's	12
Jameson	11
The Macallan	13
Woodford Reserve	10,5



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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