



maré
at Pine Cliffs

MENU



Couvert

Tapenade de azeitona cenoura marinada,
azeite e pão (por pessoa) €3

**Olive Tapenade, marinated carrots,
olive oil and Bread Selection (per person)**

Tapas

~Berinjela Grelhada - iogurte de alho €9

Chargilled eggplant – garlic yoghurt (D) (H) (V)

~Ceviche de cavala - Salada algarvia €12

Ceviche of mackerel – Algarvian salad (H) (F) (V)

~Calamares fritos – Molho tártaro €11,50

Deep fried calamari – tartare sauce (D) (E) (G) (F) (N)

~Sashimi de Salmão – tzatziki €16

Sashimi of salmon – tzatziki (D) (H) (F)



Entradas e Saladas

~Starters & salads

~Tartaro de Atum Amarelo – funcho, rúcula, abacate, alcaparras €18

Yellow fin tuna tartar – fennel, rocket, avocado, capers (D) (H) (F)

~Wrap marinado com alface, frango picado e gengibre – molho ponzo yuzu €11,50

Ginger marinated mince chicken lettuce wrap – ponzo yuzu dipping sauce (G) (H) (N)

~Salada Caprese – mozzarella de búfalo, tomate rústico, manjeriço mirco, tapenade de azeitona verde €9

Caprese salad – buffalo mozzarella, heirloom tomatoes, mirco basil, green olive tapenade (D) (H) (V)

~Salada de lulas grelhadas – vegetais murchos, vinagrete de limão confitado €12

Grilled squid salad – wilted greens, confit lemon vinaigrette (D) (H) (F) (N)

~Salada de melancia passada – Feta persa, molho de estragão e menta, azeitonas pretas marinhas €14

Compressed watermelon salad – Persian feta, mint & tarragon dressing, marinated black olives (D) (H) (V)



Pratos Principais

~Mains

~Peixe do dia (Preço diário do nosso mercado)
com azeite virgem e ervas

**Catch of the Day (Daily Market price) virgen olive
oil and herbs (H)(S)(F)**

~Polvo de churrasco - molho gribiche,
óleo de cebolinho €29

BBQ octopus – gribiche cream, chive oil (D)(N)(H)(F)

~Frango piri piri à la Maré – molho tradicional
extra picante €18

**Mare style Piri Piri chicken – extra spicy traditional
sauce ()**

~Carabineiros grelhados - alho assado e aioli de
limão (3 uds.) €48

**Grilled Carabineiro prawns – roast garlic & lemon
aioli (3 pcs.) (D)(S) (🍴)**

Surf n Turf à la Maré – Bife do Acém, Lagosta,
cogumelo selvagem, manteiga de foie gras €34

**Mare Surf n Turf – Rib-Eye, Lobster, wild mushroom,
foie gras butter (D)(N)**

~Massa Paccheri Pasta escalfada com
manteiga - ragout de abóbora assada €18

**Butter poached Paccheri Pasta – roast pumpkin
ragout, (D)(G)(H)(V) (🍴)**

Amêijoas ou mexilhões portugueses - camarão,
chouriço e ervas €20

**Portuguese Clams or mussels – shrimp, chorizo,
& herbs (A)(D)(G)(N)(P)(S) ()**



Acompanhamentos ~Sides

~Salada mista €2.5

Mixed salad (H) (V)

~Maçaroca €3.5

Corn on the Cob (D) (H) (V)

~Puré de batata doce €2.5

Sweet potato pure (D) (H) (V)

~Batatas Fritas em Óleo de Trufas €6

Mare truffle fries (D) (V)

~Legumes da época salteados €2.5

Sautéed seasonal vegetables (D) (H) (V)

~Batata frita simple €3

Fried chips (D) (H) (V)

Hamburguers e Sanduiches ~Burgers & Sandwiches

Todos os pratos são acompanhados por chucrute e batata frita

All dishes served with coleslaw and French fries

~Burger camarão tigre crocante - pãozinho de tinta de lula €22

Crispy tiger prawn burger – squid ink bun, (D) (G) (S)

~Burger à la Maré - Pão de Pretzel €18

Mare beef burger – pretzel bun (D) (G)

~Sanduíche de bife de lombo grelhado - Pão regional tradicional, cebola salteada €19

Grilled tenderloin steak sandwich – traditional local bread, sautéed onion (D) (G)



Sobremesas

~ Desserts

~Arroz Doce Tradicional €10.5

Traditional Portuguese rice pudding (D) (G) (V)

~Pastel de Nata (por peça) €2

Pastel de Nata (per piece) (D) (E) (G) (V)

~Prato de frutas exóticas – sorvete de limão €9

Exotic fruit platter – lemon sorbet (B) (D) (H) (V)

~Barra de Snickers desconstruída – Mousse de chocolate com leite, Praliné de castanha de caju, Crumble de biscoito, baunilha €9

Deconstructed snickers bar – milk chocolate mousse, cashew nut praline, biscuit crumble, vanilla (D) (E) (G)(V) (N)

~Gelado (por Bola) €4

Ice Cream (per scope)

Índice de Alergénios

(A) Álcool, (B) Bagas, (D) Lácteos, (E) Ovos, (G) Glúten, (N) Nozes |

Mostarda | Sementes de sésamo | Soja, (H) Opção saudável,

(P) Carne de porco, (S) Marisco, (V) Vegetariano, (F) Peixe, Picante (🍴)

Allergen Index

(A) Alcohol, (B) Berries, (D) Dairy, (E) Eggs, (G) Gluten, (N) Nuts |

Mustard | Sesame Seeds | Soy Beans, (H) Healthy Option, (P) Pork,

(S) Shellfish, (V) Vegetarian, (F) Fish, Spicy (🍴)

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BEBIDAS | BEVERAGES



Champanhe e Espumante ~Champagne and Sparkling Wine

Moet Chandon Brut €95
Moet Chandon Rosé €98
Moet Chandon Ice €118
Billecart Salmon Rosé €125
Dom Perignon €260
Murganheira Reserva €46
Messias €40
Freixenet Rosé €40

Vinho Branco ~White Wine

MINHO/DOURO/BAIRRADA/LISBOA
Planalto €32.5
Vallado €40
Pôpa €45
Redoma €64
Qmf Bairrada €29
Marquês de Lara - Alvarinho €34
Mar da Palha - Sauvignon Blanc €38

ALENTEJO / DÃO
Lilás €26
Cartuxa €42
Esporão €47
Pêra Manca €102
Ribeiro Santo Encruzado €40

Vinho Verde

Quinta Da Aveleda €28
Alvarinho Deu-la-deu €38
Soalheiro - "Alvarinho" €45

Vinho Rosé

Quinta Carqueijal €25
QMF Blush Bairrada €34
Dona Maria Rosé €42

Vinho Tinto ~ Red Wine

DOURO / BAIRRADA
Pôpa €45
Post Scriptum €56
Craсто Vinhas Velhas
~Old Vineyards €88

ALENTEJO
Adega da Herdade €26
Herdade Dos Grous €38
Quinta Do Carmo €58
Cortes Da Cima Syrah €56
Esporão Reserva €61
Cartuxa €68

Sangria

Sangria €27
Copo | glass €9

Sangria de Espumante
Sangria Sparkling Wine €29



Vinho a Copo ~Wine by the Glass

CHAMPANHE E ESPUMANTE CHAMPAGNE AND SPARKLING WINE

Laurent Perrier €18
Messias €8
Freixenet Rosé €8

VINHO BRANCO | WHITE WINE

Lilás €6.5
Pôpa €9
Vallado €10
Quinta De Cidrô – Sauvignon Blanc €13
Quinta De Cidrô Res. – Chardonnay €14.5
Marquês de Lara €7
Mar da Palha €9

ROSÉ

Quinta Carqueijal €6.5
Dona Maria Rosé €10
QMF Blush €8.5

VINHO VERDE

Quinta da Aveleda €7

VINHO TINTO | RED WINE

Adega da herdade €6.5
Pôpa €13

Aperitifs

Martini €7
Campari €8.5
Pernod €8
Ricard €8

Rum

Havana Club 3 Anos €9
Havana Anejo Reserva €10

Licores ~Liqueurs

Licor Beirão €7
Bailey's €8
Cointreau €8
Fernet Branca €7
Malibu €8
Sambuca €8

Vodka

Absolut €9
Eristoff €8.5
Grey Goose €12

Scotch

Johnnie Walker Red Label €9
Ballantine's €9
Chivas Regal €12

Malt Whisky

Cardhu €12
Glenfiddich 12 anos €12
Macallan 18 anos €18

Bourbon

Jack Daniel's €11
Four Rose €9

Cognac

Courvoisier Vs €11
Courvoisier V.S.O.P. €14



Aguardentes

Ramos Pinto Velho €13
Grappa €9
CRF €9

Tequila

Sierra Silver €9
Sierra Gold €9

Vinho do Porto ~ Porto Wine

Grahams Tico Dry €7
Ramos Pinto Collector €7
Ramos Pinto 10 anos €10

Cerveja ~ Beer

Heineken 20 Cl Draughts €5
Heineken 40 Cl Draughts €7
Sagres 0.20 Cl Draughts €4
Sagres 0.40 Cl Draughts €6

Garrafa ~ BOTTLE

Budweiser €6
Corona €7
Guinness €6
Erdinger €8
Magners €8
Non Alcoholic €6

Café ~ Coffee

Café | Coffee €3
Descafeinado | Decaffeinated €3
Café Duplo | Double Coffee €4.5
Meia de Leite | Coffe with Milk €3.5
Cappuccino €4.5
Latte €5
Chá | Tea €4

Água ~Water

Luso 0.3 €3
Luso 1L €5.5

Refrigerantes ~Soft Drinks

Pepsi Cola €4
Pepsi Light €4
Pepsi Max €4
Seven Up €4
Sumol €4
Icetea €4
Ginger Ale €4
Red Bull €5
Tonica €4

Sumos ~ Juices

Pêssego | peach €4
Ananás | pineapple €4
maçã | apple €4
manga | mango €4
sumo de laranja | orange juice €5

Todos os preços em euros (€). IVA incluído à taxa legal em vigor
All prices in euros (€). VAT included at legal rates applied





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COCKTAILS



Maré Signature Cocktails

~ Maré Pineapples & Pine Trees €12

Ingredientes: Côco, ananás e espumante
Um jogo ligeiramente irônico em uma pina colada. O cocktail cruza a vibração tropical e descontraída da clássica pina colada, apresentando-o de forma contemporânea com vinho espumante em uma elegante taça de champanhe.

Ingredients: Coconut, pineapple and espumante sparkling wine — A slightly tongue-in-cheek play on a pina colada. The cocktail crosses the tropical, laid-back beach vibe of the classic pina colada while presenting it in a contemporary fashion with sparkling wine in an elegant champagne flute.

~ Maré Spritz €12

Ingredientes: Aperol, Beirão, Espumante, Soda e licor chambond. -Um jogo português no clássico e popular Aperol Spritz. Perfeito para os amantes do pôr-do-sol sob o Oceano Atlântico.

Ingredients : Aperol, Beirão, Sparkling Wine, Soda and Chambond liquor. — A Portuguese play on the classic and wildly popular Aperol Spritz. Perfect for sundowners looking over the majestic Atlantic Ocean.

~ Basil Smash €12

Ingredientes: Manjeriçao Fresco, Rum Leve, Limas Frescas e Soda — Um simples e maravilhoso cocktail de ervas para refrescar à beira da praia.

Ingredients: Fresh basil, light rum, fresh lime, soda A beautiful and simple herbal beach side refresher.

Maré Mocktails

~ Innocent Berries €9

Ingredientes: Tomilho Fresco, Amora, Arando e Lima
Ingredients: Fresh thyme, blackberry, cranberry and lime

~ Green Apple Beach €9

Ingredientes: Maça Verde, Limão, Lima e Manjeriçao
Ingredients: Green apple, lemon, lime and basil

~ Queen Of The Beach €9

Ingredientes: Hibisco, Romã, Arando e Morango
Ingredients: Hibiscus, pomegranate, cranberry and strawberry



~ **La Voile Rouge** €12

Ingredientes: Vodka, Cointreau, Arando, Morango, Hibisco – Um cosmopolita de morangos com mistério adicional do hibisco.

Ingredients: Vodka, Cointreau, cranberry, strawberry, hibiscus – A strawberry cosmopolitan with added mystery from the hibiscus.

~ **Verde Martini** €12

Ingredientes: Uvas Verdes Frescas, Gin, Vinho Verde, Limão e Folhas de Manjerição – Verde pode significar tanto verde quanto jovem ou ingênuo.

Este cocktail abrange ambos os sentidos sendo de cor verde e de sabor jovem / fresco.

Ingredients: Fresh green grapes, gin, Vinho Verde wine, lemon, basil leaves – Verde can mean both green as well as young or naïve. This cocktail encompasses both meanings being green in colour and youthful / fresh in flavour.

~ **Falesia** €12

Ingredientes: Vodka, Zubrowka bison grass, Limoncello, Maça Verde, Limão, Lima e Tomilho

Ingredients: Vodka, Zubrowka bison grass, limoncello, green apple, lemon, lime and thyme

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Inspired Cocktail Classics

SPARKLING WINE

~ Kir Royal €13

Crème de cassis e espumante

Crème de cassis and sparkling wine

The royal version of the popular French aperitif, made with crème de cassis and sparkling wine for a sparkling sensation.

~ The Belinni €11

Pure de pêssego e espumante

Peach puree and sparkling wine

RUM

~ Mojito €11

Rum, hortelã, sumo de lima e soda

Rum, mint, lime juice and soda

The first Mojito can be traced back to 16th century Havana. It was not made with rum at this time but with Aguardiente de Caña which translates as "Burning Water". Sugar, lime and mint was added to improve the taste and the Mojito was born.

~ Daiquiri €10

Rum, xarope de açúcar e sumo de limão

Rum, sugar syrup and lime juice

~ Piña Colada €10.5

Rum, leite de côco e sumo de ananás

Rum, coconut milk and pineapple juice

~ Long Island Iced Tea €13

Rum, vodka, tequila, gin, cointreau, sumo de limão

e Pepsi cola **Rum, vodka, tequila, gin, cointreau,**

lemon juice and Pepsi cola

~ Caipirinha €9

Aguardente de cana, lima e açúcar

Cachaça, lemon and sugar



VODKA

~ **Bloody Mary** €9.5

Vodka, molho inglês, tabasco, sumo de tomate, sal e pimenta, aipo, gotas de limão

Vodka, Worcestershire sauce, Tabasco, tomato juice, salt and pepper, celery, lemon juice

~ **Cosmopolitan** €11

Vodka citron, sumo de lima, sumo de arrando e cointreau **Citron vodka, lime juice, cherry juice and Cointreau**

The Cosmopolitan might have originated in Minneapolis, South Beach, San Francisco, Manhattan and Provincetown, Massachusetts. Since the drink is basically just a Kamikaze with a simple addition of cranberry juice, it might never be clear who the true inventor of this classic cocktail was.

TEQUILLA

~ **Margarita** €12

Tequila, sumo de limão e cointreau

Tequila, lemon juice and Cointreau

There's an old drink called the Daisy, which is a mix of brandy, triple sec, and lemon juice. According to legend, one day, a bartender in Tijuana was making a Daisy and accidentally grabbed a bottle of tequila instead of brandy. The accident became a hit at the bar, and it was quickly called a Margarita, the Spanish word for daisy.

~ **Tequila Sunrise** €9.5

Tequila, sumo de laranja e grenardine

Tequila, orange juice and grenadine

GIN

~ **Negroni** €9.5

Gin, vermute rosso e campari

Gin, vermouth rosso and Campari

Created by Count Camillo Negroni in 1919, Count Negroni replaced the club soda in the Americano cocktail for Gin to get a little extra zing in the cocktail.

WHISKY

~ **Classic Manhattan** €10

Whisky, vermute doce, Angostura amargo

Whisky, sweet vermouth, angostura bitters





PINE CLIFFS
A LUXURY COLLECTION RESORT, ALGARVE
PRAIA DA FALÉSIA, PO BOX 644, 8200-909 ALBUFEIRA, PORTUGAL
T +351 289 500 100
