



Menu

Fire, sea and figs. Plates are made to share: order a few and let them come as they're ready.

TO START *para começar*

Sourdough from the wood oven 4.5
Smoked butter, flor de sal

Marinated olives V 4
Orange peel, oregano, garlic

Burrata & roasted figs V 13
Honey, thyme, toasted almonds

Presunto & figs 14
24-month cured ham, fresh figs, almonds

Sea bass ceviche 15
Lime, red onion, coriander, sweet potato crisps

FROM THE SEA *do mar*

Charred octopus 19
Sweet potato purée, fig glaze, fresh herbs

Fire-grilled tiger prawns 18
Garlic and piri-piri butter, grilled lemon

Clams Bulhão Pato 16
Garlic, white wine, coriander, bread to dip

Catch of the day ask us
Whole from the grill, crushed potatoes, green salad

FROM THE FIRE *da brasa*

Black pork secretos 21
Roasted peppers, chimichurri

Picanha, 300 g 24
Grilled onions, farofa, house sauce

Chicken piri-piri 16
Half a chicken over the coals, hand-cut fries

Charred cauliflower V 13
Tahini, pomegranate, mint

ON THE SIDE

Hand-cut fries 4 Grilled vegetables 5

Tomato & onion salad 5

Sweet potato purée 4.5

FOR THE TABLE

Fogo feast, for two 68
Ceviche, octopus, prawns, secretos, two sides and the fig tart to finish



FIGO & FOGO
Sweet things & the bar

DESSERTS *sobremesas*

Warm fig tart 8

Honey ice cream, a drizzle of Algarve honey

Dark chocolate & olive oil 8

Sea salt, toasted sourdough

Orange & almond cake 7

Algarve style, crème fraîche

Medronho affogato 9

Vanilla ice cream, espresso, a shot of medronho

COFFEE & MORE

Espresso 1.5 Galão 2.5 Herbal tea 2.5

Still or sparkling water 3

COCKTAILS

Smoked fig old fashioned 12

Bourbon, fig, orange bitters, rosemary smoke

Fogo spritz 11

Medronho, blood orange, prosecco

Algarve sour 10

Amêndoa amarga, lemon, egg white

Garden of figs 0% 7

Fig, lime, thyme, tonic

WINE & BEER

House white or red 5.5 · bottle 22

Algarve rosé 6 · bottle 24

Vinho Verde bottle 24

Sangria, jug 22

Draught beer 3.5