

MEU LIMÃO

Tapas & Wine



English

Meu Limão Tapas & Wine

Tapas of daily fresh local produce, seasonally inspired main courses, salads, mussels, vegan and vegetarian options

Homemade lemonades, sangria's & sweets
Selection of local wines & cocktails

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meulimaolagos

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AVENIDA DOS DESCOBRIMENTOS

PRAÇA INFANTE
DOM HENRIQUE

CHURCH

MUSEUM

RUA 25 DE ABRIL - RUA SILVA LOPES



Mussels Festival

Half a kilo of mussels
fresh from our ocean
seasoned to your liking

Nature

Steamed with lemon

Al Ajillo

Stir fried with garlic

Fisherman Style

White wine and onion

Piri Piri

Spicy

Herbs and piri piri sauce

Tomato

Regional herbs and tomato

Portuguese

With smoked sausage of black pork



Mussels
Fisherman
Style



Shrimps
Coco



Braised
Tuna

Appetizers

Hummus Duo

Vegan

Chickpea and beetroot hummus
served with toasted pita bread

Cheese Platter

Veggie

Selection of regional cheeses

Cured Meat Platter

Selection of regional cold cuts

Gazpacho

Veggie

Soup of Algarvian tomatoes
and cucumber, served cold

Couvert

Bread basket with homemade paté
and seasoned cheese cubes

Garlic Bread

Veggie

Toasted bread with garlic butter

Sweet Potato Chips

Veggie

Homemade, served with dip sauce

Mains

Mango Chicken

Pan fried chicken with mango marinated
in pineapple juice, jalapeño peppers and
herbs, served with potato chips
and a seasonal salad

Spare Ribs Porco Preto

Slow cooked ribs of local Iberian pork
with a sauce of honey and tamarind

Shrimps Coco

Shrimps smothered in coconut milk
with basmati rice and a side of
lentil curry served in coconut

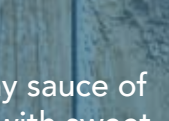
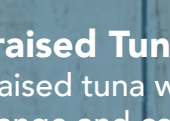
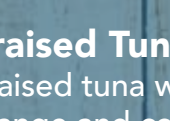
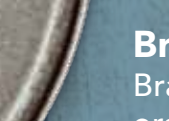
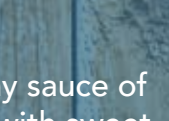
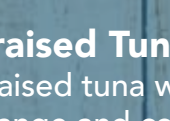
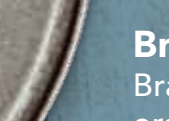
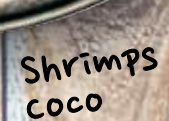
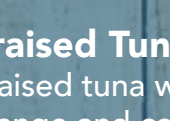
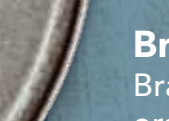
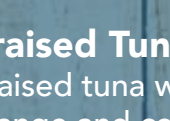
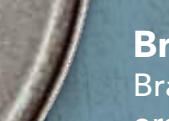
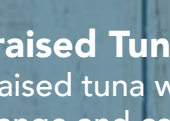
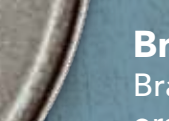
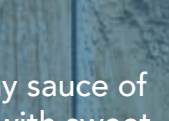
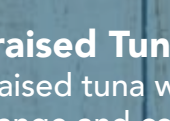
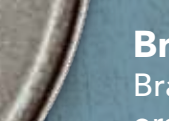
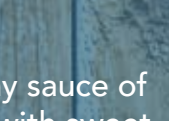
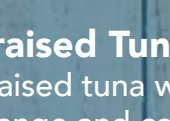
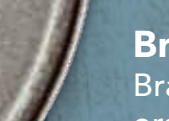
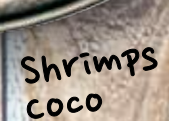
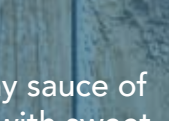
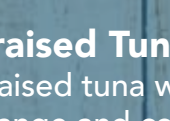
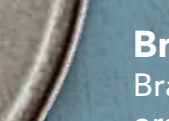
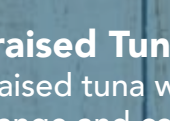
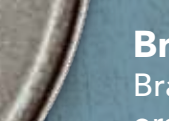
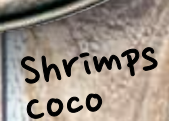
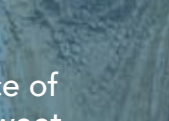
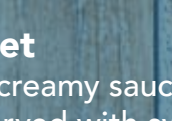
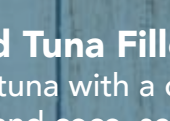
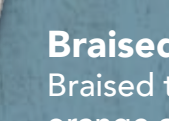
Braised Tuna Fillet

Braised tuna with a creamy sauce of
orange and coco, served with sweet
potato chips and corn tortilla

Vegan Platter

Vegan

Chefs selection of vegan dishes
of local market vegetables



Ceviches

Peruvian

Atlantic croaker marinated in lime juice, red onion and peppers with sweet corn, beetroot and 'leche de tigre'

Algarvian

Tuna marinated in grape fruit and orange, served on carob bread with sweet potato chips and a citrus fruit salad

Sardine

Sardine fillets marinated in lemon juice and white onion, served with green sauce, potato chips and a seasonal salad



Peruvian
ceviche

Salads

Greek ^{Veggie}

Salad of tomato, onion, cucumber, olives, feta cheese and a tzatziki dressing

Spring ^{Vegan}

Mixed salad with sprouts, seasonal fruit and vegetables

Al-Garve ^{Vegan}

Tabbouleh of couscous with dates, dried fruits, nuts and peach



Octopus
vinaigrette



crispy
Sardines



Spring
Salad



calamari
a Sevilhana



Codfish
'a Bras'



Veggie
Stew



Garlic Fried
Shrimps



Basmati
Rice

Tapas

Mushrooms in Port ^{Veggie}

Variety of mushrooms, stir fried with onion, garlic and Port wine

Veggie Stew ^{Vegan}

Chickpea stew with spinach and seasonal vegetables

Crispy Sardines

Fried sardine fillets served with pickled cucumber

Calamari à Sevilhana

Fried calamari served with lemon and a tartar dip

Lentil Stew Bio ^{Vegan}

Lentil curry of seasonal vegetables

Garlic Fried Shrimps

Shrimps fried in olive oil, garlic, fresh herbs and piri piri

Octopus Vinaigrette

Octopus seasoned with vinaigrette

Lemon Chicken

Oven grilled chicken seasoned with lemon and herbs

Chicken Piri Piri ^{Spicy}

Oven grilled chicken in a spicy piri piri marinade

Meat Balls

Meat balls in tomato sauce served with cheese dip

Codfish 'à Brás'

Codfish with egg, onion and fried potatoes served on red cabbage

Batatas Bravas/Ali-Oli ^{Veggie}

Potato parts fried in the skin served with a tomato dip or garlic mayonaise

Basmati Rice ^{Vegan}

Basmati rice with dried fruit