

FUEL

RESTAURANT

by *Chakall*

PRIME ENERGIZE



DIGITAL MENU

Recomendações de Higiene e Segurança/Health & Safety Guidelines:
- Desinfecte as mãos e use máscara sempre que não estiver sentado./
Desinfect your hands and use a face mask whenever you are not sitting down.
- Pode consultar o menu através do QRcode./*Read the QRCode to access the menu.*
- Alguns dos alimentos expostos podem conter alergénicos. Para mais informações agradecemos que solicite a lista de ingredientes. / *Some of the proposed meals may contain allergens. For more information please request the list of ingredients.*

Os preços apresentados incluem IVA à taxa legal em vigor. / *The prices listed include VAT at the applicable rate in force.*

Para começar

IN THE BEGINNING...

O nosso couvert, pão de curgete e pita, manteiga aromática e azeitonas marinadas em laranja do Algarve / Our covert, zucchini & pitta bread, aromatic butter and marinated olives in Algarve's orange	€3
Sopa de cenoura, laranja e gengibre /Carrot, orange and ginger soup VG LF GF	€6
Sopa do dia / Soup of the day	€4
Tempura de legumes com aioli e soja /Vegetables Tempura with aioli & soy	€8

No pão

'ON BREAD

Chakburger Hambúrguer angus, maionese de pickles, tomate, bacon, queijo / <i>Angus burger, mayo, green pickles, tomato, bacon & cheese</i>	€16
Incredible burger V Hambúrguer soja e beterraba, molho aioli, tomate, alface, queijo / <i>Soya and beetroot burger, aioli sauce, tomato, lettuce & cheese</i>	€14
Tosta de presunto e brie Pão, queijo brie, presunto, manteiga / <i>Toasted bread with brie cheese, prosciutto & butter</i>	€8
Tosta de abacate e ovo escalfado V LF Pão, abacate, lima, sementes, ovo escalfado / <i>Toasted bread, avocado, lime, seeds & poached egg</i>	€8
Tosta Mista Pão, fiambre e queijo / <i>Ham and cheese toasted sandwich</i>	€6

Cevicheria

Ceviche de Salmão Salmão, abacate, manga, sumo de lima e rúcula / <i>Salmon, avocado, mango, lime juice & rocket salad ceviche</i>	€13
Ceviche de Atum Atum, abacate, sumo de lima e rúcula / <i>Tuna, avocado, lime juice & rocket salad ceviche</i>	€12

Saladas

OUR SALADS

Fattoush camarão / Shrimp Fattoushe LF Bulgur, tomate, cebola, pimento, pepino, ervas aromáticas, sumo de limão e camarão / <i>Bulgur, tomato, onion, peppers, cucumber, herbs, lemon juice & prawns</i>	€14
Fattoush Vegetariana / Veggie Fattoushe VG Bulgur, tomate, cebola, pimento, pepino, ervas aromáticas, sumo de limão e legumes na grelha / <i>Bulgur, tomato, onion, peppers, cucumber, herbs, lemon juice & grilled vegetables</i>	€13
Caesar / Caesar salad V Alface iceberg, parmesão, molho caesar, pão torrado / <i>Iceberg lettuce, parmesan cheese, caesar dressing & croutons</i>	€13
Caesar de frango / Chicken Caesar salad Alface iceberg, parmesão, molho caesar, pão torrado / <i>Iceberg lettuce, parmesan cheese, caesar dressing & croutons</i>	€14
Energize Yourself Abacate, salmão fumado, alface, tomate, cebola, croutons e molho iogurte / <i>Avocado, smoked salmon, lettuce, tomato, onion, croutons & yogurt dressing</i>	€15

Ramen

Vegetariano / Vegetarian ramen LF Noodles, vegetais, nori, ovo escalfado e caldo asiático / <i>Noodles, vegetables & poached egg</i>	€11
Camarão / Shrimp ramen LF Noodles, vegetais, nori, ovo escalfado, caldo asiático e camarão / <i>Noodles, vegetables, poached egg & shrimp</i>	€14
Frango / Chicken ramen LF Noodles, vegetais, nori, ovo escalfado, caldo asiático e frango / <i>Noodles, vegetables, poached egg & chicken</i>	€13
Barriga de porco / Pork belly ramen LF Noodles, vegetais, nori, ovo escalfado, caldo asiático e barriga de porco / <i>Noodles, vegetables, poached egg & pork belly</i>	€14

Bowls

Salmon Lovers GF LF Salmão, abacate, pepino, manga, ervas aromáticas, nozes e arroz thai / <i>Salmon, avocado, cucumber, mango, aromatic herbs, nuts and thai rice</i>	€14
We need meat GF LF Picanha, malagueta, arroz thai, cebola roxa, cherry, alface, rúcula, manga, hortelã / <i>Filet steak, chilli pepper, thai rice, red onion, cherry tomato, lettuce, rocket lettuce, mango & mint</i>	€15
Quinoa Imperial GF LF VG Quinoa, uva passa, cenoura ralada, legumes salteados, sumo de laranja / <i>Quinoa, raisins, carrot, stir fried vegetables, orange juice</i>	€11
Sea Style LF Camarão, manga, pepino, quinoa, rúcula, coentros, alface / <i>Shrimp, mango, cucumber, quinoa, rocket lettuce, cilantro & lettuce</i>	€14

Pratos Principais

MAIN COURSES...

Salmão com sementes de sésamo / Salmon with sesame seeds	€14
Atum braseado / braised tuna	€15
Franguinho by Chakall / Boneless chicken leg by Chakall	€12
Parrilhada de legumes com queijo azul / Grilled vegetables with blue cheese	€12
Picanha maturada 21 dias / 21 days matured Fillet steak	€16
Bife do lombo com manteiga de alho e ervas / Fillet mignon with garlic butter & herbs	€18

Innovation

Polvo Nipotuga Tempura de polvo com migas de tomate e aioli / <i>Octopus tempura with cream tomato bread & aioli</i>	€16
Bacalhau confitado com xarém de figos e crocante de presunto / Low temperature and slow roasted cod fish with figs polenta & crunchy prosciutto LF	€17
Polenta grelhada com molho de tomate e queijo / Grilled polenta with tomato sauce and cheese VG	€13
Tataki de atum com cuscuz de laranja / Tuna tataki with orange cuscuz LG	€15

Acompanhamentos

Batata frita / Chips	€2,5
Batata doce frita / Sweat potato fries	€3,5
Arroz Thai / Thai rice	€3
Feijão à Brasileira / Brazilian style beans VG	€3,5
Aros de cebola / Onion Rings	€3
Purê de batata doce / Sweet potato purée VG	€3,5
Salada mista / Mixed green salad	€2
Vegetais Grelhados / Grilled vegetables	€3

Kids

Esparguete à Bolonhesa / Spaghetti bolognese LF	
Peito de Frango, arroz e batata frita / Chicken breast, rice and french fries LF	€7
Hambúrguer com purê de batata / Hamburger with mashed potatoes	
Sobremesas DESSERTS	

Ananás flamejado com gelado de coco (opção vegan sem gelado) / Flambé pineapple with coconut ice cream (vegan option without ice cream)	€4,5
Brownie de batata doce e alfarroba com gelado nata (opção vegan sem gelado) / Sweet potato and carob brownie with ice cream (vegan option without ice cream)	€6
Cheesecake de pêssego / Peach cheesecake	€4,5
Bolo de xarém, amêndoa e pêra / Polenta, almond and pear cake	€4
Torta de alfarroba / Carob rocambole	€4,5
Crepe com pasta de figos e gelado / Fig crepe with ice cream	€6
Alfajores com creme de alfarroba / Typical argentinian cookies with carob filling	€3/uni
Fruta Laminada / Seasonal fruit	€5
Tábua de Queijos / Cheese board	€8

GF-Sem Glúten / Gluten free | **LF**-Sem Lactose / Lactose free | **VG**-Vegan / Vegan | **V**-Vegetariano / Vegetarian

FUEL

RESTAURANT

by *Chakall*

PRIME ENERGIZE



DIGITAL MENU

ALL DAY SNACKS

11:00 ÀS 19:00

Para começar
IN THE BEGINNING...

O nosso couvert, pão de curgete e pita, manteiga queimada e azeitonas marinadas em laranja do Algarve / Our couvert, zucchini bread and pita bread, burned butter and marinated olives with Algarve's oranges

€3

Sopa de cenoura, laranja e gengibre / Carrot, orange and ginger soup

VG LF GF

€6

Sopa do dia / Soup of the day

€4

No pão
'ON BREAD

Chakburger
Hambúrguer angus, maionese de pickles, tomate, bacon, queijo / Angus burger, mayo, green pickles, tomato, bacon & cheese

€16

Incredible burger
Hambúrguer soja e beterraba, molho aioli, tomate, alface, queijo / Soya and beetroot burger, aioli sauce, tomato, lettuce & cheese

VG

€14

Tosta de presunto e brie
Pão, queijo brie, presunto, manteiga / Toasted bread with brie cheese, prosciutto & butter

€8

Tosta de abacate e ovo escalfado
Pão, abacate, lima, sementes e ovo escalfado / Toasted bread, avocado, lime, seeds & poached egg

€8

Tosta mista
Pão, fiambre e queijo / Ham and cheese toasted sandwich

€6

Ramen

Vegetariano / Vegetarian ramen
Noodles, vegetais, nori, ovo escalfado e caldo asiático / Noodles, vegetables, nori, poached egg & asian broth

GF LF

€11

Camarão / Shrimp ramen
Noodles, vegetais, nori, ovo escalfado, caldo asiático e camarão / Noodles, vegetables, nori, poached egg, asian broth & Shrimp

LF

€14

Frango / Chicken ramen
Noodles, vegetais, nori, ovo escalfado, caldo asiático e frango / Noodles, vegetables, nori, poached egg, asian broth & chicken

LF

€13

Barriga de porco / Pork belly ramen
Noodles, vegetais, nori, ovo escalfado, caldo asiático e barriga de porco / Noodles, vegetables, nori, poached egg, asian broth & pork belly

LF

€14

GF-Sem Glúten / Gluten free | LF-Sem Lactose / Lactose free | VG-Vegan / Vegan | V-Vegetariano / Vegetarian

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Saladas
OUR SALADS

Fattoush camarão / Shrimp fattoush
Bulgur, tomate, cebola, pimento, pepino, ervas aromáticas, sumo de limão e camarão / Bulgur, tomato, onion, peppers, cucumber, herbs, lemon juice & prawns

€14

Fattoush vegetariana / Veggie fattoush
Bulgur, tomate, cebola, pimento, pepino, ervas aromáticas, sumo de limão e legumes na grelha / Bulgur, tomato, onion, peppers, cucumber, herbs, lemon juice & grilled vegetables

€13

Caesar / Caesar salad
Alface iceberg, parmesão, molho caesar, pão torrado e frango / Iceberg lettuce, parmesan cheese, caesar dressing & croutons

€13

Caesar de frango / Chicken Caesar salad
Alface iceberg, parmesão, molho caesar, pão torrado e frango / Iceberg lettuce, parmesan cheese, caesar dressing, croutons & chicken

€14

Energize yourself
Abacate, salmão fumado, alface, tomate, cebola, croutons e molho iogurte / Avocado, smoked salmon, lettuce, tomato, onion, croutons & yogurt dressing

€15

Bouls

Salmon lovers
Salmão, abacate, pepino, manga, ervas aromáticas, nozes e arroz thai / Salmon, avocado, cucumber, mango, aromatic herbs, nuts and thai rice

GF LF

€14

We need meat
Picanha, malagueta, arroz thai, cebola roxa, cherry, alface, rúcula, manga, hortelã / Picanha, chilli pepper, thai rice, red onion, cherry tomato, lettuce, rocket lettuce, mango & mint

GF LF

€15

Quinoa imperial
Quinoa, passa de uva, cenoura ralada, legumes salteados, sumo de laranja / Quinoa, raisins, carrot, stir fried vegetables, orange juice

GF LF VG

€11

Sea style
Camarão, manga, pepino, quinoa, rúcula, coentros, alface / Shrimp, mango, cucumber, quinoa, rocket, coriander & lettuce

LF

€14

Cevicheria

Ceviche de salmão / Salmon ceviche
Salmão, abacate, manga, sumo de lima e rúcula / Salmon, avocado, mango, lime juice & rocket

€12

Ceviche de atum / Tuna ceviche
Atum, abacate, sumo de lima e rúcula / Tuna, avocado, lime juice & rocket

€12

Na Grelha...
BBQ...

Salmão com sementes de sésamo / Salmon with sesame seeds

€14

Atum braseado / Braised tuna

€15

Franguinho by Chakall / Boneless chicken leg by Chakall

€12

Parrilhada de legumes com queijo azul / Grilled vegetables with blue cheese

€12

Bife do lombo com manteiga de alho e ervas / Sirloin steak with garlic butter & herbs

€18

*inclui um acompanhamento á escolha
*includes one side dish of your choice

Acompanhamentos
SIDES DISHES

Batata frita caseira / Home cut french fries

€2,5

Batata doce frita / Sweet potato fries

€3,5

Arroz Thai / Thai rice

€3

Feijão à Brasileira / Brazilian style beans

VG

€3,5

Aros de cebola / Onion rings

€3

Purê de batata doce / Sweet potato purée

VG

€3,5

Salada mista / Tomato and lettuce salad

€2

Vegetais grelhados / Grilled vegetables

€3

ALL DAY & NIGHT

11:00 ÀS 23:00

Kids

Esparguete à Bolonhesa / Spaghetti bolognese

LF

Peito de frango, arroz e batata frita / Chicken breast, rice and french fries

LF

€7

Hambúrguer com purê de batata / Hamburger with mashed potatoes

STEAK HOUSE

19:00 ÀS 23:00

Para começar
IN THE BEGINNING...

O nosso couvert, pão de curgete e pita, manteiga queimada e azeitonas marinadas em laranja do Algarve / Our couvert, zucchini bread and pita bread, burned butter and marinated olives with Algarve's oranges

€3

Sopa de cenoura, laranja e gengibre / Carrot, orange and ginger soup

GF

€6

Osso buco / Ossobuco

€10

Provoleta

€7

Cao cao gambas / Cao cao shrimp

€10

Bolinha de alheira com maionese de laranja do Algarve / Small fried smoked sausage ball with orange mayonnaise

€7

Chori-chimi

€6

Mollejas de vaca / Veal sweetbread

€9

Pimentos Padrón / Padrón peppers

€4,5

Ceviche de salmão / Salmon ceviche
Salmão, abacate, manga, sumo de lima e rúcula / Salmon, avocado, mango, lime juice & rocket

€12

Ceviche de atum / Tuna ceviche
Atum, abacate, sumo de lima e rúcula / Tuna, avocado, lime juice & rocket

€12

Tempura de legumes / vegetables tempura with aioli & soy sauce

€8

Tempura de legumes e camarão / vegetables & shrimp tempura with aioli & soy sauce

€13

Ovos com farinha / Scrambled eggs with flour sausage

€4,5

No Carvão...
CARNES MATURADAS 21 DIAS
BBQ...21 DAY AGED MEAT

Picanha maturada (250g) / Aged Picanha

€16

Fraldinha maturada / Aged Flank steak

€16

Costeletão maturado / Aged Prime rib steak

€19

Ribeye argentino (300 gr) / Argentinian ribeye

€18

Presa paleta (250 gr) / Pork feathers

€14

Piano de vitela Prime (500 gr) / Prime veal ribs

€24

Tomahawk maturado (2 pax) / Aged tomahawk

€55

Bacalhau colossal 1 kg (2/3 pax) / Colossal codfish
Bacalhau no forno com batatas a murro e grelos salteados com alho... um clássico / Roasted codfish turnips with potatoes and sautéed... a must!

€45

*Não inclui acompanhamentos
*Does not include side dishes

No pão
'ON BREAD

Chakburger
Hambúrguer angus, maionese de pickles, tomate, bacon, queijo / Angus burger, mayo, green pickles, tomato, bacon & cheese

€16

Incredible burger
Hambúrguer soja e beterraba, molho aioli, tomate, alface, queijo / Soya and beetroot burger, aioli sauce, tomato, lettuce & cheese

€14

*Acompanha com batata frita ou batata frita doce
*Sides: choose between french fries or sweet potato fries

Do Fogão...
FROM OUR STOVE

Polvo Nipotuga / Octopus Tempura
Tempura de polvo com migas de tomate e aioli / Octopus tempura with cream tomato bread & aioli

€16

Bacalhau confitado com xarém de figos e crocante de presunto / Confit cod with xerem (corn mash), fresh figs and crispy prosciutto

€17

Polenta grelhada com molho de tomate e queijo / Grilled polenta with tomato sauce and cheese

€13

Tataki de atum com cuscuz de laranja / Tuna tataki with orange cuscuz

€15

Franguinho à Chakall / Boneless chicken leg by Chakall

€12

Acompanhamentos
SIDE DISHES

Batata frita caseira / Home cut french fries

€2,5

Batata doce frita / Sweet potato fries

€3,5

Arroz Thai / Thai rice

€3

Feijão à Brasileira / Brazilian style beans

VG

€3,5

Aros de cebola / Onion rings

€3

Purê de batata doce / Sweet potato purée

€3,5

Salada mista / Lettuce and tomato salad

€2

Vegetais grelhados / Grilled vegetables

€3

Sobremesas
DESSERTS

Ananás flambé com gelado de coco (opção vegan sem gelado) / Flambé pineapple with coconut ice cream (vegan option without ice cream)

€4,5

Brownie de batata doce e alfarroba com gelado nata (opção vegan sem gelado) / Sweet potato and carob brownie with ice cream (vegan option without ice cream)

€6

Cheesecake de pêssego / Peach cheesecake

€4,5

Bolo de xarém, amêndoa e pêra / Xerem cake (corn mashed) with pear and almond

€4

Torta de alfarroba / Carob tart

€4,5

Crepe com pasta de figos e gelado / Crepe with figs & ice cream

€6

Alfajores com creme de alfarroba / Typical argentinian cookies with carob filling

€3

Marquise de chocolate negro, molho de manga e chilli, gelado de nata / Black chocolate marquise with mango and chili and ice cream

€5

Fruta laminada / Sliced seasonal fruit

€5

Tábua de queijos / Cheese board

€8