

FUEL

RESTAURANT

by *Chakall*

PRIME ENERGIZE



DIGITAL MENU

ALL DAY SNACKS			
11:00 ÀS 19:00			
Para começar IN THE BEGINNING...		Saladas OUR SALADS	
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	Fattoush camarão / Shrimp fattoush LF Bulgur, tomate, cebola, pimento, pepino, ervas aromáticas, sumo de limão e camarão / Bulgur, tomato, onion, peppers, cucumber, herbs, lemon juice & prawns	€14
Sopa de cenoura, laranja e gengibre / Carrot, orange and ginger soup VG LF GF	€6	Fattoush vegetariana / Veggie fattoush VG 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
Sopa do dia / Soup of the day	€4	Caesar / Caesar salad V Alface iceberg, parmesão, molho caesar, pão torrado / Iceberg lettuce, parmesan cheese, caesar dressing & croutons	€13
No pão 'ON BREAD		Caesar de frango / Chicken Caesar salad Alface iceberg, parmesão, molho caesar, pão torrado e frango / Iceberg lettuce, parmesan cheese, caesar dressing, croutons & chicken	€14
Chakburger Hambúrguer angus, maionese de pickles, tomate, bacon, queijo / Angus burger, mayo, green pickles, tomato, bacon & cheese	€16	Energize yourself Abacate, salmão fumado, alface, tomate, cebola, croutons e molho iogurte / Avocado, smoked salmon, lettuce, tomato, onion, croutons & yogurt dressing	€15
Incredible burger V Hambúrguer soja e beterraba, molho aioli, tomate, alface, queijo / Soya and beetroot burger, aioli sauce, tomato, lettuce & cheese	€14	Bowls	
Tosta de presunto e brie Pão, queijo brie, presunto, manteiga / Toasted bread with brie cheese, prosciutto & butter	€8	Salmon lovers GF LF Salmão, abacate, pepino, manga, ervas aromáticas, nozes e arroz thai / Salmon, avocado, cucumber, mango, aromatic herbs, nuts and thai rice	€14
Tosta de abacate e ovo escalfado V LF Pão, abacate, lima, sementes e ovo escalfado / toasted bread, avocado, lime, seeds & poached egg	€8	We need meat GF LF 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	€15
Tosta mista Pão, fiambre e queijo / Ham and cheese toasted sandwich	€6	Quinoa imperial GF LF VG Quinoa, passa de uva, cenoura ralada, legumes salteados, sumo de laranja / Quinoa, raisins, carrot, stir fried vegetables, orange juice	€11
Ramen		Sea style LF Camarão, manga, pepino, quinoa, rúcula, coentros, alface / Shrimp, mango, cucumber, quinoa, rocket, coriander & lettuce	€14
Vegetariano / Vegetarian ramen LF Noodles, vegetais, nori, ovo escalfado e caldo asiático / Noodles, vegetables, nori, poached egg & asian broth	€11	Cevicheria	
Camarão / Shrimp ramen LF Noodles, vegetais, nori, ovo escalfado, caldo asiático e camarão / Noodles, vegetables, nori, poached egg, asian broth & Shrimp	€14	Ceviche de salmão / Salmon ceviche Salmão, abacate, manga, sumo de lima e rúcula / Salmon, avocado, mango, lime juice & rocket	€12
Frango / Chicken ramen LF Noodles, vegetais, nori, ovo escalfado, caldo asiático e frango / Noodles, vegetables, nori, poached egg, asian broth & chicken	€13	Ceviche de atum / Tuna ceviche Atum, abacate, sumo de lima e rúcula / Tuna, avocado, lime juice & rocket	€12
Barriga de porco / Pork belly ramen LF Noodles, vegetais, nori, ovo escalfado, caldo asiático e barriga de porco / Noodles, vegetables, nori, poached egg, asian broth & pork belly	€14		
GF-Sem Glúten / Gluten free LF-Sem Lactose / Lactose free VG-Vegan / Vegan V-Vegetariano / Vegetarian			
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.			

Na Grelha...	
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 à 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			
<i>Para começar</i> IN THE BEGINNING...		<i>No Carvão...</i> CARNES MATURADAS 21 DIAS BBQ...21 DAY AGED MEAT	<i>Do Fogão...</i> FROM OUR STOVE
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	Picanha maturada (250g) / Aged Picanha	Polvo Nipotuga / Octopus Tempura Tempura de polvo com migas de tomate e aioli / <i>Octopus tempura with cream tomato bread & aioli</i>
Sopa de cenoura, laranja e gengibre / Carrot, orange and ginger soup VG LF GF	€6	Fraldinha maturada / Aged Flank steak	Bacalhau confitado com xarém de figos e crocante de presunto / Confit cod with xerem (corn mash), fresh figs and crispy prosciutto LF
Osso buco / Ossobuco	€10	Costeletão maturado / Aged Prime rib steak	Polenta grelhada com molho de tomate e queijo / Grilled polenta with tomato sauce and cheese VG
Provoleta	€7	Ribeye argentino(300 gr) / Argentinian ribeye	Tataki de atum com cuscuz de laranja / Tuna tataki with orange cuscuz LF
Cao cao gambas / Cao cao shrimp	€10	Presa paleta (250 gr) / Pork feathers	Franguinho à Chakall / Boneless chicken leg by Chakall
Bolinha de alheira com maionese de laranja do Algarve / Small fried smoked sausage ball with orange mayonnaise	€7	Piano de vitela Prime (500 gr) / Prime veal ribs	
Chori-chimi	€6	Tomahawk maturado (2 pax) / Aged tomahawk	
Mollejas de vaca / Veal sweetbread	€9	Bacalhau colossal 1 kg (2/3 pax) / Colossal codfish Bacalhau no forno com batatas a murro e grelos salteados com alho... um clássico! / <i>Roasted codfish with potatoes and sautéed turnip greens... a must!</i>	
Pimentos Padrón / Padrón peppers	€4.5		
Ceviche de salmão / Salmon ceviche Salmão, abacate, manga, sumo de lima e rúcula / <i>Salmon, avocado, mango, lime juice & rocket</i>	€12		
Ceviche de atum / Tuna ceviche Atum, abacate, sumo de lima e rúcula / <i>Tuna, avocado, lime juice & rocket</i>	€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		
		*Não inclui acompanhamentos *Does not include side dishes	
<i>No pão</i> 'ON BREAD		<i>No pão</i> '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		
		*Acompanha com batata frita ou batata frita doce *Sides: choose between french fries or sweet potato fries	

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	Crepe com pasta de figos e gelado / Crepe with figs & ice cream	€6
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	Alfajores com creme de alfarroba / Typical argentinian cookies with carob filling	€3 _{/uni}
Cheesecake de pêssego / Peach cheesecake	€4.5	Marquise de chocolate negro, molho de manga e chilli, gelado de nata / Black chocolate marquise with mango and chili and ice cream	€5
Bolo de xarém, amêndoa e pêra / Xerem cake (corn mashed) with pear and almond	€4	Fruta laminada / Sliced seasonal fruit	€5
Torta de alfarroba / Carob tart	€4.5	Tábua de queijos / Cheese board	€8