

MENU DE ALMOÇO • LUNCH MENU

FUEL START



COUVERT

Azeitonas marinadas, azeite perfumado, manteiga aromatizada e seleção de pães
Marinated olives, fragrant olive oil, flavoured butter and a selection of breads

3,50



SOPA DO DIA / SOUP OF THE DAY

Sopa fresca preparada diariamente com ingredientes da época
Home made soup prepared daily with seasonal ingredients

4,50

GREENS & BOWLS



SALADA CAESAR / CAESAR SALAD

Alface iceberg, queijo parmesão, molho Caesar artesanal e croutons
Iceberg lettuce, Parmesan cheese, homemade Caesar dressing and croutons

16,50

Suplemento: Frango + 1,00 · Camarão + 2,00
Suplements: Chicken + 1,00 · Shrimp: + 2,00



SEA LOVERS BOWL

Base de salmão clássico ou atum com molho Ponzu. Servido com abacate, pepino, manga, ovo cozido. Arroz thai, sementes de abóbora e ervas. (100% sem nozes)
Salmon or Tuna with Ponzu sauce, served with served with avocado, cucumber, mango, boiled egg. Thai rice, pumpkin seeds and herbs. (100% nut-free)

18,00



ENERGIZE BOWL (VEGANA / VEGAN)

Quinoa, grão-de-bico, legumes grelhados, batata-doce e ananás em molho de sálvia, laranja e lima
Quinoa, chickpeas, grilled vegetables, sweet potato and pineapple in a sage, orange and lime sauce

16,50

STREET FLAVOURS



TACOS TATAKI / TATAKI TACOS (2 UNI)

Tortilhas macias com tataki de atum, guacamole e molho sweet chili
Soft tortillas with tuna tataki, guacamole and sweet chilli sauce

15,00



TACOS DE CARNITAS (2 UNI)
CARNITAS TACOS E GUACAMOLE (2 UNI)

Tortilhas macias com carne de porco cozinhada lentamente, guacamole fresco, cebola roxa picada, coentros e um toque de jalapeño
Soft tortillas with slow-cooked pork, fresh guacamole, chopped red onion, coriander and a touch of jalapeño

14,50



Favorito dos clientes / Guest's favourite



Levemente picante / Mildly spicy

GOOD FOOD.
GOOD ENERGY.
EVERY DAY.



Sabor do Algarve. energia para a vida.
Taste the Algarve. Fuel your life.



FUEL SIGNATURES



CHAKBURGER

Hambúrguer Angus (160g), queijo brie derretido, alface, tomate e compota caseira de cebola roxa. Servido com batata frita
Angus burger (160g), melted Brie, lettuce, tomato and homemade red onion chutney. Served with chips

19,50



SUPER VEGGIE BURGUER

Hamburguer 100% vegan com os melhores acompanhamentos da estação
100% vegan burger with the season's finest side dishes

18,00

FROM ROME WITH LOVE

PINSAS ROMANAS • ROMAN PINSAS

- Margarita (Queijo e fiambre) 14,50
Margarita (Cheese and ham)
- Mortadella e Burrata 17,00
Mortadella & Burrata
- Diavola 15,00
Diavola
- Prosciutto, Funghi e Tartufo 16,00
Prosciutto, Mushroom & Truffle
- Veggie 14,00
Veggie

LITTLE FUELERS

MENU INFANTIL • KIDS MENU

À escolha: Spaghetti à Bolonhesa · Nuggets de Frango com arroz · Mini Hambúrguer com batata
Choose from: Spaghetti Bolognese · Chicken nuggets with rice · Mini burger with chips

12,00



INGREDIENTES
FRESCOS
FRESH INGREDIENTS
Selecionamos os
melhores produtos.
We carefully select the
finest ingredients.



FEITO COM AMOR
MADE WITH CARE
Receitas equilibradas.
Balanced recipes.



ENERGIZE O SEU DIA
ENERGIZE YOUR DAY
Sabor que dá energia.
Flavours that fuel you.

SWEET FINISH



MOUSSE NEGRA DA RIA

Mousse rica de chocolate negro (70%) com fio de azeite virgem extra e toque de salicórnica algarvia desidratada
A rich dark chocolate mousse (70%) with a drizzle of extra virgin olive oil and a hint of dried Algarve salicornia

9,50



FLORESTA DE SÃO BRÁS

Cheesecake em verrine com base crocante, creme de queijo e calda de frutos vermelhos com aguardente de Medronho
Cheesecake in a verrine with a crunchy base, cream cheese filling and a red fruit sauce with Medronho brandy

9,50



O POMAR ALGARVIO

Mousse aveludada de alfarroba, doce de figo caseiro e areia crocante de amêndoa tostada
Velvety carob mousse, homemade fig jam and crunchy toasted almond crumble

9,50



BRISA DO SUL

Panna cotta cremosa infundida com laranja do Algarve e manjerição, coroada com coulis de morangos
Creamy panna cotta infused with Algarve oranges and basil, topped with strawberry coulis

8,50



PUDIM DE LARANJA DO ALGARVE
COM FLOR DE SAL COM GELADO
ALGARVE ORANGE PUDDING WITH
ICE CREAM

Pudim de laranja regional perfumado com flor de sal, acompanhado com bola de gelado
Traditional regional orange pudding flavoured with fleur de sel, served with a scoop of ice cream

9,00



CRÈME BRÛLÉE

Clássico creme queimado com baunilha natural
Classic crême brûlée with natural vanilla

9,00



SELECÇÃO DE FRUTAS LAMINADAS
SELECTION OF SEASONAL FRUIT
SLICES

Fruta da época laminada
Sliced seasonal fruit

5,00

EAT WELL . TRAIN HARD. LIVE BETTER.

☎ +351 281 001 306 | ✉ fuel.rsv@theprimehotels.com | 🌐 www.theprimehotels.com | @ @restaurant.fuelbychakall

Informamos que os nossos pratos podem conter alergénios. Por favor consulte a nossa equipa. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. Este estabelecimento dispõe de Livro de Reclamações. • Our dishes may contain allergens. Please ask our team for details. Preços incluem IVA à taxa legal em vigor. Prices include VAT. Any dish, food product or beverage, including the couvert, can be charged if not requested by the client or by him made unusable. This establishment has a complaint book available.



SCAN ME
MENU & ALERGÉNIOS
MENU & ALLERGENS

FUEL

RESTAURANT

by Chakal

MENU DE JANTAR
DINNER MENU

GOOD FOOD.
GOOD ENERGY.
EVERY DAY.



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FUEL START



COUVERT
Azeitonas marinadas, azeite perfumado, manteiga aromatizada e seleção de pães
Marinated olives, fragrant olive oil, flavoured butter and a selection of breads
3,50



SOPA DO DIA / SOUP OF THE DAY
Sopa fresca preparada diariamente com ingredientes da época
Home made soup prepared daily with seasonal ingredients
4,50



CEVICHE AL-GHARB
Cubos de salmão fresco marinados em sumo de citrinos, manga doce, uvas frescas e gomos de laranja do Algarve
Cubes of fresh salmon marinated in citrus juice, sweet mango, fresh grapes and orange segments from the Algarve
16,50



TACOS DE CARNITAS (2 UNI)
CARNITAS TACOS E GUACAMOLE (2 UNI)
Tortilhas macias com carne de porco cozinhada lentamente, guacamole fresco, cebola roxa picada, coentros e um toque de jalapeño
Soft tortillas with slow-cooked pork, fresh guacamole, chopped red onion, coriander and a touch of jalapeño
14,50



TACOS TATAKI / TATAKI TACOS (2 UNI)
Tortilhas macias com tataki de atum, guacamole e molho sweet chili
Soft tortillas with tuna tataki, guacamole and sweet chilli sauce
15,00



BURRATA COM PESTO / BURRATA WITH PESTO
Salada de verdes da época, tomate, frutos secos e gomos de laranja frescos, aromatizada com molho pesto
A salad of seasonal greens, tomatoes, nuts and fresh orange slices, dressed with pesto
14,50



CAO CAO DE GAMBAS / PRAWN CAO CAO
Camarões com tomate cherry, batata doce, cebola roxa, coentros e tostinhas
Prawns with cherry tomatoes, sweet potatoes, red onions, coriander and toasted bread
16,00



SETAS GRELHADAS / GRILLED MUSHROOMS
Pleurotus grelhados com aioli de pimentos
Grilled oyster mushrooms with pepper aioli
12,00



Favorito dos clientes / Guest's favourite



Levemente picante / Mildly spicy

FROM THE SEA

PEIXE & MARISCO • FISH & SEAFOOD



LOMBO DE BACALHAU CONFITADO
CONFIT COD LOIN
Lombo confitado em azeite com crosta de broa, figos, coentros, pickles e azeitonas sobre puré de grão-de-bico
Cod fillet confit in olive oil with a crust of cornbread, figs, coriander, pickles and olives, served on a bed of chickpea purée
27,00



POLVO GRELHADO / GRILLED OCTOPUS
Tentáculos de polvo grelhados com puré de batata-doce da região e legumes salteados
Grilled octopus tentacles with local sweet potato purée and sautéed vegetables
26,00



TATAKI DE ATUM DO MERCADO
MARKET TUNA TATAKI
Lombo de atum braseado em sésamo com molho Tarê caseiro, puré de batata-doce e legumes
Sesame-crusted seared tuna fillet with homemade tare sauce, sweet potato purée and vegetables
22,00



PEIXE DO MERCADO / MARKET FISH
Peixe do dia grelhado a carvão com um acompanhamento à escolha
Charcoal-grilled fish of the day with a side dish of your choice
22,00



TAGLIATELLE DE COENTROS E CAMARÃO
CORIANDER & SHRIMP TAGLIATELLE
Massa envolvida em molho caseiro de coentros e camarões salteados com tomate cherry
Pasta in a homemade coriander sauce with prawns sautéed with cherry tomatoes
24,50



RISOTTO DO MAR / SEAFOOD RISOTTO
Arroz arbóreo cremoso com camarão e zest de lima
Creamy Arborio rice with prawns and lime zest
25,00

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FROM THE GRILL

CARNE • MEAT



WAGYU PREMIUM
PREMIUM WAGYU BURGER
Hambúrguer Wagyu, queijo cheddar, cogumelos, cebola caramelizada e maionese trufada. Com batata-doce frita
Wagyu burger, cheddar cheese, mushrooms, caramelised onions and truffle mayonnaise. Served with sweet potato fries

27,00



ENTRECOSTO DO ALGARVE EM
COZEDURA LENTA
SLOW-COOKED ALGARVE RIBS
Costelinhas de porco em baixa temperatura com molho barbecue do Algarve e batata-doce trufada
Slow-cooked pork ribs with Algarve barbecue sauce and truffled sweet potatoes

23,00



FRANGUINHO CHAKALL
CHAKALL'S GRILLED CHICKEN
Meio frango desossado grelhado com tempero secreto especial do Chef.
Servido com legumes grelhados
Boneless grilled chicken, seasoned with the chef's special secret blend. Served with grilled vegetables

19,50

PREMIUM CUTS*



BIFE DO LOMBO (APROX. 300G)
SIRLOIN STEAK
Bife do lombo premium grelhado no ponto ideal
Premium sirloin steak, grilled to perfection

28,00



RIBEYE / ENTRECÔTE (APROX. 300G)
RIBEYE / ENTRECÔTE
Corte premium de entrecôte maturado e grelhado na perfeição
A premium cut of matured entrecôte, grilled to perfection

28,00



PICANHA PREMIUM (APROX. 300G)
PREMIUM PICANHA
Fatias de picanha maturada selecionada com grelha tradicional
Slices of matured picanha, grilled to perfection

26,00

*Premium Cuts são servidos sem acompanhamentos. Escolha o seu acompanhamento no "Side Dishes". / Premium Cuts are served without side dishes. Please choose your preferred side from the "Side Dishes" section.

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VEGGIE



RISOTTO DE COGUMELOS / MUSHROOM RISOTTO
Arroz arbóreo cremoso com cogumelos selvagens salteados e queijo parmesão
Creamy Arborio rice with sautéed wild mushrooms and Parmesan cheese

22,00



SUPER VEGGIE BURGER / SUPER VEGGIE BURGER
Hambúrguer 100% vegan com os melhores acompanhamentos da estação
100% vegan burger with the season's finest side dishes

18,00

LITTLE FUELERS

MENU INFANTIL • KIDS MENU

À escolha: Spaghetti à Bolonhesa • Nuggets de Frango com arroz • Mini Hambúrguer com batata
Choose from: Spaghetti Bolognese • Chicken nuggets with rice • Mini burger with chips

12,00

SIDE DISHES

ACOMPANHAMENTOS



ARROZ BRANCO
WHITE RICE

3,50



FEIJÃO COM FAROFA
BEANS WITH FAROFA

4,50



BATATA-DOCE FRITA
SWEET POTATO FRIES

4,50



BATATA FRITA CASEIRA
HOMEMADE FRIES

4,00



SALADA MISTA
MIXED GREENS

3,50



LEGUMES GRELHADOS
GRILLED VEGETABLES

4,50

SWEET FINISH

DISCOVER OUR NEW DESSERTS



MOUSSE NEGRA DA RIA
Mousse rica de chocolate negro (70%) com fio de azeite virgem extra e toque de salicórnia algarvia desidratada
A rich dark chocolate mousse (70%) with a drizzle of extra virgin olive oil and a hint of dried Algarve salicornia

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ALGARVE ORANGE PUDDING WITH ICE CREAM
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Traditional regional orange pudding flavoured with fleur de sel, served with a scoop of ice cream

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CRÈME BRÛLÉE
Clássico creme queimado com baunilha natural
Classic crème brûlée with natural vanilla

9,00



SELECÇÃO DE FRUTAS LAMINADAS
SELECTION OF SEASONAL FRUIT SLICES
Fruta da época laminada
Sliced seasonal fruit

5,00

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MENU & ALERGÉNIOS
MENU & ALLERGENS

SCAN ME