

# Vistas

RUI SILVESTRE

## OCEAN PROMENADE Inspired By The Atlantic...

BLOODY OYSTER

CANJA DE MUXAMA

STONE CRAB AND JOHN DORY

MUSSEL CURRY AND OSCIETRA CAVIAR

MACKEREL, OLIVE OIL AND GAZPACHO

COCKLE RISSOL

☪

BLUEFIN TUNA AND OYSTER

CAULIFLOWER AND WASABI

☪

SEA URCHIN AND VIOLET PRAWN

IMPERIAL GOLD CAVIAR AND ONION SOUP

☪

CARABINEIRO

CURRY AND PUFFED RICE

☪

SKATE FISH

SMOKED EEL AND CAPERS

☪

RED MULLET

SQUID AND PRESERVED LEMON

☪

MILK AND MARIA COOKIES

☪

CAROB

COCOA AND BARLEY

Ocean Promenade - 195€

Ocean Promenade excluding Sea Urchin - 175€

*Wine Pairing - 95€*

*Wine Pairing excluding Sea Urchin - 90€*

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For further details please contact our concierge:  
Telf. +351 281 950 950 . Email: [vistasruisilvestre@monterei.com](mailto:vistasruisilvestre@monterei.com)

*Rui Silvestre*



Welcome to Vistas Rui Silvestre Restaurant.

*"I invite you to dive into my childhood memories, which, through Indian and Mozambican origins, will allow you to travel through exotic aromas such as curry and saffron, unique textures and intense flavors.*

*In each dish I share with you a multicultural experience seasoned with passion.*

*Embark with me on this sea of sensations where each flavor has a story to tell."*

A handwritten signature in black ink that reads "Rui Silvestre".

*Executive Chef*

**Sous Chef**

*Soraia NEVES & Leandro LOPES*

**Pastry Chef**

*Patrícia GODINHO*

**Sommelier**

*Nuno PIRES*

**Maitre D'restaurant**

*Joana MARTINS*

Reservations accepted from 7.30pm to 9.00pm.

As we work exclusively with what the land and sea provides us, some products may be changed without prior notice.

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