



FAUNA & FLORA
Inspired By Nature...

BLOODY OYSTER

CANJA DE MUXAMA

STONE CRAB AND JOHN DORY

MUSSEL CURRY AND OSCIETRA CAVIAR

MACKEREL, OLIVE OIL AND GAZPACHO

COCKLE RISSOL



VEGETABLES

BASIL, LEMON CREAM AND OLIVE OIL



SEA URCHIN AND VIOLET PRAWN

IMPERIAL GOLD CAVIAR AND ONION SOUP



LANGOUSTINE

SWEET + ACID + BITTER + SPICY = UMAMI



STONE CRAB

SQUID, CAVIAR AND VIETNAMESE PHO



IBERIAN LAMB

PASTILLA AND CARROTS



GOAT YOGHURT AND BETROOT



CAROB

COCOA AND BARLEY

Fauna & Flora - 175€

Fauna & Flora excluding Langoustine - 155€

Fauna & Flora excluding Stone Crab and Langoustine - 125€

For further details please contact our concierge:
Telf. +351 281 950 950 . Email: vistasruisilvestre@monterei.com



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€

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A handwritten signature in black ink, reading "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

José MARTA

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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