



THE HIVE
Sip & Share

The Chef and his Team Welcome You

"The mind of the cook puts his art into practice, but the love of this art is the main ingredient in every dish."



SHARE YOUR
EXPERIENCE WITH US





TO START

Couvert	4,5€
<i>Selection of Bread, Seasalt Butter from Tavira, Marinated Carrots, Olives Tapenade</i>	
Vegetables Soup (v)	4,5€
<i>Roasted Seasonal Vegetables, Rosemary Olive Oil</i>	
Sautéed Mushrooms (v)	8€
<i>Selection of Mushrooms, Garlic, Lemon and Coriander</i>	
Peixinhos da Horta (v)	7,5€
<i>Tempura Green Beans, Roasted Garlic Mayo</i>	
Provolone Cheese (v)	11€
<i>Gratin with Oregano, served with Bread</i>	
Prawns & Bourbon	16€
<i>Sautéed Prawns in Bourbon, Garlic, Butter, Fresh Chili and Coriander</i>	
Tuna Tartare	16€
<i>Fresh Tuna Marinated with Soy and Citrus, Red Onion, Cherry Tomato, Avocado and Fresh Mango</i>	
Prawn Cocktail	12€
<i>Prawns, Lettuce, Cherry Tomato, Mango, "Marie Rose" Sauce</i>	
Pica Pau	14,50€
<i>Beef Tenderloin, White Wine, Garlic, Pickles and Coriander</i>	
Alheira Croquettes	8,50€
<i>Served with Granny Smith Chutney</i>	
Chicken Goujons	10€
<i>Served with Roasted Garlic Mayo and BBQ Sauce</i>	





TO CONTINUE

Mushrooms Risotto (v) 19€
Selection of Mushrooms, Parmigiano Reggiano Cheese

Chef's Risotto 32€
Prawns, Grilled Carabineiro, Parmigiano Reggiano Cheese

Codfish & Cornbread 24€
Roasted Cod Loin, Cornbread Crust, Garlic, Coriander with Roasted New Potatoes and Sautéed Spinach

Octopus Cataplana 27€
Octopus from Algarve, Onion, Peppers, Tomato, Coriander and Sweet Potato from Aljezur



Seabass & Vegetables 24€
Seabass Fillet, Mediterranean Roasted Vegetables, Garlic, Lemon and Olive Oil

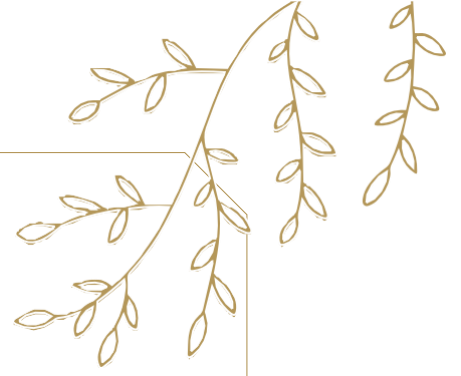
Black Pork Tenderloin 26€
Slow Cooked, Marinated in Beer and Aromatic Herbs with Carrot Puree, Roasted Cherry Tomato, Chestnuts and Port Wine Jus

Chicken & Coconut 19,5€
Sautéed Chicken Breast, Coconut and Sun Dried Tomato, served with Wild Rice

Beef Tenderloin 32€
200gr Grilled Tenderloin, Roasted Mediterranean Vegetables with Homemade French Fries

The Hive Burger 17€
200gr Angus Beef, Brioche Bun, Matured Cheddar, Bacon, Caramelized Onion, Lettuce, Roasted Garlic Mayo with Homemade French Fries





SALADS

Burrata 17€
*Green Leaves, Selection of Tomatoes, Toasted Almonds,
Fresh Basil and Balsamic Sauce*

Seared Tuna 19€
*Green Leaves, Cherry Tomato, Mango, Red Onion, Toasted
Sesame Seeds and Honey Vinaigrette*

Caesar 16€
*Iceberg Lettuce, Cherry Tomato, Bacon, Grilled Chicken,
Parmigiano Reggiano Cheese, Homemade Croutons and
Caesar Sauce*

- You can Change the Protein on all salads for Smoked Tofu

SIDES

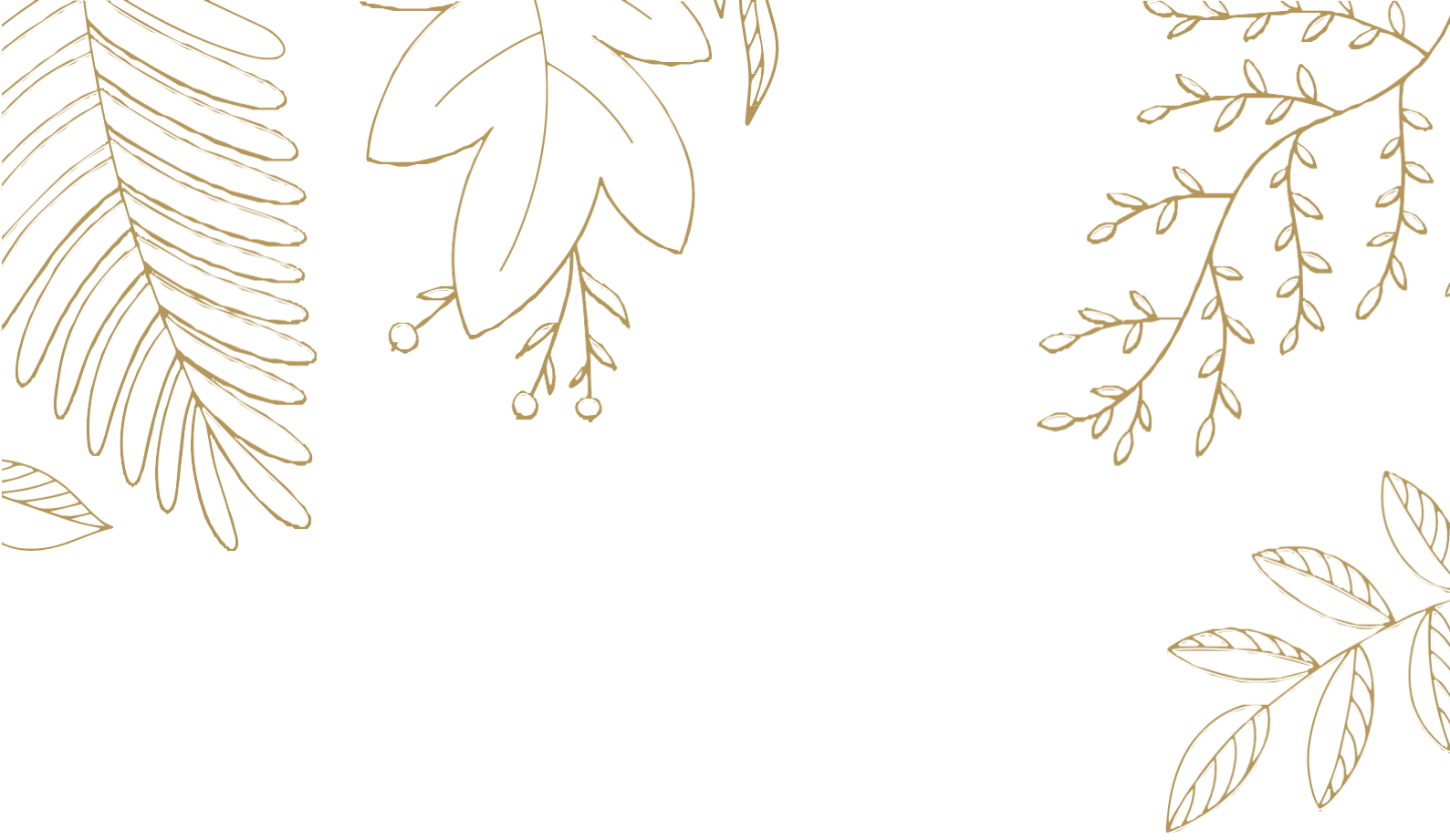
Basmati Rice 4€
Homemade French Fries 5€
Potato Gratin 6€
Spinach Gratin with Matured Cheddar 6€
Mac & Cheese 6€
Mixed Salad 4€

SAUCES 3€

Barbecue - Roasted Garlic Mayo - Mushrooms
5 Peppers - Gorgonzola - Port Wine Jus

VAT INCLUDED AT CURRENT LEGAL RATES. Dishes may contain traces ingredients that may cause allergies or food intolerances. If you require information on the detailed composition, please consult our team before placing the order. This establishment has a Complaints Book. No food products or drink, may be charged if not requested by the customer and not rendered unusable. (DL 10/2015, 16-01)

(v) Vegetarian



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