

ORANGEA

BISTRO



MENU

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COOL AND AUTHENTIC

Orangea Bistro has become the heart of our Ozadi Tavira Hotel and plays a central role on the experience of our guests. In its origin, a Bistro is considered an informal place where you can eat a simple meal with homemade authentic food. What makes us different? We have taken the Bistro concept and reinvented it in our own way, where the familiarity, relaxed environment, simplicity and authenticity are in the centre of what we do and offer. Positioned in a unique space, we are proud to offer you an imaginative menu with authentic flavours and ingredients that changes seasonally.

A hotel has to be more than a place to sleep in, and a restaurant has to be more than a place to eat in. Welcome to our home!



OUR FLÛTES

Prosecco	6€
Mimosa	6€
Porto tonic	6€
Mezzo aperol spritz	6€

Served with ...
Selection of appetizers

PORTUGUESE TAPAS

Sautéed Shrimp with Ginger	11€
Tuna Ceviche	12€
Fried Sweet Potato Chips with Satay	6€
"Alheira" Croquettes with Honey Flavoured Mustard	7€
Breaded Prawns with Tartar Sauce	11€
Vegetable Gyosas with Teriyaki Sauce	7€
"Huevos Rotos" with Bravas Sauce	12€
Hummus with Arab Bread Chips and Vegetable Crudités	7€
Iberian Pork "Lagartos" with 3 Sauces – Barbecue, Aioli and Sweet Chilli	10€
Cheese and Portuguese Sausages Platter with Regional Bread (Recomm. x 2)	16€
Thai Beef Bao	10€
Sea Bass Bao	7€
"Burrata a Murro" with Phyllo Dough e Pesto Sauce	13€

If you would like to consult our lunch snack menu or for vegan and gluten free options ask/contact our staff

COUVERT

Couvert (bread, DOP olive oil, aromatized butter, olives) price per person	2€
Odeleite Goat Dry Cheese	4€
Iberian Smoked Ham	12€

SEA DISHES

Braised Tuna with Avocado Mousse and Roasted Sweet Potato	22€
Sea Bass Fillet with Algae Risotto	21€
Codfish Loin Confit with Sautéed Spinach and Prawns	20€
Grilled Tiger Prawn with Garlic and Coriander Rice	24€

LAND DISHES

Suckling Pig au Confit (low temperature for 15 hours) in Roasted Apple Bed with Sweet Potato Chips	20€
Chicken Supreme with Honey, Orange and Sweet Potato au Gratin	21€
Black Angus Sirloin with Homemade French Fries	19€
Orangea Hamburger with Cheddar Cheese and Caramelized Onion	18€

PASTA & PIZZA

Pumpkin and Seitan Raviolli with Soy Cream or Tomato Sauce	17€
Asparagus and Mushroom Risotto	18€
Pizza Margherita	14€
You can make your customized pizza with additional ingredients such as: Ham, smoked ham, pineapple, mushrooms, bacon, tuna and olives Each additional ingredient 0,75€	

DESSERTS

Strawberry Cheesecake	6€
Chocolate Mousse	6€
Algarvian Style Almond Tart with Lemon Sorbet	6€
Chocolate Petit Gâteau with Vanilla Ice Cream	6€

