

ORANGEA

BISTRO



MENU

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COOL & AUTHENTIC

Orangea Bistro is where everything comes together at Ozadi Tavira Hotel: people, flavours and time to enjoy every moment.

At its origin, a bistro is a simple, informal place, where food feels like home. That was our starting point, but we wanted to go further: we reinvented the concept with a cuisine that respects the product, values flavour and doesn't overcomplicate what is naturally good.

The Algarve is our starting point – fresh, local and genuine. Here, the atmosphere is relaxed, authenticity is natural and the setting invites you to stay.

In a unique space, we've created a menu that follows the rhythm of the seasons, with fresh ingredients and flavours that change with time, as they should.

Because a hotel should be more than just a place to sleep. And a restaurant more than just a place to eat.

Welcome to our home.



OUR FLÛTES

Prosecco	7€
Mimosa	7€
Port Tonic	7€
Bellini	7€
Studio Spumante 0.0%	7€

Served with...
Selection of appetizers

TAPAS

Sautéed Shrimp with Ginger	12€
Vegetable Gyozas with Ponzu Sauce	8€
Alheira Croquettes with Mustard and Honey Sauce	8€
Breaded Prawns with Tartare Sauce	12€
Crushed Burrata with Filo Pastry and Pesto Sauce	13€
“Huevos Rotos” with Bravas Sauce	16€
Hummus with Pita Chips	8€
Black Pork Strips with 3 Sauces (Barbecue, Aioli, Sweet Chilli)	11€
Cheese and Charcuterie Board with Regional Bread (recomd. for 2 people)	18€
Pork “Secretos” Bao with Hoisin Mayo	10€
Scallops with Nordic Bread Toasts and Tomato Tartare	17€
Octopus Tempura with Sweet Chilli Mayo	13€
Asparagus with Low-Temperature Egg and Iberian Smoked Ham	12€
Melted Goat Cheese with Honey, Pear, and Walnut	15€

SOUPS

Vegetable Cream Soup	6€
Cold Tomato Soup with Burrata	9,5€

COUVERT

Couvert (Bread, DOP Olive Oil, Flavoured Butter, Olives)	4€
Dry Goat Cheese from Odeleite	4,5€
Local Paio Plate	8€
Iberian Ham Plate	12€

SEA DISHES

Searred Tuna with Avocado Mousse and Roasted Sweet Potato	24€
Grilled Tiger Prawn with Garlic and Coriander Rice	27€
Spaghetti alle Vongole	23€
Octopus Risotto with Shrimp and Sun-Dried Tomato	23€
Codfish with Chickpea Purée, Bacon and Cod Sauce	26€
Croaker with “Piso” Rice and Cilantro	24€

LAND DISHES

Slow Cooked Suckling Pig (15h) on Roasted Apple Bed with Sweet Potato Chips	22€
Chicken Supreme with Honey and Orange, and Sweet Potato Gratin	21€
Black Angus Beef Steak with Homemade Fries	25€
Orangea Burger (200g Black Angus Beef Burger, Sun-Dried Tomato, Sheep’s Cheese, Lettuce, Cured Ham, Olive Mayo)	21€
Beef au Café Paris	24€
Lamb Loin with Honey and Garlic, Sweet Potato Purée, and Spinach	26€
Pork Cheeks with Crushed Potatoes	22€

VEGETARIAN

Pumpkin and Seitan Ravioli	19€
Asparagus and Mushrooms Risotto	18€
Mushrooms Gnocchi	15€

DESSERTS

Algarve Almond Tart with Lemon Sorbet	8€
Chocolate Brownie with Vanilla Ice Cream	8€
Dom Rodrigo (Algarve traditional dessert)	8€
Sticky Toffee Pudding	8€
Ricotta Cheesecake with Sautéed Nectarine	8€
Santini Ice Cream 120 ml (flavours on request)	7€

