

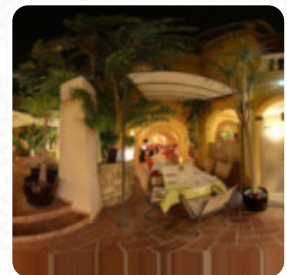
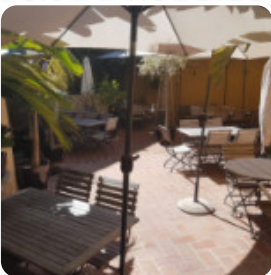


Dos Artistas Menu

<https://menuweb.menu/restaurants/lagos-2/dos-artistas>
Rua Cândido Dos Reis, 8600-681 Lagos, Portugal, Portuguese Republic
+351282760659 - artistasrestaurant.com

Categories

- Portwine (Glass / 70ml)
- Dessert
- Teas Of The World
- Starters
- Champagne
- White Dessert Wine (Glass / 70ml)
- Alcoholic Drinks
- Soups
- Meat
- Cocktails



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Dos Artistas Menu



Vegetarian

PARMESAN ASPARAGUS

Drinks

ITALIAN COFFEE 9 €

Appetizer

TARTARE

Pizza

MEAT

Japanese Specialties

CHICKEN TERIYAKI

Sekt

VEUVE CLICQUOT BRUT 90 €

Alkoholische Cocktails

GIN TONIC 9 €

Aperitivo - Aperitifs

KIR ROYAL 8 €

Beverages

SHIRLEY TEMPLE 9 €

Hot Drinks

IRISH COFFEE 9 €

Tea

SENCHA SENPAI GREEN TEA 4 €

First Course

ROASTED RED PEPPERS SOUP WITH
FERMENTED GARLIC MOUSSE AND
TARRAGON OIL

Coffee And Tea

CARIBBEAN COFFEE 9 €

Port & Dessert Wine

TOKAJI ASZU 5 PUTTONYOS 10 €

Sparkling

PIPER HEIDSIECK BRUT 65 €

Second Course

SCALLOPS FENNEL HAZELNUT
SAUTÉED SCALLOPS WITH PINK
PEPPER BUTTER, ON FENNEL SALAD,
CREAMY CAULIFLOWER WITH
LAVENDER AND HAZELNUT OIL

Third Course

WILD BERRIES SORBET WITH MINT
COULI AND SPARKLING WINE

Fourth Course

DUCK BEETROOT KUMQUAT PINK
SEARED DUCK BREAST, SERVED ON
BEETROOT PURÉE, WILD MUSHROOMS,
BITTER KUMQUAT, COUS COUS AND
SOY JUS

Sparkling & Rosé

MOET CHANDON BRUT 75 €

After Dinner Drinks

IRISH CREAM COFFEE 9 €

Juices & Smoothies

BANANA COFFEE 9 €

Dos Artistas Menu



Cocktail

MARGARITA 10 €

Ports

GRAHAMS 20 YEARS OLD

Soft Drinks And Juices

VIRGIN MARY 9 €

Fifth Course

ROSEMARY CRÈME BRÛLÉE WITH
REDUCTION OF ELDERBERRY AND
LEMON MERENGUE

French

FOIE GRAS

Liqueur Coffee

CALYPSO COFFEE 9 €

Sherry & Port

RAMOS PINTO LBV

Original Pearls Lemonade

BLUEBERRY LEMONADE 9 €

Sweet Wine / Port

QUINTA DE LA ROSA, VINTAGE 2012

Liqueur Coffees & Cocoa

GRAND COFFEE 9 €

MAIN CORSE

MAIN CORSE

Liqueurs & Shots

DRY MARTINI 9 €

Balloon

PORTONIC 8 €

Liqueur Coffee 's

ARTISTAS COFFEE 9 €

Side Dishes

RICE

STICKY RICE

Rice

COCONUT SWEET RICE 9 €

RISOTTO

Beverage

NANA MINT TEA 4 €

PORTUGUESE COFFEE 9 €

Aperitifs / Cocktails

GLASS OF ESPUMANTE BRUT
FRANCE 7 €

GLASS OF ESPUMANTE ROSE
FRANCE 8 €

Alcoholic Drinks

ESPRESSO MARTINI 9 €

APEROL SPRITZ 9 €

PROSECCO

Soups

ATLANTIC FISH SOUP WITH
SAFFRON 10 €

ROASTED RED PEPPERS SOUP 9 €

Dos Artistas Menu



WILD MUSHROOMS CONSOMMÉ
WITH DASHI 9 €

Meat

PORK CHEEKS QUINCE BABY
CARROTS 25 €

DUCK BEETROOT KUMQUAT 27 €

PREMIUM NATIONAL BEEF ONION
MUSTARD 35 €

Cocktails

BLOODY MARY 10 €

NEGRONI 9 €

WHISKEY SOUR 9 €

Vegetarian (Starter)

GORGONZOLA TRUFFLE SPINACH 15 €

RISOTTO BASIL BABY CARROTS 12 €

TOFU COUS COUS TAPIOCA 13 €

Restaurant Category

DESSERT

VEGETARIAN

MEDITERRANEAN

Fish

CROAKER FISH SWEET CORN
CORIANDER 25 €

TURBOT BABAGANOSH COFFEE 29 €

SEABASS PRAWN TOMATO GARLIC 33 €

SEA BASS

White Dessert Wine (Glass / 70ml)

SAUTERNES CHÂTEAU DE L'ECOLE 8 €

LATE HARVEST JOÃO CLARA 9 €

H. H. FULL RICH DOCE MADEIRA 8 €

MOSCATEL WINE 10 YEARS OLD 7 €

Starters

HOKKAIDO CHESTNUT QUINOA 14 €

COD FISH CHORIZO OLIVES 15 €

SCALLOPS FENNEL HAZELNUT 18 €

FOIE GRAS TRUFFLE CAROB 20 €

PREMIUM NATIONAL BEEF
AVOCADO SEAWEED 16 €

Champagne

MUMM CORDON ROUGE BRUT
ROSÉ 70 €

BILLECART SALMON ROSE 99 €

LAURENT PERRIER MILLESIME
BRUT 100 €

DOM PÉRIGNON BRUT 300 €

LOUIS ROEDERER CRISTAL BRUT 325 €

These Types Of Dishes Are Being Served

TUNA STEAK

FISH

DESSERTS

LAMB

LOBSTER

Dessert

CHEF'S CHEESE SELECTION 19 €

ROSEMARY CRÈME BRULEE 10 €

70% COCOA CHOCOLATE CIGAR 13 €

CARAMELIZED ALMOND CAKE 10 €

SCOOP OF ICE CREAM OR SORBET 4 €

CREME BRULEE

Dos Artistas Menu



DESSERT-VARIATION

Teas Of The World

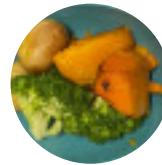
GOLDEN TYP MALOOM BLACK TEA	4 €
TIPPY GOLDEN DARJEELING EARL GREY TEA	4 €
TING YUAN JASMINE TEA	4 €
PAI MU TAN ORGANIC WHITE TEA	5 €
ROOIBOS BLOSSOM CHERRY TEA	4 €
RONNEFELDT INFUSION LEMONGRASS GINGER	4 €
FLOR DE CAMOMILA CAMOMILE	4 €

Portwine (Glass / 70ml)

RAMOS PINTO SUPERIOR TAWNY OR RUBY	7 €
BORGES COROA DRY WHITE	7 €
RAMOS PINTO ADRIANO RESERVA RUBY	9 €
NIEPOORT COLHEITA 2004	10 €
QUINTA SEARA D'ORDENS RESERVA TAWNY	9 €
QUINTA SEARA D'ORDENS L.B.V.	10 €
POÇAS 10 YEARS OLD	8 €
DOW'S 30 YEARS OLD	13 €

BARROS 40 YEARS OLD	15 €
OSBORNE VINTAGE 1995	10 €
CÁLEM VINTAGE 1983	14 €
RAMOS PINTO VINTAGE 1991 (BOTTLE 375ML)	50 €
QUINTA SEARA D'ORDENS VINTAGE 2014 (BOTTLE 375ML)	35 €

Ingredients Used



VEGETABLES
POTATOES
DUCK

BUTTER
TOFU
KING PRAWN
PORK MEAT
SCALLOPS
SHRIMP
BEEF
TUNA
PESTO
SALMON
CHOCOLATE

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Dos Artistas

Rua Cândido Dos Reis, 8600-681
Lagos, Portugal, Portuguese
Republic

Opening Hours:

Made with [Menu](#)

