

EDD'S BEACH

Our allergies are listed in the menu, if you have any further questions, please ask our staff.

All prices in euros (€). VAT included at legal rates.

No dish, food or beverage, including starters/appetizers, may be charged unless they are requested by the customer or if it's not used by the customer.

(DL n.o 10/2015 of 16th January). Complaint Book available

As alergias estão expostas no menu, se tiver mais algumas dúvidas, consulte o nosso staff..

Todos os preços em euros (€). IVA incluído nas taxas legais. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não solicitado pelo cliente ou se por este não for utilizado. (DL n. o 10/2015 de 16 Janeiro). Livro de Reclamações disponível.

POOL MENU / MENU DA PISCINA

Homemade Bread and Olives / Pão Caseiro e Azeitonas **6.5**
Bread made in our pizza oven served with marinated olives and smoked butter /
Pão feito no nosso forno de pizza, servido com azeitonas marinadas e manteiga
fumada

(Seafood, mollusc, soy, and gluten / Marisco, soja, gluten)

Oysters / Ostras do Algarve 3 pc / 6 pc **11/18**
Natural / Ponzu / Cucumber and Gin

(Seafood, mollusc, soy, and gluten / Marisco, soja e gluten)

Pani Puri Duo / Pani Puri Duo **12**
Spicy tuna tataki and basil mayonnaise & salmon with salmon egg and caviar /
Maionese picante de tataki de atum e manjeriçã & salmão com ovas de salmão
e caviar

(Fish, gluten, and egg / Peixe, gluten e ovo)

Poke Bowls / Taças Poke **20**
Sushi rice, wakame, sesame seeds, mango, avocado, pomegranate, crispy leeks,
sweet potato / Arroz branco, wakame, sementes de sésamo, manga, abacate,
romã, alho francês e batata doce crocante.

Choice of Tuna / Salmon / Chicken Crispy
Escolha de Atum, Salmão, Frango Crocante

(Seafood, mollusc, soy, and gluten / Marisco, soja e gluten)

Pizza Caprese / Pizza Caprese **16**
Option with Prosciutto / Opção de Prosciutto

(Gluten, lactose / Gluten, leite)

Chicken Saté / Saté de Frango **25**

(Soy, gluten, egg / Soja, gluten, ovo)

Tenderloin Buns / Prego do Lombo **20**

Sweet potato bread, provolone cheese / Bolo do caco e queijo provolone

(Gluten, lactose / Gluten, leite)

STARTERS / ENTRADAS

- Soup of the day / Sopa do dia** **12**
- Oysters from Algarve / Ostras do Algarve 3pc/6pc** **11/18**
Natural/ ponzu / cucumber and gin
(seafood, mollusc, soy and gluten / marisco, soja e gluten)
- Spicy Tuna Tartare / Tártaro de Atum Picante** **16**
Furikake, sesame oil, ponzu, shallots, guacamole, crispy toast / Furikake, óleo de sésamo, ponzu, cebolinha, guacamole, torrada crocante
(fish, soy, sulphites, gluten / peixe, soja, sulfitos, gluten)
- Burrata / Burrata** **18**
With pistachio sauce, mango, cherry tomato, spinach, supreme orange, advocado / com molho de pistachio, manga, tomate cereja, espinafre, laranja suprema e abacate
(gluten, nuts, lactose / gluten, nozes, leite)
- Sashimi / Sashimi** **15**
Sashimi of dried aged seabass, ponzu, wakame, orange, sesame almond / Sashimi de robalo maturado seco, ponzu, wakame, laranja, amêndoa
(fish, sesame seeds, soya / Peixe, sementes de sésamo, soja)
- Grilled Tiger Prawn / Camarão tigre grelhado** **20**
with homemade focaccia / com focaccia
(seafood, gluten / marisco, gluten)
- Edd's Tuna Tataki / Edd's Tataki de Atum** **16**
Sesame wakame, wasabi mayonnaise, soy sauce / sesame de wakame, maionese de wasabi
(fish, sesame seeds, eggs, soybeans / peixe, sementes de sesamo, ovo, soja)
- Canabineiros / Carabineiros** **45**
thai sauce, marinated cucumber, mango gel / Molho tailandês, pepino marinado, gel de manga
(fish, soy, sulphites, gluten / peixe, soja, sulfitos, gluten)
- Beef Tartare / Tártaro de Novilho** **16**
Egg yolk, capers, lemon, mustard, shallots / Gema de ovo, alcaparras, limão, mostarda, chalotas
(egg, gluten, mustard, sulphite / ovo, gluten, mostarda, sulfitos)

MAIN / PRINCIPAIS

FISH / PEIXE

Grilled tuna steak / Bife de atum **28**
with Chinese cabbage / Com couve Chinesa
(fish, sesame seeds, soya / Peixe, sementes de sésamo, soja)

Octopus Royale / Polvo Royale **29**
Gremolata, citric fruits, apple, sweet potato /
Gremolata, frutas cítricas, maçã, batata doce
(fish / peixe)

Seabass / Robalo **32**

Seabream / Dourada **32**

Red Snapper / Pargo **36**

All served with: Parsnip puree, cherry tomato, green asparagus /
Purê de pastinaga, tomate cereja, aspargos verdes
(fish / peixe)

SIDES / ACOMPANHAMENTOS

Each / Cada 8

- Haricover with feta and almond / Haricover com feta e amêndoa
- Potato wedges with spicy mayonnaise / Batata caseira com maionese picante
- Smashed potato with garlic / Batata esmagada com alho
- Sunny salad with orange / Salada com laranja
- Homemade tagliatelle / Tagliatelle caseira

VEGGY / VEGETARIANO

Spinach ricotta ravioli / Ravióli de espinafre e ricota 24
with truffle butter, cherry tomato, shiitake, green asparagus /
com manteiga de trufas, tomate cereja, shiitake, aspargos verdes
(gluten, nuts, lactose / gluten, nozes, leite)

MEAT / CARNE

Lamb carre / Carré de Borrego 34

Rib-eye / Rib-eye 32

Tenderlion / Lombo 36

All served with: Demi red fruit, potato gratin or parsnip puree, bimi /
Demi frutas vermelhas, batata gratinada ou purê de pastinaga, bimi

EDD'S SPECIAL FOR 2 / ESPECIAL EDD'S PARA 2

Edd's Tomahawk 79

Choose your sauce (demi-glace, chimichurri, bearnaise sauce)
Served with potato gratin, green asparagus, romanesco / Escolha o seu molho
(demi-glace, chimichurri, bearnaise sauce) servido com batata gratinada, aspar-
gos verdes, romanesco

SALADS / SALADAS

Sunny salad / Salada 16
with orange / com laranja

Salmon Sashimi Salad / Salmão Sashimi Salada 19
Salmon sashimi, mix salad, goat cheese foam, green apple, walnut, honey, crouton / Salmão sashimi, salada mista, espuma de queijo cabra, maçã verde, nozes, mel, crouton
(fish, sesame seeds / peixe, sementes de sésamo)

Tropical salad / Salada Tropical 19
Prawns, yoghurt foam, mixed salad, mango cubs, fresh feta, crouton / Camarão, espuma de iogurte, salada mista, manga, queijo feta fresco, crouton
(peixe, lactose, gluten / peixe, lactose, gluten)

DESSERTS / SOBREMESAS

Each / Cada 10

Chocolate Brownie with Baileys toffee /
Brownie de Chocolate com toffee de Baileys
(lactose, gluten, nuts / lactose, glúten, frutos secos)

Petit gateau "Dulce de Leche", stracciatella ice cream and white chocolate crumble / Petit gateau "Dulce de Leche", gelado de stracciatella e crumble de chocolate branco
(lactose, gluten, eggs / lactose, glúten, ovos)

Orange crème brulee, lemon ice cream, ginger crumble /
Crème brûlée de laranja, gelado de limão e crumble de gengibre
(lactose, eggs / lactose, ovos)

Panna Cotta of the day / Panna Cotta do dia
(lactose / lactose)

Cheesy cheesecake, seasonal fruit and citrus crumble (goat cheese) / Cheesecake de queijo, fruta da estação e crumble de citrinos (queijo de cabra)
(lactose, gluten, eggs / lactose, glúten, ovos)

FROM OUR WOOD FIRE BREAD & PIZZA FORNO DE LENHA PÃO & PIZZA

Garlic bread / pão de alho
With Cheese / Com queijo + €3.00

12

Pizzas from our wood fire pizza / Pizzas do nosso forno a lenha

Diavola / Diavola

Danielle (burrata) / Danielle (burrata)

Gorgonzola & spinach / Gorgonzola & Espinafres

Prosciutto Funghi / Prosciutto Funghi

Vegetarian / Vegetariana

***Gluten free / Sem Gluten**

Each / Cada 20

** (note: pizza's go in same oven / nota: a pizza vai no mesmo forno)
(peixe, lactose, gluten / peixe, lactose, gluten)*

EDD'S WINES & FRIENDS' SELECTIONS

Sparkling/Espumante

Prosecco Tordeira	35
Soalheiro Espumante Rosé	40
Edd's Espumante	75
Laurent Perrier Brut	120
Laurent Perrier Rose	215
Laurent Perrier Blanc de Blancs	320
Laurent Perrier Siècle	600

Sangria

Sangria Edd's rosé	18
Sparkling/Espumante sangria	27

Rosé

Edd's rosé blend - Touriga Nacional & Syrah 2021 - Algarve	22
Edd's rosé blend - Touriga Nacional & Syrah 2022 - Algarve	4 / 18

White / Branco

Edd's Chardonnay 2021 - Algarve	6,5 / 30
Edd's Arinto, 2021 - Algarve	5,5 / 26
Edd's Viognier, 2021 - Algarve	35

Quinta do Francês - 2022, Sauvignon Blanc, Algarve	37
Soalheiro Granit - 2023, Monção e Melgaço, Alvarinho	31
Dona Maria Reserva Amantis Branco - 2023, Alentejo, Viogner	42

Red / Tinto

Edd's Reserva 2016, Touriga Nacional & Syrah - Algarve	28
Edd's Reserva 2017, Touriga Nacional & Syrah - Algarve	6 / 28
Edd's Grande Reserva 2018, Touriga Nacional & Syrah - Algarve	50
Edd's Reserva Private Collection 2014, Touriga Nacional & Syrah - Algarve	97
Edd's Reserva Private Collection 2015, Touriga Nacional & Syrah - Algarve	69

Mini M.O.B. 2019, Dão, Tinta Roriz	32
Macanita os caniveis 2019 - Douro	59
Tesouro Dos Santos 2021 Negra Mole - Algarve	32

Port Wines / Vinho do Porto

Quinta de la Rosa tawny	5
Quinta de la Rosa ruby	5
Quinta de la Rosa white	5
Quinta Seare d'Ordens 10 years tawny	8
Quinta Seare d'Ordens 10 years white	8

Desert wines / Vinhos de sobremesa

Horácio Simões moscatel roxo Setúbal 2007	7
Sousa Lopes - petit manseng 2020	7
João Clara - late harvest	6
Quinta do Pinto - late harvest	7

GIN & TONICS

Gin Perfect Serve (Tonic Not Included / Tónica não incluída) 12

Tanqueray 10

Served with Grapefruit
Servido com Toranja

Hendricks

Served with Cucumber
Servido com Pepino

Gin Mare

Served with Basil & Orange Zest
Servido com Manjeriçã e Casca de Laranja

Citadelle

Served with Orange
Servido com Laranja

Sharish

Served with Green Apple and Orange
Servido com Maça Verde e Laranja

Monkey 47

Served with Lime Zest
Servido com Casca de Lima

Botanist

Served with Lemon and Mint
Servido com Limão e Hortelã

Martin Millers

Served with Strawberries and Pepper.
Servido com Morangos e Pimenta

Whitley Neil Rhubarb & Ginger

Served with Lemon and Mint
Servido com Limão e Hortelã

June Pear

Served with Lime and Cardamom
Servido com Lima e Cardamomo

Gin Raw

Served with Rosemary
Servido com Rosmaninho

Bulldog

Served with Orange and Cinnamon
Servido com Laranja e Canela

COCKTAILS

MOST WANTED

10

Smooth Caribbean

Dark Rum, Apple Fire, Pineapple Liqueur, Mango, Pineapple, Lime & Angustura Bitters .

Rum Escuro, Apple Fire, Licor de Ananás, Manga, Ananás, Lima & Angustura Bitters

Senses

Spiced Rum, Apple Syrup, Lime, Apple, Cucumber & Pepper.

Rum, Xarope de Maça, Lima, Maça, Pepino & Pimenta

Fizzy Passion

Campari, Triple Sec, Passion Fruit, Lemon Juice & Topped with Soda.

Campari, Triple Sec, Maracuja, Sumo de Limão e Soda

Edd´ s Spritz

Gin, Elderflower Liqueur, Lemon Juice & Prosecco.

Gin, Licor de Sabugueiro, Sumo de Limão e Prosecco

Tangerine Sour

Gin, Aperol, Lemon Juice, Honey Syrup, Fresh Tangerine

Gin, Aperol, Sumo de Limão, Mel e Tangerinas

Tequi Jungle

Tequila, Grapefruit Liqueur, Lime, Mango, Sugar & Sage.

Tequila, Licor de Toranja, Lima, Manga, Açúcar & Sálvia

Grapefruit Breezy

Gin, Per Se, Grapefruit Puree & Soda.

Gin, Per Se, Polpa de Toranja e Soda.

Raspberry Cooler

Gin, Raspberry Liqueur, Fresh Raspberries, Lemon Juice, Sugar Syrup and Cranberry Juice.

Gin, Licor de Framboesa, Framboesas, Sumo de Limão, Açúcar e Sumo de Arando

Edd` s Nº 1

Vodka, Pimm´ s, Pineapple Liqueur, Lime, Pineapple & Angustura Bitters.

Vodka, Pimm´ s, Licor de Ananás, Lima, Ananás & Angustura Bitters

O.M.G.

Gin, Elderflower Liqueur, Lime Juice, Passion Fruit Puree & Fresh Basil

Gin, Licor de Sabugueiro, Sumo de Lima, Puré de Maracuja e Manjeriçã

Raspberry Basil Mule

Vodka, Raspberry Puree, Lime Juice, Raspberries & Fresh Basil

Vodka, Puré de Framboesa, Framboesas, Sumo de Lima & Manjeriçã

P.S. I Love You

Malibu, banana Liqueur, melon

Liqueur, lime juice and pineapple

juice / Malibu, licor de banana, licor

de melão, sumo de lima e sumo de

ananás

COCKTAILS

OLD LEGENDS

10

Pinacolada

Rum, Coconut Puree & Fresh Pineapple Juice.

Rum, Coco e Sumo de Ananas

Caipirinha

Cachaça, Fresh Limes & Brown Sugar.
Cachaça, Limas e Açúcar

Pisco Sour

Pisco, Dry Curacao, Sugar Syrup, Lime juice & Angustura Bitters.

Pisco, Dry Curação, Açúcar, Lima e Angustura Bitter

Margarita

Tequila, Triple Sec, Fresh Lime & Agave Syrup.

Tequila, Triple Sec, Lima e Agave.

Aperol Spritz

Aperol, Prosecco & Soda Water.

Aperol, Prosecco e Soda

Expresso Martini

Vodka, Kahlua & Expresso Coffee.

Vodka, Kahlua e Café Expresso

Bloody Mary

Vodka, Worcester Sauce, Tabasco, Salt, Pepper, Lemon Juice & Tomato Juice

Vodka, Molho Inglês, Tabasco, Sal, Pimenta, Sumo De Limão e Sumo de Tomate

Negroni

Gin, Campari & Red Vermouth.

Gin, Campari e Vermute Rosso

Moscow Mule

Vodka, Fresh Lime & Topped with Ginger Beer.

Vodka, Lima e Ginger Beer

Mojito

Rum, Lime Juice, Sugar Syrup, Mint & Soda.

Rum, Lima, Açúcar, Hortelã e Soda

Strawberry Daiquiri

Rum, Strawberry Liqueur, Fresh Lime Juice & Fresh Strawberries.

Rum, Licor de Morango, Lima e Morangos

Paloma

Tequila, Lime juice, Grapfruit & topped with Grapfruit Soda.

Tequila, Sumo de Lima, Toranja & preenchedo com Soda de Toranja.

SPIRITS

Vodka

Khor, Absolut, Sky	8
GreyGoose, Crystal Head, Belvedere, Stoli Elit	10

Gin

Bombay, Tanqueray, Citadelle	8
Bombay Bramble, Fox Tale, Fox Tale Pink	10
Hendricks, Gin Mare, Sharish, Mombasa, Monkey 47, Jinzu, Botanist	12

Rum

Bacardi, Plantation Dark, Abuelo	8
Kraken, Havana 7 years, Abuelo 7 years	10
Zacapa, Plantation XO	12

Whisky

Bushmills, Jameson, Jack Daniels	8
Laphroaig, Woodford, Nikka from the Barrel	10
Glenmorangie 12 years, Balvenie Doublewood	12
Nikka Taketsuru, McCallan 12 years	15

Tequila

Jose Cuervo Silver, Jose Cuervo Reposado	8
1800 Anejo	10
Patron Silver	12

Brandy/Cognac

Macieira	8
Courvoisier, Aguardente Velha 6yr	10
Pierre Ferrand Renegade Barrel, Roullet XO, Alliança XO	15

Liqueurs

Nacionais / National	5
Importado / Imported	6.5

BEERS

Draught Beer

Heineken	small - 3 / large - 5
Bandida (Cidra)	small - 3 / large - 5

Bottle Beers

Heineken 0%	3.5
Corona	4.5
Kopparberg (Strawberry & Lime) 330ml	5.5

FRUIT SMOOTHIES

SMOOTHIES DE FRUTA

Jungle Juice 6.5

Açaí, Strawberry, Blueberry, Mango
Açaí, Morango, Amora, Manga

Tropical Delight 6.5

Passion Fruit, Peach, Mango
Maracujá, Pêssego, Manga

Morning Glory (Detox) 6.5

Spinach, Pineapple, Banana, Mango
Espinafre, Ananás, Banana, Manga

Create your own smoothie bowl +3.5

*Transforme o seu smoothie bowl
add Yoghurt, Granola and fresh Fruit
adicione iogurte, granola e frutas frescas*

SOFT DRINKS & MINERALS

REFRIGERANTES E ÁGUAS

Still Water/ Água sem gás 70cl 4

Sparkling Water/ Água com gás 70cl 4.5

Juice (Orange, Pineapple, Apple, Cranberry, Passion Fruit) 3

Sumos (laranja, ananás, maçã, arando, maracujá)

Fresh Orange Juice 4.5

Sumo de Laranja Natural

Soft drinks/Refrigerantes 3

Coca-cola, Diet Coca-Cola, Sprite, Ginger Ale, Iced Teas

Tonics / Tónicas 3.5

Fever-tree

Flavours ice tea / Ice Tea 4.5

COFFEE & TEA

CAFÉS E CHÁS

Coffee/Café

Espresso 2.5

Americano 3

White Coffee / Café com leite 3

Cappuccino 3.5

Latte 4

Iced Coffees 5.5

Flavours: Coffee, Chocolate, Vanilla, Milkshake

Sabores: café, chocolate, baunilha, batido

Tea/Chá

Early Grey, English Breakfast, Sexy Pomegranate, Green Tea, Chai Love, Peachy Pear, Wicked Rooibos & Ginger Freshness. 3.5

Hot Chocolate

Chocolate Quente 4

BRING HOME THE MEMORIES!

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YOUR FEEDBACK MEANS THE WORLD TO US!

WE KNOW YOU ALREADY TAGGED US WITH YOUR GORGEOUS SELFIE ON INSTAGRAM @EDDSBEACH

BUT WE'D LOVE IT IF YOU COULD ALSO GIVE US AN OLD-SCHOOL REVIEW ON GOOGLE! SCAN THE QR CODE TO RATE US.

SABEMOS QUE JÁ NOS MARCOU COM A SUA LINDA SELFIE NO INSTAGRAM @EDDSBEACH, MAS ADORARÍAMOS SE TAMBÉM PUDESSE NOS DAR UMA AVALIAÇÃO À MODA ANTIGA NO GOOGLE! SCAN O CÓDIGO QR PARA NOS AVALIAR.

