



THE "TAPAS"

Delight yourself in the selection of "tapas" prepared by our Chef... 24,5

Alentejo Veal Croquette, Mustard and Honey

Lobster Tartlet and Coriander Caviar

Brioche, Lamb Mint and Pistachio

Pork Cracking and Marinated Mackerel



SOUPS AND STARTERS

Iberian Smoked Ham 16,5



Smoked Roast Beef with Rosemary 16,5



Tuna Tartar, Cucumber, Avocado and Huacatay 17,5



Alentejo Gazpacho with Fried Octopus 18,5



Cuttlefish, Oyster and Apple 21,5



Cured Snapper and Passion Fruit 21,5



VEGETARIAN

Chickpea and shiitakes mushrooms, crispy tofu 17,5

Alentejo vegetable ramen 18,5



Pumpkin risotto, watercress and parmesan cheese 19,5



THE FISH

Traditional Cod Fish 26,5



Cod Loin Slivers, Chickpeas and Shiitakes Cury 27,5



Croaker Fish in a Green Stew 29,5



Atlantic Dory, Caviar, Courgette and Almond 31,5



Roasted Sea bass with lobster risotto 33,5



THE MEAT

Free Range Chicken, Green Asparagus and Pistachio 26,5



Alentejo Black Pork, Tomato and "Farinheira Migas", Apple and Celery Salad 28,5



Traditional Portuguese Lamb Loin 29,5



Mertolenga Veal DOP (~600gr), Potato Chips, Lamb's Lettuce and Orange Salad 63,5

Serves two



THE DESERT

Season fruit 7,5

Pavlova, Strawberry and Rhubarb 10,5



Palmier with Vanilla Cream and Blackberry Filling 12,5



Banana, Passion Fruit and Pineapple 13,5



Évora "Queijada", Fresh Cheese and Peach 14,5



Gold Soup with Raspberry and Lime 14,5



Equador Chocolate, Sour Cherry and mint 15,5



Selection of Alentejo cheeses 15,5