



COUVERT

ALENTEJO BREAD

(olive oil bread, acorn bread, olive bread, pumpkin bread, red wine bread)

PDO OLIVE OIL

from the Alandroal mill infused with wild herbs

COMPOUND BUTTER

MARINATED GALEGA OLIVES

with garlic and coriander

STARTERS

SAUTÉED MUSHROOMS

in olive oil, garlic and coriander à la Maria de Lourdes Modesto, with olive-oil-fried bread toasts

COD FRITTERS

with garlic and herb mayonnaise

COD PIE

with pea purée

GAME PIE

with a salad of arugula, carrot, cherry tomatoes and thyme

BLACK PORK AND SAUSAGE BITES

with chive mayonnaise and apple purée

EGGS WITH GREEN ASPARAGUS

and toasted bread

TO SHARE

BOARD OF REGIONAL CHEESES

and black-pork charcuterie

SLATE OF IBERIAN ACORN-FED HAM

and seasonal fruit

SOUPS, BROTHS AND AÇORDAS

DOGFISH SOUP

with Alentejo bread toasts fried in olive oil

CHICKEN BROTH

straight from the pot, with black-pork sausages, carrot and mint

SPINACH AÇORDA

low-temperature egg, fresh goat cheese, and bread infused in olive oil

PARTRIDGE AÇORDA

fried Alentejo bread, low-temperature egg



FISH

SEA BASS

with cockle and pennyroyal migas, sautéed asparagus, and citrus sauce

ZANDER

with cauliflower migas and tomato sauce

MEATS

WILD BOAR STEW

with talha wine and black-pork chorizo, chestnut purée and sweet-potato chips

BLACK PORK SHOULDER

with asparagus migas, pumpkin purée, and Port wine reduction

VEAL STEWED

in red wine and honey, potato and watercress purée, caramelized pearl onions

PASTA, RISOTTOS AND VEGETARIAN DISHES

FETTUCCINE WITH SHRIMP

ginger, garlic and coriander, infused with truffle oil

CHICKPEA AND VEGETABLE CURRY

with wild rice

MUSHROOM RISOTTO

with asparagus and citrus aromas

CHEEK RISOTTO

with black-pork sausages and orange

SOBREMESAS

WARM APPLE AND ALMOND TART

with cinnamon ice cream and crunchy crumble

SERICAIA WITH ELVAS PLUM

HONEY AND MOSCATEL WINE PUD

DRUNKEN PEAR

in Port wine, caramelized walnut and spiced biscuit

SEASONAL FRUIT