



## COUVERT

- ALENTEJO BREAD XX€  
(olive oil bread, acorn bread, olive bread, pumpkin bread, red wine bread)
- PDO OLIVE OIL XX€  
from the Alandroal mill infused with wild herbs
- COMPOUND BUTTER XX€
- MARINATED GALEGA OLIVES XX€  
with garlic and coriander

## STARTERS

- SAUTÉED MUSHROOMS XX€  
in olive oil, garlic and coriander à la Maria de Lourdes Modesto, with olive-oil-fried bread toasts
- COD FRITTERS XX€  
with garlic and herb mayonnaise
- COD PIE XX€  
with pea purée
- GAME PIE XX€  
with a salad of arugula, carrot, cherry tomatoes and thyme
- BLACK PORK AND SAUSAGE BITES XX€  
with chive mayonnaise and apple purée
- EGGS WITH GREEN ASPARAGUS XX€  
and toasted bread

## TO SHARE

- BOARD OF REGIONAL CHEESES XX€  
and black-pork charcuterie
- SLATE OF IBERIAN ACORN-FED HAM XX€  
and seasonal fruit

## SOUPS, BROTHS AND AÇORDAS

- DOGFISH SOUP XX€  
with Alentejo bread toasts fried in olive oil
- CHICKEN BROTH XX€  
straight from the pot, with black-pork sausages, carrot and mint
- SPINACH AÇORDA XX€  
low-temperature egg, fresh goat cheese, and bread infused in olive oil
- PARTRIDGE AÇORDA XX€  
fried Alentejo bread, low-temperature egg



## FISH

- SEA BASS XX€  
with cockle and pennyroyal migas, sautéed  
asparagus, and citrus sauce
- ZANDER XX€  
with cauliflower migas and tomato sauce

## MEATS

- WILD BOAR STEW XX€  
with talha wine and black-pork chorizo,  
chestnut purée and sweet-potato chips
- BLACK PORK SHOULDER XX€  
with asparagus migas, pumpkin purée,  
and Port wine reduction
- VEAL STEWED XX€  
in red wine and honey, potato and watercress  
purée, caramelized pearl onions

## PASTA, RISOTTOS AND VEGETARIAN DISHES

- FETTUCCHINE WITH SHRIMP XX€  
ginger, garlic and coriander, infused  
with truffle oil
- CHICKPEA AND VEGETABLE CURRY XX€  
with wild rice
- MUSHROOM RISOTTO XX€  
with asparagus and citrus aromas
- CHEEK RISOTTO XX€  
with black-pork sausages and orange

## SOBREMESAS

- WARM APPLE AND ALMOND TART XX€  
with cinnamon ice cream and crunchy crumble
- SERICAIA WITH ELVAS PLUM XX€
- HONEY AND MOSCATEL WINE PUD XX€
- DRUNKEN PEAR XX€  
in Port wine, caramelized walnut  
and spiced biscuit
- SEASONAL FRUIT XX€