



Couvert (pão, manteiga de especiarias e azeitonas)
Couvert (bread, seasoned butter and olives)

ENTRADAS HORS-D'OEUVRES

Pão com tomate (V)
Bread and tomato

Salpicão de caça (G.F)
Salpicão (Thinly sliced gamed sausage platter)

Prato de cecina de vaca (aprox. 100 gr) (G.F)
Thinly sliced cecina (dried beef) platter (approx. 100 gr)

Prato de presunto belota (aprox. 100 gr) (G.F)
Thinly sliced acorn-fed pork ham (approx. 100 gr)

Gambas crocantes c/ musseline de alho
Crispy prawns w/ garlic mousseline sauce

Croquetes cremosos de cecina ou presunto
Creamy cecina or ham croquettes

Carpaccio de lombo de veado c/ tempero de modena e queijo semi-curado (G.F)
Venison loin carpaccio w/ modena seasoning and semi-cured cheese

Lâminas de foie sobre maçã caramelizada c/ torradas (G.F)
Sugestão: Copo de Late Harvest Quinta do Portal
Foie gras slices on caramelized apple and toasts
Suggestion: Glass of Late Harvest Quinta do Portal

Traçados c/ creme ali-oli (enrolado de porco panado c/ presunto e pimento piquillo)
Traçados w/ ali-oli cream (rolled breaded pork filled w/ ham and piquillo pepper)

Sertã de bacalhau (bacalhau, batatas panadeiras, ovo e pisto) (G.F)
Skillet of salted codfish (salted codfish, panadeira potatoes and egg and pisto)

Sertã de legumes (legumes, batatas panadeiras e ovo) (G.F-V)
Skillet of salted Vegetables (salted vegetables, panadeira potatoes and egg)

Sertã de morcela (morcela, batatas panadeiras, ovo e pimentos) (G.F)
Skillet of black pudding (blood sausage, panadeira potatoes, egg and peppers)

Mãozinhas de porco c/ gambas (G.F)
Pork feet and prawns stew

Ovos mexidos c/ verduras salteadas, gambas e caviar de ouriços do mar (G.F)
Scrambled eggs sautéed with vegetables, prawns and sea urchins caviar



SALADAS SALADS

Salada de perdiz de escabeche c/ presunto ibérico e croutons
Marinated partridge salad w/ Iberian prosciutto ham and croutons

Salada de cecina c/ queijo de cabra, pinhões e passas c/ croutons
Cecina (dried beef) salad w/ goat cheese, pinenuts, raisins and croutons

Salada de fumados (bacalhau, salmão e truta) c/ abacate, compota de tomate e maionese de endro
Smoked fish (salted codfish, salmon and swordfish) w/ avocado, tomato jam and dill mayonnaise

Salada mista (alface, ventresca de atum, tomate, espargos, ovo, azeitonas e cebola) (G.F)
Mixed salad (lettuce, tuna belly, tomato, asparagus, egg, olives and onion)

VEGETARIANO VEGETARIAN

Risotto de mistura de cogumelos baby (G.F)
Baby mushroom mix risotto

Lasanha de palmito, abóbora e creme de ervilha com queijo creme
Lasagna of palm, pumpkin and mushy peas with cream cheese canelonne

PEIXE FISH

Polvo assado no forno c/ batata a murro, cebola confitada em Vinho do Porto e grelos (G.F)
Oven roasted octopus w/ baked potatoes onion confit in Porto Wine and turnip greens

Lombo de robalo recheado c/ legumes em massa folhada com molho de ouriços do mar
Sea Bass and vegetable pastry with sea urchin sauce

Posta de bacalhau assado no forno c/ batata a murro, cebola e ovo cozido (G.F)
Oven-roasted codfish steak served w/ baked potatoes, onion and a boiled egg

Pescada gratinada c/ camarão, legumes e creme bechamel
Grated hake, shrimp and vegetables topped with bechamel cream

Bacalhau salteado com setas, alho francês e puré (G.F)
Sauteed codfish with mushrooms, leek, garlic and mashed potato



CARNES MEAT

Costeletão de charolês (2 pax - approx. 600 gr) c/ batata palito e salada (G.F)
Charolais T-bone steak (for 2 - approx. 600 gr) w/ julienne french fries and salad

Entrecot de vitela grelhada na chapa c/ batata palito e salada (G.F)
Veal entrecot grilled on a flat grill w/ julienne french fries and salad

Lombo de veado grelhado c/ foie fresco e mistura de cogumelos c/ batata palha (G.F)
Grilled venison loin w/ fresh foie gras and a mix of mushrooms w/ shoestring potatoes

Lombo de javali panado e recheado c/ queijo de cabra e foie gras sobre compota de frutos vermelhos e creme de maçã c/ batata palha
Wild Boar loin breaded and stuffed w/ goat cheese and foie gras, on berries jam and apple cream with shoestring potatoes

1/4 Cabrito no forno (2pax) c/ batata e cebolinhas assadas (G.F)
1/4 of goat kid in the oven (for 2) w/ baked potatoes and spring onion

Perdiz de caça estufada c/ chalotas, ervilha francesa e batata palha (G.F)
Wild partridge w/ shallots, french peas stew and shoestring potatoes

Jarrete de vitela confitado 15 horas a 70ª c/ vodka e batata panadera (2/3 pax) (G.F)
Confit of veal shank with vodka and panadeira potatoes (for 2/3)

Pimentos de piquillo no forno recheados c/ javali e veado cobertos c/ creme bechamel
Roast-oven piquillo peppers stuffed with wild boar and venison covered with bechamel cream

Bochechas de porco preto confitadas em vinho do Porto c/ puré de queijo (G.F)
Confit of pork cheeks in porto wine gravy with mashed potatoes and grated cheese

Costela de angus assada lentamente a baixa temperatura c/batata palito e guacamole (G.F)
Slowly roasted rib of angus with julienne french fries and guacamole



SOBREMESAS DESSERTS

Panacota de maracujá com pistachio e avelã
Passion fruit, pistachio and hazelnuts panacotta

Crumble de manga c/ gelado de Mon Chéri
Mango crumble with Mon Chéri ice cream

Tarte fria 3 chocolates
Triple chocolate cold pie

Mousse de queijo c/ frutos vermelhos
Cheese mousse w/ redberries

Pudim de ovos cremoso c/ compota de frutos vermelhos (G.F)
Creamy egg pudding w/ redberries jam

Ananás caramelizado c/ gelado de queijo de cabra, bolacha de laranja e sementes de papoila
Caramelized pineapple w/ goat cheese ice cream, orange and poppy seeds cookie

Soufflé gelado de chocolate c/ calda de laranja quente (G.F)
Cold chocolate soufflé with hot orange syrup

Fondant de Goiaba com Gelado de Queijo de Cabra
Guava Fondant with Goat Cheese ice cream

Arroz doce com Gengibre e Gelado de Canela
Rice pudding with Ginger and Cinnamon ice cream

Prato de queijos Portugueses C/ Compota e Tostas
Sugestão: Copo Porto 10 anos - Graham's
Portuguese cheese platter with Jam and Toasts
Suggestion: Glass of Royal Oporto 10 years - Graham's

Sorbet de maracujá ou limoncello
Passion fruit or limoncello sorbet

Gelado de Ferrero Rocher, Mon Chéri, Pistáchio, Canela ou Vinho do Porto (G.F)
Ferrero Rocher, Mon Cherri, Pistacio, Cinnamon or Porto Wine ice cream

Iva incluído à taxa legal em vigor.
Março 2025
Legal tax included
March 2025

Neste estabelecimento existe livro de reclamações
This establishment has a reclaim book.