

Est. **UNISCO** 1995  
*Ambiente e Gastronomia*



RESTAURANT MENU

TO OPEN YOUR APPETITE

Our Selection of Bread, Artisan Butters, Olive Oil 3.50

A COZINESS

Our Green Cabbage Soup with Crunchy Chorizo 6.00

Vegetables from Our Farm Cream Soup 3.50

THE BEGINNING OF A GASTRONOMIC JOURNEY

Shrimp and Scallop Duet, with “Pico de Gallo” (Onion, Tomato and Coriander with Vinaigrette) and Mango 16.00

Terrine of Foie Gras, Rhubarb and White Chocolate 12.50

Burrata, Ham and Arugula Salad 11.50

“House Silver” (Egg, Mushrooms and Truffle) 10.50

Goat Cheese Crème Brûlée and Crunchy Caramel 9.50

Cod’s Carpaccio with it’s Mayonnaise, Black Olive and Pepper 9.50

FROM OUR ATLANTIC WATERS

Octopus from our Coast with Black Purée, Pumpkin, Peas and Red Pepper 26.00

Noble Codfish “Brás” (Cod, Fried Potatoe, Onion and Egg) 22.00

Sea Bass in Almond, Cauliflower and Glazed Vegetables 20.00

Shrimp and Crab Raviolis with it’s Bisque 18.00

FROM OUR FIELDS

Premium 1.1 Matured Tomahawk, Truffle Purée and Grilled Vegetables 79.00

Beef Steak, Smoked Ham, Thick Fried Potatoes and Asparagus 20.00

Iberian Pork Tenderloin, Pumpkin, Apple and Wine Reduction 20.00

Bloody Country Chicken Risotto 18.00

FOR THE VEGETARIANS

Sauté Potato Gnocchi with Vegetables, Arugula Pesto and Walnuts 18.00

Wild Mushrooms and Parmesan Risotto 16.00

FOR THE YOUNGEST

Fish & Chips\* 11.00

Spaghetti Bolognese\* 9.00

FOR A BIG ENDING

Chocolate Brownie, Madagascar Vanilla Ice Cream, Crunchy Chocolate and Salted Caramel Toffee 9.50

Santo Tirso's Regional Flavors 8.00

Pavlova, Sparkling Wine Cream and Red Fruits 7.50

Forbidden Fruit 7.00

Laminated Fruit 5.50

1 Scoop of Ice Cream at Choice 1 Ball 3.00

FOR THE CHEESE LOVERS

Cheese Board Three Choices 18.00

Senras | Nisa | Manchego | Azores Island 9 Months | Old Terrincho  
Transmontano Goat Cheese | Roquefort

Vat included at the actual rate. The prices indicated are in Euros since 12/08/2023.  
\*For children until twelve years old.