

EMENTA

Couvert

Pão de massa mãe/ Azeite Monte dos Fuzeiros/ Azeitonas temperadas 2,50€/ pax

Presunto 100% Bolota Maldonado (50gr)	16,00€
Chorizo 100% Bolota Maldonado (50gr)	5,60€
Lomo dobrado Manuel Marabe (50gr)	7,30€
Cabeça de xara D. Octávia (50gr)	7,50€
Paia de toucinho SEL (50gr)	7,50€
Cecina de wagyu	13,40€
Queijo de cabra fresco Guilherme	3,50€
Anchova Xaia	3,00€
Enguia fumada Irmãos Norinho (50gr)	13,10€
Salada de batata	5,00€
Pastéis de bacalhau (2 unid.)	3,20€
Pastel de perdiz	5,00€
Ovos verdes	5,00€

Raspado de presa de vaca arouquesa Carnes Jacinto	17,00€
Tártaro de atum-rabilho	24,00€
Legumes de estação e romesco	13,00€
Tortilha aberta de camarão e cebola	18,00€
Lula de toneira e manteiga de ovelha	25,00€
Polvo com molho XO, batata-doce e alcagoita	24,00€
Bacalhau, gema e batata	21,00€
Carabineiro a cavalo	40,00€
Língua de vitela estufada e puré de batata Raiz de Cana Raul Reis	12,00€
Pato, foie gras e cogumelos selvagens	45,00€
Bitoque	16,00€

Extras*

Ovas de truta (15gr)	10,00€	Caviar imperial (15gr)	45,00€
Trufa negra (gr)	2,80€		

*mediante disponibilidade

Peixes e Mariscos "sob consulta"
Cozidos, grelhados ou salteados
€/Kg

CARNES

Molejas de borrego alentejano	92,00€/kg
	Sugestão 150gr/ pax
Costeleta de borrego alentejano	59,00€/ kg
	Sugestão 250gr/ pax
Ribeye Carnes Jacinto	98,00€/ kg
	Sugestão 400gr/ pax
Chuleta Carnes Jacinto	98,00€/ kg
	Sugestão 1 unid./ pax
Presa de porco alentejano Manuel Maldonado	98,00€/ kg
	Sugestão 250gr/ pax

Guarnições

Ovo frito	1,50€	Batata frita	3,50€
Arroz branco	3,50€	Salada de alface e cebola	3,50€
Batata Cambuta cozida	3,50€	Legumes da estação	4,50€

SOBREMESAS

Fruta da estação	4,50€
Leite creme	4,00€
Mousse de chocolate e pó de café	5,00€
Pudim flan	4,10€
Maçã reineta, gemada e pistachio	6,40€
Marmelo assado e gelado de nata	5,00€
Queijos de afinação "sob consulta"	€/kg

MENU

Couvert

Sourdough bread/ Virgin olive oil from Monte dos Fuzeiros/ Marinated olives 2,50€/ pax

100% Acorn fed iberic pork Cured Ham Maldonado (50gr)	16,00€
100% Acorn fed iberic pork Chorizo Maldonado (50gr)	5,60€
Lomo doblado Manuel Marabe (50gr)	7,30€
Tête d'achard D. Octávia (50gr)	7,50€
Smoked rolled pork belly SEL (50gr)	7,50€
Wagyu cecina	13,40€
Fresh goat cheese Guilherme	3,50€
Anchovy Xaia	3,00€
Smoked eel Irmãos Norinho (50gr)	13,10€
Potato salad	5,00€
Codfish fried cakes (2 uni.)	3,20€
Partridge fried empanada	5,00€
"Green eggs"	5,00€

Arouquesa beef carpaccio with capers vinaigrette Carnes Jacinto	17,00€
Bluefin tuna tartare	24,00€
Seasonal vegetables with romesco	13,00€
Open face omelet with prawns and onions	18,00€
Line caught squid with sheep butter sauce	25,00€
Octopus with XO sauce, sweet potato and peanuts	24,00€
Salted cod, egg yolk, onions and potatoes	21,00€
Carabineiro with fried egg	40,00€
Stewed veal tongue with Raiz de Cana purée Raul Reis	12,00€
Grilled mallard, foie gras and wild mushrooms	45,00€
Bitoque (sirloin steak with fries and egg)	16,00€

Extras*

Trout roe (15gr)	10,00€	Imperial caviar (15gr)	45,00€
Black truffle (gr)	2,80€		

*subject to availability

All prices include vat tax

Fresh Fish and Seafood "Upon request"
Boiled, grilled or sautéed
€/Kg

MEAT

Alentejo lamb sweetbreads	92,00€/kg
	150gr/ person recommended
Alentejo lamb chops	59,00€/ kg
	250gr/ person recommended
Ribeye Carnes Jacinto	98,00€/ kg
	400gr/ person recommended
Ribeye in the bone Carnes Jacinto	98,00€/ kg
	1 uni./ person recommended
Iberic pork presa Manuel Maldonado	98,00€/ kg
	250gr/ person recommended

Side Dishes

Fried egg	1,50€	French fries	3,50€
Plain rice	3,50€	Lettuce and onion salad	3,50€
Boiled potato	3,50€	Sautéed seasonal vegetables	4,50€

DESSERTS

Seasonal fruit	4,50€
"Leite creme"	4,00€
Chocolate mousse with coffee powder	5,00€
Flan pudding	4,10€
Russet apple, sabayon and pistachio ice cream	6,40€
Roasted quince with ice cream	5,00€
Cheese platter "upon request"	€/kg