



## Couvert

---

FN Bread, Cornbread, Iberian Ham, Herb Butter and C.E. Olive Oil (For 2 People) 7,5

## THE "TAPAS"

---

Delight yourself in the selection of "tapas" prepared by our Chef... 26,5

Veal and Spinach Croquette

Seabream and Smoked Pepper Taco

Shrimp, Garlic and Spicy Sauce, Yuzo Couli

Pork Loin, Roasted Pineapple and BBQ Sauce



## SOUPS AND STARTERS

---

Iberian Smoked Ham 20,5

Pintada Samosa, Beetroot Tartare and Persimmon Chutney 15,5

Chestnut Cream with Foie Gras 15,5

Tuna Loin, Teriyaki, Onion in Textures and Avocado 17,5

Mertolengo Tartar Beef, Summer Truffle 19,5

Mushrooms Cream with Thyme, Egg Yolk, Almonds and Pancetta 15,5

Partridge and Foie Gras Puf Pastry, Watercress and Orange Salad 19,5

## VEGETARIAN

---

Chickpea and Shiitakes Mushrooms, crispy tofu 17,5

Seitan Tataki, Sweet Chilli Beetroot, Avocado and Cream Cheese 18,5

Pumpkin Risotto, Watercress and Parmesan Cheese 19,5

## THE FISH

---

Traditional Cod Fish 26,5

Codfish Loin, Broccoli and "pil-pil" Sauce 27,5

Octopus "Carolino" Rice 28,5

Roasted Sea Bass with Lobster Risotto 33,5

## THE MEAT

---

Free Range Chicken, Salsify and Quinoa 25,5

Black Pork, Clam and Coriander "Miga", Creamy Vegetable 29,5

Alentejo Lamb Carre, Pumpkin and Fondant Turnip 32,5

Beef Tenderloin, Mushrooms Stuffed with Foie Gras, Quail Egg, Potato and Truffle Gratin 33,5

## THE DESSERT

---

Season fruit 7,5

Pudding "Abade Priscos" with Tangerine and Kalamasi 10,5

Creamy "Toucinho do Céu", Apple and Yogurt 10,5

Peanut, Banana and Caramel 11,5

Crème Brulée, Seasonal Fruit and Honeycomb 11,5

Pavlova with Blueberry and Sudachi 13,5

S.Tomé Chocolate, Raspberry and Pomegranate 14,5

Selection of Alentejo Cheeses 15,5