



### *Starters*

*Mushrooms, leek, creamy cheese from "Rio de Moinhos"*  
€14.00

*Marinated oysters from the "Sado" river and roasted leek*  
€18.00

*Pork feet with coriander*  
€14.00

*Red prawn and edible crab cannelloni*  
€19.00

*Traditional pork sausage, wild mushrooms, asparagus, egg and acorn*  
€14.00

*Bivalves and chard*  
€18.00

### *Soup*

*Traditional codfish "Açorda"*  
€10.00

*Purslanes soup*  
€10.00



### *Rice and pasta*

*Mushrooms risotto*

€19.00

*Seaweed risotto*

€18.00

*Linguini with dry codfish scraps*

€14.00

*Warm salad with baby vegetables, cucumber, creamy cheese and quinoa*

€18.00

### *Fish*

*Codfish loin and codfish tongue rice with coriander*

€23.00

*Spider crab and seaweed*

€28.00

*Fresh fish pouched in seaweed with fennel*

€25.00

*Red prawn with edible crab cannelloni*

€38.00



## *Meat*

*Alentejo's pork, vegetables bundle and apple pickles*

€21.00

*Lamb, mashed potatoes with saffron and baby vegetables*

€26.00

*Guinea fowl stewed in Vila Viçosa's craft beer, grass peas and baby carrots*

€24.00

*Calf tongue, potatoes roasted in salt and seasonal vegetables*

€22.00

*Menu created by Chef Pedro Mendes*