



DINNER MENU

CHEF DANIEL ALMEIDA

AMUSE BOUCHE

01

Alentejo Pork Trilogy

02

Langoustine | Cantaloupe melon | Lime | Cashew

03

Cod | Olive | Alentejo bread | Nisa Cheese

04

Tasting of matured Alentejo pork |
Herb gnocchi | Onion | Chard

05

Pineapple | Basil | Tepache

DESSERT

Cherry | Marvão Sour Cherry Liqueur (Ginjinha) | Almond | Dark Chocolate

or

Apricot | Chamomile | Honey | Lemon

DINNER TASTING MENU

€60 / PAX

3 Wines Selection,
Water & Coffee/Tea

€20 / pax

5 Wines Selection,
Water & Coffee/Tea

€30 / pax