

## Starters

### Entradas

Couvert Olival - 4,50€

Couvert Montado Alentejano - 4,75€

Alentejo Caprese Salad - 6,50€  
Salada Capresa Alentejana

Suggestion: White Wine ".COM"  
- Estremoz

Pickled octopus- 7,50€  
Polvo em escabeche

Suggestion: Green Wine "Muralhas"  
- Muralhas de Monção

Shiitake mushroom in the oven with fig vinegar - 7,50€  
Cogumelos shiitake no forno com vinagre de figo

Suggestion: White Wine "Her. dos Grous"  
- Albernã

Alentejo pork ham - 9,50€  
Presunto de Porco alentejano

Suggestion: Red Wine "Blog"  
- Arraiolos

Sheep cheese au gratin with oreganos - 10,00€  
Queijo de Ovelha gratinado com oregãos

Suggestion: Red Wine "Periquita Reserva"  
- Península de Setúbal



## Vegetarian Vegetariano

Quinoa salad with fried vegetables - 13,50€  
Salada de Quinoa com bombons de legumes

Suggestion: Beer "Bohemia"

Courgette lasagna and lentils - 14,50€  
Lasanha de courgete e lentilhas

Suggestion: Rose wine "Santa Vitória"  
- Santa Vitória

## Pasta Massas

Petuccine with chicken and  
coriander pesto- 13,50€

Petuccine com frango e pesto de  
coentros

Suggestion: White Wine "Santa Vitória"  
- Santa Vitória

Black spaghetti, prawns and octopus - 15,50€  
Esparguete negro, gambas e polvinhos

Suggestion: Gin "Black Pig Costa Alentejana"  
- Santiago do Cacém



## Soup Sopa

Fish soup, coriander and garlic crotons - 6,50€  
Sopa de peixe, coentros e crotons d'alho

Suggestion: White Wine "Euphoria"  
- Silves

Fish Soup Alentejo's Typical Dish - 8,00€  
Sopa de Cação à Alentejana

Suggestion: White Wine "Peceguina"  
- Albernã



## Fish Peixe

Alentejo's typical dish with cod fish, egg and green peppers - 13,00€  
Açorda alentejana de bacalhau com ovo escalfado e pimento

Suggestion: White Wine "Ravasqueira Seleção"  
- Arraiolos

Croaker fish in herb butter - 14,50€  
Tranche de corvina em manteiga d'ervas

Suggestion: Rose Wine "Pato Frio Cashmere"  
- Vidigueira



Sautéed cod fish with potatoes, spring greens and  
garlic olive oil - 15,00€

Lagarada de bacalhau com batatinhas a murro,  
grelas salteados e azeite d'alho

Suggestion: Red Wine "Inevitável"  
- Santa Vitória

Sautéed octopus tentacles in olive oil and garlic with  
potato and tomato- 16,00€

Tentáculos de polvo salteados em azeite e alho com meia desfeita de batata e  
tomate

Suggestion: White Wine "Invisível"  
- Reguengos d Monsaraz

Fish stew - 2 persons- 30,00€  
Caldeirada de Cação - 2 pessoas

Suggestion: White Wine "Roupeiro da Peceguina"  
- Albernã

Dear customer in case of food intolerances  
communicate to one of our collaborators



## Meat

### Carne

Alentejo's pork with "migas" typical dish - 13,50€

Migas de espargos à alentejana com carne de porco de alguidar

Suggestion: Red Wine "Periquita"  
- Península de Setúbal

Veal ossobuco with potatoes and sautéed vegetables - 15,50€

Ossobuco de vitela com batatinha e legumes salteados

Suggestion: Red Wine "Vinha d'Ervideira"  
- Reguengos de Monsaraz

Meat of Black Pork with "migas" of typical sausage and mash

Pippin apple - 16,50€

Plumas de porco preto com migas de farinheira e puré de maçã reineta

Suggestion: Red Wine "Vinha das Romãs"  
- Arraiolos

Lamb grilled with with tomato and oregano "migas" - 16,50€

Costeletas de borrego grelhadas com migas de tomate e oregãos

Suggestion: Red Wine "C. do Paraíso Sousaão"  
- Silves

Dry aged beef (+/-350g) - 18,50€

Naco da vazia maturada

Suggestion: Red Wine "Malhadinha"  
- Albernôa

## Children's Menu

### Menu Infantil

Vegetable soup - 3,00€

Creme de legumes

Pizza margarita - 6,00€

Pizza margarita

Chicken's nuggets - 6,50€

Nuggets de frango

Fish in the oven - 7,00€

Tranche de peixe no forno

Beef steak - 8,00€

Bife de Alcatra

Extra accompaniment - 3,00€

Acompanhamento extra

Icecream - 3,00€

Gelados Fini

Fruit Mix - 3,00€

Mix de Frutas

Chocolate mousse - 3,50€

Mousse de Chocolate



## Desserts

### Sobremesas

Pineapple and lime carpaccio - 3,75€

Carpaccio de abacaxi e lima

Suggestion: Wine "Moscatel Roxo"  
- Península de Setúbal

Custard with pennyroyal - 4,00€

Leite creme de poejo

Suggestion: Late harvest wine "MAPA"  
- Vila Nova de Foz Côa

Chocolate mousse, olive oil and hazelnuts - 4,50€

Mousse de chocolate, azeite e avelãs

Suggestion: Aguardente "Mosca"  
- Península de Setúbal

Coconut and pistachio pudding - 4,75€

Pudim de coco e pistachos

Suggestion: Liquor "Amarguinha"  
- Algarve

Special fruit salad - 5,00€

Salada de fruta à "Fio d'Azeite"

Suggestion: Gin "Azor Premium"  
- Nazaré

Chocolate bronwie with almoand and salted caramel icecream - 5,50€

Brownie de chocolate com amêndoa e gelado de caramelo salgado

Suggestion: Port Wine "Graham's 30 anos"  
- Vila Nova de Gaia

## Delta Q coffee

### Café Delta Q

megnetiQ

Very intense

aromatiQ

Intense

silQ

Soft

bioQ

Intense

deQaf

Intense



- 1,20€

No dish, food product or drink, including the cover charge, can be charged if not is requested by the customer or made unusable

Decree - law no. 10-16 of January 2015 (article no. 135-3)

This property contains complaints book

IVA included at the current legal rate

Merely illustrative images

