

QUINTA DO QUETZAL

Sharing is caring

COUVERT (BREAD 2, CHEESE 2, BUTTER 1, OLIVES AND OLIVE OIL 1) - 6€

SERPA CHEESE PASTERIES - UNID 3€ TEMPURA GREEN BEANS WITH RED PEPPER MUSTARD- 8€ STEWED DUCK IN TOMATO SAUCE , SLOW COOCKED EGG- 12€ GAME RAVIOLIS, MUSHROOMS AND ASPARGUS - 16€ FARINHEIRA AND POTATO BOMB - 9€ BEETROOT AND FRESH GOAT CHEESE TARTAR - 9€ RIVER CRAYFISH, SLOW COOCKED EGG YOLK, CURED ALENTEJO PORK - 18€ ROASTED OCTAPUS, SWEET POTATOES, RED PEPPER, ROMESCO SAUCE - 26€ FRIED DOGFISH, CORIANDER CRUMBS - 18€ ROASTED CODFISH, STEWED CHICKPEAS, SAMES AND GARLIC CORIANDER - 22€ GRILL DRY AGED ENTRECÔTE, CHIMICHURRI, POTATO - 29€

Desserts

DELÍRIO DE VILA DE FRADES - 7€ DARK CHOCOLATE TEXTURES - 8€ DRUNK PEARS - 7€ VIDIGUEIRA CONVENTUAL CAKE WITH ANTÃO VAZ ICE CREAM - 8€



"No dish, food product or drink, including the couvert, can be charged if it is not requested by the customer or if it is unused" " All prices shown include VAT at the legal rate in vigor"

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Tasting Menu

7 moments- 60 € 9moments- 75 €

SERPA CHEESE PASTERIES/ CHIKEN LIVER MACARRON /PORK SAUSAGE MADALENA

GAME RAVIOLIS, MUSHROOMS AND ASPARAGUS

RIVER CRAYFISH, SLOW COOCKED EGG YOLK, CURED ALENTEJO PORK

BASED CURED BARBEL, ROMESCO, "PISO ALENTEJANO

PEPPERMINT AND ORANGE

ROASTED LAMB, CARROT AND YOGURT

ALENTEJO PORK AND PURSLANE

GRAPE JAM ICE CREAM, WHITE CHOCOLATE MOUSSE AND PEPPERMINT

"DELÍRIO DE VILA DE FRADES"

WINE PAIRING

30€

AUTUMN SPECIALS (BY PRE OR DE OR IF AVAILABLE)

PARTRIDGE RICE AND "FOIE GRAS" (2 PAX) - 55€ DEER LOIN, SAUTEED QUINCE AND CHOCOLATE SAUCE- 26€ HUNTING MATRIOSCA (3PAX) - 75€ LAMB LEG WITH ROASTED LIVER RICE (2/3PAX) - 75€



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