

QUINTA DO QUETZAL

Sharing is Caring

COUVERT

(BREAD 2, CHEESE 3, BUTTER 1, OLIVES AND OLIVE OIL 1) - 7€

SERPA CHEESE PASTERIES - UNID 3€

TEMPURA GREEN BEANS WITH RED PEPPER MUSTARD - 8€

STEWED DUCK IN TOMATO SAUCE , SLOW COOKED EGG - 12€

TONATTO BEEF TONGUE - 12€

CHERRY GAZPACHO, GOAT CHEESE ICECREAM AND FRIED MACKEREL 12€

FARINHEIRA AND POTATO BOMB - 10€

BETROOT AND FRESH GOAT CHEESE TARTAR - 9€

RIVER CRAYFISH, SLOW COOKED EGG YOLK, CURED ALENTEJO PORK - 18€

GRILLED CAULIFLOWER STEAK WITH MUSHROOMS AND SPINACH SALAD - 18€

ROASTED OCTAPUS, SWEET POTATOES, RED PEPPER, ROMESCO SAUCE - 26€

“MIGAS GATAS” WITH SAMES CONFIT CODFISH - 22€

GRILLED DRY AGED ENTRECÔTE, CHIMICHURRI, POTATO - 29€

ROSTAED LAMB, CARROT PUREE, PEPPERMINT AND YOGURT SAUCE, SPINACH - 22€

SLOW ROASTED ALENTEJO PORK, MUSHROOM RICE- 24€

Desserts

DELÍRIO DE VILA DE FRADES - 7€

DARK CHOCOLATE TEXTURES - 8€

VIDIGUEIRA CONVENTUAL CAKE WITH ANTÃO VAZ ICE CREAM - 8€

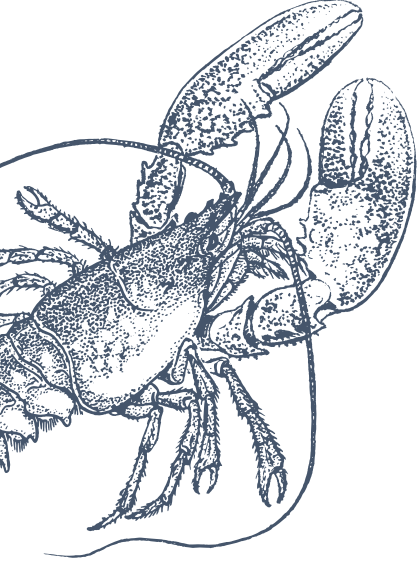
GUATEMALTECA - 9€

STRAWBERRY SOUP, WHITE CHOCOLATE MOUSSE AND CANELLONI - 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€

9 moments - 75€

CHERRY GAZPACHO, GOAT CHEESE ICECREAM AND FRIED MACKEREL

WHITE BEAN CREAM WITH “CABEÇA DE XARA”

RIVER CRAYFISH, SLOW COOKED EGG YOLK, CURED ALENTEJO PORK

BASED CURED BARBEL, ROMESCO, “PISO ALENTEJANO

PEPPERMINT AND ORANGE

ROASTED LAMB, CARROT AND YOGURT

SUMMER STEW WITH ALENTEJO PORK

GRAPE JAM

“DELÍRIO DE VILA DE FRADES”

Wine Pairing

Standard - 30€

Premium - 55€

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