



Experience some of these flavors and textures I came across growing up, in the dishes on the menu today.

Honoring Portuguese heritage and provenance, with modern European creativity, our aim is to take you on a discovery of great flavors and food with a real story of Douro River, with a strong commitment to source locally produced ingredients.

Try the tasting menu and discover all the flavors that our menu has to offer, accompanied by a selection of wines from our sommelier.

Enjoy your meal

Dárcio Henriques
Executive Chef

TASTING MENU

Chef greetings

Sourdough bread, cornbread, smoked butter, and extra virgin olive oil

Organic asparagus from Quinta Verde Água
With wild mushrooms

Wild mushrooms
Terrincho DOP Tortellini

Seabass
Fennel, turnip, olives and fish jus

Arouquesa beefrump
Smoked celeriac and potato soufflé

Pre dessert

Chocolate Tart, Douro hazelnut
With vanilla and tonka bean ice-cream

Petit Fours and local infusion

8 Moments

Octant Douro wine pairing
Sommelier's choice pairing
Premium pairing
Premium Port wine pairing

The 8 moments of the tasting menu are available until 9.30 pm.

VEGETARIAN TASTING MENU

Chef greetings

Sourdough bread, cornbread, smoked butter, and extra virgin olive oil

Pea soup and quinoa

Wild mushrooms
Terrincho DOP tortellini

Organic cauliflower
Cauliflower purée and organic curry olive oil

Roasted zucchini
Ajo blanco with almonds from Douro and quinoa

Pre dessert

Chocolate Tart, Douro hazelnut
With vanilla and tonka bean ice-cream

Petit Fours and local infusion

8 Moments

Octant Douro wine pairing
Sommelier's choice pairing
Premium pairing
Premium Port wine pairing

The 8 moments of the tasting menu are available until 9.30 pm.

TO START

Pea soup

Bellota ham and quinoa

Crispy egg

Cauliflower, smoked salmon

Shrimp and "alheira" sausage ravioli

With prawn bisque

Wild mushrooms

Terrincho DOP Tortellini

Organic asparagus from Quinta Verde Água

With wild mushrooms

TO FOLLOW

Seabass

Fennel, turnip, olives and fish jus

Confit codfish

With crispy Garrafal onion and its purée

Sole

Leek, and Douro sparkling wine sauce

Arouquesa beef rump

Smoked celeriac and potato soufflé

Arouquesa beef tenderloin steak

Green potato purée with wine reduction

Duck breast

Carrots from Quinta Verde Água

Spaghetti and tomato sauce

Roasted tomatoes and basil

Organic cauliflower

Cauliflower puree and organic curry olive oil

Roasted zucchini

Ajo blanco with almonds from Douro and quinoa

Side dish

Green salad / French fries / Sauteed mushrooms

TO FINISH

Chocolate Tart, Douro hazelnut

With vanilla and tonka bean ice-cream

Raspberries lime and mint

With homemade granola

Honey and orange from Douro Valley

With orange sorbet

Lemon tart

Sweet bread and meringues

Apple and cinnamon

Walnut and white chocolate

Selection of fruits

Cheese board

1 pax

2 pax

The best selection of cheeses from the Douro Valley, accompanied by homemade jams, grapes and nuts.

Bread, butter and olive oil.

No dish, product, or beverage, including the cover charge, can be billed if not requested by the customer or if it is rendered unused by them.

The prices above are in Euros.

VAT included. Some of the exposed and provided food may contain allergens. For more information please request the ingredients list. Complaints book available.