

Tomato Soup with Poached Eggs

Tuna Samosas

Octopus à Lagareiro

Baba de Camelo

VEGETARIAN OPTIONS

Swede Curry ▪ Mushroom and Vegetable Stew
Chickpea and Pumpkin Curry ▪ Stuffed Courgette

Other options: Pensão-Agrícola Codfish

Dinner reservations are accepted at our reception
desk until 12.00 am of the same day.

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QUINTA DA LAGOALVA RESERVA BRANCO (TEJO)

*Complex and harmonious, with notes of white fruit and a hint of vanilla
from oak barrel aging.*

DESPEDIDA TINTO (ALGARVE)

*Monovarietal made from Negra Mole, the "Pinot Noir of the Algarve":
light and fresh, red fruit notes, rounded acidity.*

COVELA ROSÉ (MINHO)

*Unoaked, organic certified, fresh and dry with lots of minerality, notes
of red fruit, structured and with a long finish.*

If it's not fresh from the farm, it's not on our table!

According to availability, daily menus can be swapped.

Mussel Soup

Cauliflower Pudding

Algarvian Squid

Strawberry Merengue Dessert

VEGETARIAN OPTIONS

Swede Curry ▪ Mushroom and Vegetable Stew
Chickpea and Pumpkin Curry ▪ Stuffed Courgette

Other options: Pensão-Agrícola Codfish

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ALORNA BRANCO RESERVA (TEJO)

Blend of Arinto (fresh acidity) and Chardonnay (full-bodied, ripe fruit), nicely balanced with a long finish.

DESPEDIDA TINTO (ALGARVE)

Monovarietal made from Negra Mole, the "Pinot Noir of the Algarve": light and fresh, red fruit notes, rounded acidity.

COVELA ROSÉ (MINHO)

Unoaked, organic certified, fresh and dry with lots of minerality, notes of red fruit, structured and with a long finish.

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Pumpkin and Ginger Cream

Goat Cheese Puff Pastry
with Honey and Walnuts

Roast Chicken with
Orange and Almonds

Baba de Camelo

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FLOR DAS TECEDERAS BRANCO RESERVA (DOURO)

*Fresh, crisp, and citric, a certified organic Chardonnay
from the Douro Valley.*

FLOR DAS TECEDERAS TINTO RESERVA (DOURO)

*A field blend of as many as 25 different native grapes,
aged in barrel for over 12 months. Complex and elegant.*

COVELA ROSÉ (MINHO)

*Unoaked, organic certified, fresh and dry with lots of minerality,
notes of red fruit, structured and with a long finish.*

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Bean Soup (Caldinho de feijão)

Tuna Estupeta

Ossobuco with Pirão

Chocolate Marquise

VEGETARIAN OPTIONS

Swede Curry ▪ Mushroom and Vegetable Stew
Chickpea and Pumpkin Curry ▪ Stuffed Courgette

Other options: Pensão-Agrícola Codfish

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desk until 12.00 am of the same day.**

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VINHA DE REIS BRANCO (DÃO)

*A bold blend of Encruzado, Malvasia Fina, and Bical grapes.
Bright golden color, dry and aromatic, with hints of
green apple tartness.*

VINHA DE REIS TINTO (DÃO)

*A smoky, elegant blend of Touriga Nacional, Alfrocheiro, and Jaen
grapes, nicely balanced minerality with a touch of oak barrel,
rounded red fruit with a hint of cocoa.*

VINHA DE REIS ROSÉ (DÃO)

*Monovarietal from the Jaen grape, salmon-colored,
dry, fruity, and mineral.*

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Chicken Soup

Octopus Salad

Baked Fish

Pistachio Ice Cream

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FLOR DAS TECEDERAS BRANCO (DOURO)

Fresh, with a floral and fruity aroma, but dry on the palate. Unoaked.

FLOR DAS TECEDERAS TINTO (DOURO)

*Made from the six most typical Port wine grapes. Produced in
stainless steel tanks (no barrel) to maintain a fresh and fruity profile.*

COVELA ROSÉ (MINHO)

*Unoaked, organic certified, fresh and dry with lots of minerality,
notes of red fruit, structured and with a long finish.*

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