



At the Palma restaurant, you will discover the essence of the Alentejo taken to a new level. The genuineness and generosity of the Alentejo countryside, surrounded by castles, meadows and unique natural beauty, was the stage for Chef Miguel Laffan, with a Michelin star on his curriculum, to be inspired and create a concept of modern Alentejo cuisine, offering a family experience of sharing and well-being, taking the best of what the land gives us.



COUVERT

Alentejo Bread, Torre de Palma olive oil, olives 3.5€

GETTING STARTED

Codfish rissol with roasted tomato mayonnaise and squid ink (un.)	4€
Carabinero prawn rissol (un.)	5€
Lamb croquette with tandoori and mint mayonnaise (un.)	6€
Wood oven-roasted duck pie with watercress and orange salad	14€
Roasted sheep cheese with fresh oregano, peppers and chili chutney	13€
Selection of wild mushrooms from Alentejo, sweet garlic purée with parsley and smoked lard	12€
Squid calamares with garlic, cilantro and lemon mayonnaise	18€
Torre de Palma eggs cooked on the table with the best regional products chorizo, asparagus, mushrooms and fresh aromatic herbs from our garden	18€

TO CONFORT

Andalusian gazpacho with watermelon and strawberry	12€
Vegetable cream soup from Herdade Torre de Palma	6€
Fish soup from Alentejo Coast	18€



FROM THE VEGETABLE GARDEN

Green curry with organic vegetables and basmati rice	25€
Potato gnocchi with gorgonzola cream, spinach and pine nuts	23€
Creamy mushroom rice	26€

FROM THE SEA

Portuguese wild squid grilled with béarnaise sauce, coriander and lemon rice	32€
Octopus roasted on clay, with "migas" and fresh herbs	35€
Hake fillet with tomato rice and tartar sauce	24€
Shrimp curry with saffron and coconut milk and premium basmati rice	29€
Carabiner Prawn rice from the Algarve	60€
Codfish "à casa do forno" (<i>chipped codfish, creamy onions and dry cornbread crumbs with bell pepper aioli</i>)	55€
	2 people individual 28€

FROM THE FIELD

CarnAlentejana beef, Miguel Laffan's signature sauce with hand-cut fries and sautéed spinach	32€
Slow-cooked Barbecue pork ribs, with Thai salad	28€
Duck Magret with honey, shoyu and passion fruit, spicy noodles with peanuts	28€
Alto Alentejo lamb shank, slow roasted with potatoes, shallots and sautéed spinach	32€



WINES AT THE TABLE TASTING MENU

Duck pie roasted on wooden-oven with cress and orange salad

Torre de Palma Rosé

Shrimp curry with saffron and coconut milk and premium basmati rice

Torre de Palma Arinto & Alvarinho

Slow-cooked Barbecue pork ribs, with Thai salad

Torre de Palma Reserva Red

“Toucinho do Céu” (almond and egg), cinnamon crust and tangerine sorbet

Torre de Palma Late Harvest

Wine Menu at the Table / Price per person: 90,00 Euros

Minimum 2 persons*

WINES AT THE TABLE PREMIUM TASTING MENU

Carabinero prawn rissol

Torre de Palma Rosé

Portuguese squid caught on the line and grilled with béarnaise sauce and coriander and lemon rice

Torre de Palma White Grande Reserva da Família

CarnAlentejana beef, Miguel Laffan's signature sauce with hand-cut fries and sautéed spinach

Torre de Palma Alicante Bouschet & Tinta Miúda

Estremoz egg Pudding with walnut ice cream




Torre de Palma Late Harvest

Wine Menu at the Table Premium / Price per person: 110,00 Euros

Minimum 2 persons*



FOR SUPER HEROES

Vegetable soup	6€
Torre de Palma eggs	16€
Chicken schnitzel 	14€
Burguer 	14€
Beef Terderloin 	22€
Creamy codfish with eggs, potatoes and onions	18€
Extra Side	8€

 Choose a garnish: fries, rice, vegetables or pasta



DESSERTS

Estremoz egg Pudding with walnut ice cream	8€
“Toucinho do Céu” (almond and egg), cinnamon crust and tangerine sorbet	8€
Crunchy chocolate mousse, creamy caramel salted peanut butter ice cream	12€
Crème Brûlée with sweet herbs from our garden with raspberry ice cream	9€
Selection of cheese from Estremoz market, nuts and homemade jams	22€

DESSERTS WINE

Torre de Palma Late Harvest 2022	17€ 100€
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Limited edition of 390 bottles. This unique Late Harvest wine was produced from dried grapes of Tinta Miúda. Created by our winemaker Duarte de Deus at Torre de Palma.

Port Wine Offley Tawny	5€
Madeira Wine Blandy´s 10 years Bual	11€
Madeira Wine Blandy´s 10 years Malmsey	11€
Madeira Wine Blandy´s 1987 Terrantez	50€