



PALMA
r e s t a u r a n t e
MIGUEL LAFFAN

At Palma restaurant discover the essence of the Alentejo raised to a new level. The genuineness and generosity of this inland Alentejo surrounded by castles, meadows and a unique natural beauty, was the stage for Chef Miguel Laffan, with a Michelin star in his curriculum to be inspired and create a concept of current Alentejo cuisine proposing a family experience, sharing and well-being, enjoying the best that the land gives.

Laffan.



COUVERT

Alentejo Bread, Torre de Palma olive oil, olives	3,5€
Fresh goat cheese	3,5€
Carabinero prawn rissol (un.)	4€
Marinated roast peppers	1,5€

TO CONFORT

Gazpacho with strawberry and watermelon, barrel aged vinegar and almonds	16€
Pea soup with regional chorizo from Dona Octávia	14€

GETTING STARTED

Lamb croquette with tandoori and mint mayonnaise (un.)	6€
Duck pie roasted on wooden-oven with cress and orange salad	13€
Selection of wild mushrooms from Alentejo, sweet garlic purée with parsley and smoked lard	12€
Roasted sheep cheese with fresh oregano, peppers and chili chutney	9€
Squid calamares with garlic, cilantro and lemon mayonnaise	14€
Torre de Palma organic eggs cooked on the table by our Maitre with the best regional products chorizo, asparagus, mushrooms and fresh aromatic herbs from our garden	16€
Shrimps fried on clay with garlic, chili and fresh coriander	18€

VAT included at the legal rate in force

No dish or food product or beverage can be charged if not requested by the customer or unused (DL 10/2015 of January 16).



FROM THE SEA

Portuguese wild squid grilled with béarnaise sauce, coriander and lemon rice	28€
Fish soup from the Setúbal market with red mullet, crayfish and rouille	30€
Octopus roasted on clay, with "migas" and fresh herbs	27€
Roasted codfish with coriander and clams "migas"	28€
Shrimp curry with saffron and coconut milk and premium basmati rice	28€

FROM THE FIELD

Special pork loin from Alentejo slowly cooked, with asparagus "migas"	28€
Slow cooked pork ribs with honey, soy, spices and Thai green papaya salad	26€
Portuguese-raised veal loin, Miguel Laffan's signature sauce with hand-cut fries and sautéed spinach	29€
Slow roast leg of lamb with potatoes, shallots, and sautéed spinach	29€

FROM THE VEGETABLE GARDEN




Green curry with organic vegetables and Thai rice	25€
Pea stew with poached egg	22€
Red curry with grilled sweet potato organic vegetables, creme fraiche and fresh herbs	22€

"migas" - Traditional side dish made with bread, fresh herbs and garlic

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FOR SUPER HEROES

Vegetable soup	6€
Creamy codfish with eggs, potatoes and onions	12€
Torre de Palma eggs	14€
Chicken schnitzel 	12€
Burguer 	12€
Beef Terderloin 	18€
Extra Side	6€

 Choose a garnish: fries, rice, vegetables, mashed potatoes or pasta

SWEET TOOTH

Raspberry textures	8€
Baked apple tartlet, vanilla ice cream and diplomatic cream	9€
Crème Brûlée with sweet herbs from our garden with raspberry ice cream	8€
Crunchy chocolate mousse with salted caramel creamy sauce and peanut butter ice cream	8€
”Farófiás” and hazelnut textures	7.5€
Selection of cheese from Estremoz market, nuts and homemade jams	12€

Dessert wine from Torre de Palma



Torre de Palma Late Harvest 2020 - Limited Edition 0,5l
Tinta Miúda

120€ || 20€



With an availability of scarce 390 bottles, this unique Late Harvest wine produced from dried grapes was created by our winemaker Duarte de Deus at Torre de Palma.