



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.



COUVERT

Alentejo Bread, Torre de Palma olive oil, olives	3,5€
Regional cheese from artisanal production	4€
Carabinero prawn rissol (un.)	4€
Marinated roast peppers	2,5€

TO CONFORT

Fish soup from Alentejo Coast	18€
Alentejo's traditional codfish soup with cured egg yolk and vegetables from our garden	18€
Vegetable cream soup from Herdade Torre de Palma	8€

GETTING STARTED

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

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

Flamed scallops with jowls, handmade potato gnocchis, saffron filo cream and dill oil champagne	28€
Octopus roasted on clay, with "migas" and fresh herbs	28€
Portuguese wild squid grilled with béarnaise sauce, coriander and lemon rice	28€
Shrimp curry with saffron and coconut milk and premium basmati rice	28€
Carabiner rice from Algarve	40€

FROM THE FIELD

Duck grilled Magret with honey, shoyu and passion fruit, spicy noodles with peanuts	28€
Black Pork Piano with with mashed potatoes with Azorean butter with lemon zest and grilled bimis	28€
Alentejo breed pork neck braised in red wine, potato gnocchi with wild mushrooms and autumn vegetables	29€
Portuguese-raised beef, 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




Creamy mushroom rice	22€
Red curry with grilled sweet potato organic vegetables, crème fraîche and fresh herbs	22€
Green curry with organic vegetables and Thai rice	25€
"migas" - Traditional side dish made with bread, fresh herbs and garlic	


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FOR SUPER HEROES

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

 Choose a garnish: fries, rice, vegetables or pasta

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SWEET TOOTH

Abade de Priscos pudding with Tangerine Sorbet	7€
Cold Strawberry Soup with Ice Cream	8€
Almond Tart with Green Apple Sorbet	8€
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€
Selection of cheese from Estremoz market, nuts and homemade jams	12€

Dessert wine from Torre de Palma



Torre de Palma Late Harvest 2021 - 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.