



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.



COUVERT

Alentejo Bread, Torre de Palma olive oil, olives	3.5€
Regional cheese from artisanal production	4.9€

GETTING STARTED

Carabinero prawn rissol (un.)	4.5€
Lamb croquette with tandoori and mint mayonnaise (un.)	6€
Duck pie roasted on wooden-oven with cress and orange salad	13€
Roasted sheep cheese with fresh oregano, peppers and chili chutney	9€
Selection of wild mushrooms from Alentejo, sweet garlic purée with parsley and smoked lard	12€
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€

TO CONFORT

Vegetable cream soup from Herdade Torre de Palma	8€
Strawberry and watermelon gazpacho	13€
Fish soup from Alentejo Coast	18€
Alentejo's traditional codfish soup with cured egg yolk and vegetables from our garden	18€



FROM THE VEGETABLE GARDEN

Green curry with organic vegetables and basmati rice	25€
Red curry with grilled sweet potato and organic vegetables, fresh herbs and basmati rice	22€
Creamy mushroom rice	26€

FROM THE SEA

Portuguese wild squid grilled with béarnaise sauce, coriander and lemon rice	28€
Octopus roasted on clay, with "migas" and fresh herbs	35€
Flamed scallops with jowls, handmade potato gnocchis, saffron filo crea and dill oil champagne	28€
Shrimp curry with saffron and coconut milk and premium basmati rice	28€
Carabiner rice from Algarve	45€

FROM THE FIELD

Alentejo pork neck braised in red wine, potato gnocchi with wild mushrooms and vegetables from the garden	29€
CarnAlentejana beef, Miguel Laffan's signature sauce with hand-cut fries and sautéed spinach	29€
Black Pork Piano with mashed potatoes with Azorean butter with lemon zest and thai salad	28€
Duck grilled Magret with honey, shoyu and passion fruit, spicy noodles with peanuts	28€
Slow roast leg of lamb with potatoes, shallots, and sautéed spinach	29€



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 Reserva White

Alentejo pork neck braised in red wine, potato gnocchi with wild mushrooms and vegetables from the garden

Torre de Palma Reserva Red

Almond Tart with Green Apple 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 rissole

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

Abade de Priscos Pudding with Tangerine Sorbet

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	8€
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

Abade de Priscos Pudding with Tangerine Sorbet	8€
Almond Tart with Green Apple Sorbet	8€
Crunchy chocolate mousse, creamy caramel salted peanut butter ice cream	8€
Crème Brûlée with sweet herbs from our garden with raspberry ice cream	9€
Selection of cheese from Estremoz market, nuts and homemade jams	13€

DESSERTS WINE

Torre de Palma Late Harvest 2021	15€ 100€
<i>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.</i>	
Niepoort LBV 2015	5€ 37€
Blandy's 10 years Sercial	11€ 66€
Blandy's Sercial Blandy's 10 years Verdelho	11€ 66€
Blandy's Verdelho Blandy's 10 years Bual	11€ 66€
Blandy's Bual Blandy's 2004 Malmsey Colheita	105€
Blandy's Malvasia Blandy's 1999 Malmsey	150€
Blandy's – Madeira Malvasia Blandy's 1980 Terrantez	313€