



TORRE DE PALMA RESTAURANT

The Torre de Palma Restaurant emerged from the Alentejo region and its way of life. Each dish tells a story of time and respect for local, seasonal ingredients, which our team interprets with soul.

Just a few meters away is the Roman Villa of Torre de Palma, a reminder that this has always been a land of conviviality, wine, and sharing. Our gastronomic offering is born from this ancient heritage, where tradition and creativity come together under the leadership of Chef Eduardo Grilo. A native of Arronches, Chef Grilo grew up surrounded by the flavors and traditions of the Alentejo region. Now, he shares his roots and his vision of Alentejo cuisine with you.

We make our cuisine with respect, love, and truth: with products from our garden, partnerships with local producers, and wines crafted at the Torre de Palma Winery right next door.

Chef Eduardo Grilo
Pastry Chef Márcia Dias
Head Waiter Alexandre Santos
Sommelier Emanuel Granadeiro



**RESTAURANTE
TORRE DE PALMA**

Alentejo Experience

Tasting Menu (minimum of 02 people) 55€
(per person)

Couvert

Alentejo bread, Torre de Palma olive oil,
Olives and olive butter 6 €

Artisanal sheep's cheese 6 €

Starters

'Tiborna' with Monte da Vinha cheese,
tomato jam and caramelised walnuts 10 €

'Peixinhos da Horta de Torre de Palma' (vegetables tempura) 9 €

Shitake mushroom salad and Torre de Palma marmalade 12 €

Beef tongue with cauliflower "migas" 16 €

Fresh Tuna salad with beefsteak tomatoes,
cucumber, and oregano 22 €

Melon Salad with Beloteiros Iberic Ham 16 €

Soups

Herdade Torre de Palma vegetable soup 6 €

Alentejo tomato soup 12 €

'Sopa da Panela' Pot soup with free-range chicken 10 €



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Fish

Octopus with mashed potatoes and tomatoes, and 'chourizo' crumbs and gazpacho pickle	35 €
Charcoal-grilled cod with potatoes, peppers and cod roe	32 €
Sea rice from the Alentejo Coast fish with our aromatic herbs	32 €
"Açorda" with roe, grilled mackerel, and vinaigrette	26 €

Meat

Black Pork Cheeks with Alentejo bread 'migas' and orange	24 €
Oven Baked Rice with Grilled Black Pork and Pickles	24 €
CarnAlentejana beef tenderloin with smoked mashed potatoes and sautéed mushrooms	35 €

Vegetarian

Chickpea stew with cabbage and smoked mushrooms	18 €
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Desserts

Estremoz egg pudding with walnut ice cream	8 €
'Sericaia' with Elvas plum ice cream	9 €
Crunchy chocolate mousse, creamy coffee and salted caramel ice cream	9 €
Selection of cheeses from the Estremoz market, with jams and dried fruits	22 €

Kids

Herdade Torre de Palma vegetable cream soup	6 €
'Canja' Chicken noodle soup	5 €
Oven-baked salmon with sweet potato purée	16 €
Chicken breast with pea and carrot rice	16 €
Spaghetti Bolognese	16 €