



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€ |
| Regional cheese from artisanal production        | 4.9€ |

## GETTING STARTED

|  |      |
|--|------|
| Codfish rissol with roasted tomato mayonnaise and squid ink (un.)  | 4€   |
| Carabinero prawn rissol (un.)  | 4.5€ |
| Lamb croquette with tandoori and mint mayonnaise (un.)   | 6€   |
| Partridge escabeche marinated in wine from the property  | 14€  |
| Wood oven-roasted duck pie with watercress 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 eggs cooked on the table with the best regional products chorizo, asparagus, mushrooms and fresh aromatic herbs from our garden | 16€  |

## TO CONFORT

|  |     |
|--|-----|
| Pea cream with mint and Dona Otávia's sausages   | 8€  |
| 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 | 25€ |
| 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 pork jowl, handmade potato gnocchis, saffron filo cream and dill oil champagne                 | 28€             |
| Shrimp curry with saffron and coconut milk and premium basmati rice   | 28€             |
| Codfish "à casa do forno" ( <i>chipped codfish, creamy onions and dry cornbread crumbs with bell pepper aioli</i> ) | 40€<br>2 people |
| Carabiner Prawn rice from the 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€ |
| Slow-roasted Alentejo pork tenderloin, "Mouro" chorizo ravioli with mint, pea textures and roast sauce    | 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                        | 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 Arinto & Alvarinho*

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

*Torre de Palma Reserva Red*

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

*Port Wine Offley Tawny*

**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




*Madeira Wine Blandy´s 10 years Malmsey*

**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 | 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 | 17€   100€ |
|----------------------------------|------------|

*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€ |