

BASILII

Chef Filipe Ramalho

The flavors of Alentejo with a touch of sophistication. This is the combination you can find in the BASÍLII restaurant. With a name that pays tribute to the wealthy Roman family who lived in the villa of Torre de Palma - whose ruins are located a few meters from Torre de Palma Wine Hotel - and evokes the aromatic herb basil, our restaurant provides you with a trip through the Alentejo delights.

COUVERT

“ALENTEJO” BREAD

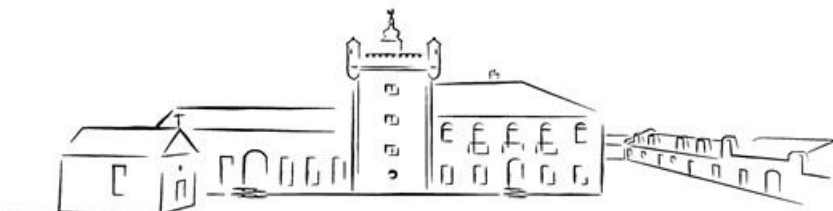
“ALENTEJO” BREAD WITH OLIVES

“ALENTEJO” BREAD WITH GARLIC

TORRE DE PALMA OLIVE OIL

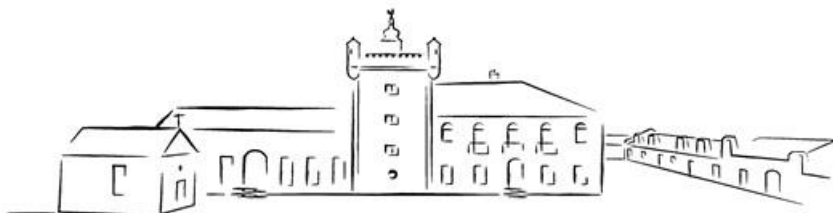
OLIVES FROM CAMPO MAIOR

4,00 €



STARTERS/SNACKS

PIPOCAS DE PORCO	4,00€
<i>Pork "Popcorn" with lime and Satê</i>	
FARINHEIRA DE SANGUE (Produto Alentejano)	5,50€
<i>D. Octavia's Smoked flour, pork lard and blood sausage</i>	
PÉZINHOS DE COENTRADA(Tipicamente Alentejano)	6,00€
<i>Pork feet and skin with coriander sauce</i>	
CORAÇÕES DE GALINHA	6,00€
<i>Stewed Chicken hearts, onion and pickled red onion</i>	
ERVILHAS COM OVO ESCALFADO(Produto Alentejano)	6,50€
<i>Stewed green peas, 65°C egg and Chorizo crumble</i>	
NINHO DE COGUMELOS(Produto Alentejano)	7,00€
<i>Mix of Sautéed mushrooms, 65°C, Mungo Soy pasta and Boletus mushroom powder</i>	
CABEÇA DE XARA (Produto Alentejano)	8,00€
<i>"Cabeça de Xara" da D. Octávia, Paprika Aioli, Coriander, Black Garlic and Arugula</i>	
OS OVOS MEXIDOS DO BASILII(Tipicamente Alentejano)	8,50€
<i>Scrambled eggs with asparagus and "farinheira" (smoked pork lard and flour sausage) crumble</i>	
PEIXINHOS DA HORTA (Produto Alentejano)	9,50€
<i>Battered vegetables from our garden, in Terrius smoked Chestnut flour, with coriander Aioli</i>	
SELEÇÃO DE ENCHIDOS E QUEIJOS TORRE DE PALMA(Produto Alentejano)	11,00€
<i>Selection of Smoked meats and traditional sausages and Regional Cheeses</i>	



SOUPS

CREME DE LEGUMES DA NOSSA HORTA(Produto Alentejano) 5,00€

Vegetable soup, made with seasonal vegetables from our garden

SOPA DE TOMATE (Típicamente Alentejano) 9,00€

Fresh Tomato Soup, 65°C Egg, Baby Tomatoes, Crispy Bread, Smoked Lard Sausage, Terrius Pepper Mustard, Chorizo Crumble and Basilii

AÇORDA DE COENTROS E POEJO COM BACALHAU(Típicamente Alentejano) 11,00€

Codfish stock, Traditional Coriander and Pennyroyal Piso, Dried Norway Codfish, 65°C Egg and Torre De Palma Bread

FISH

BACALHAU D'OURO 14,50€

“Dourado” Codfish, Edible Gold, Caramelized Shallot, Cherry Tomato, Rocket (Arugula) and Olive Powder

ARROZ DE TOMATE COM CARAPAUS 16,00€

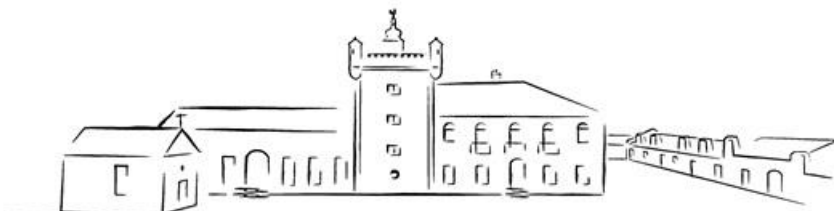
Summer Cherry Tomato Rice, Horse Mackerel Tartar, Terrius Tomato Powder, Coriander Microleafs and Fried Corn

TÁRTARO DE SALMÃO 18,00€

Salmon Tartar, Radish, Passion Fruit Spheres, Salmon Eggs, Wasabi Sesame and Peas and Guacamole

POLVO DO MALTÊS 25,00€

Octopus from Algarve, Baby Shrimp with Satê, Baked Sweet Potato, Chive, Coriander and Pennyroyal Pesto and Tomato Concassé



MEAT

PRESA DE PORCO PRETO (Produto Alentejano) 15,00€

Black Pork, Spinach “Esparregado”, Spiral Potatoes and Nisa Cheese Sauce

ARROZ CREMOSO DE LEBRE E COGUMELOS 16,00€

Wild Hare Rice, Black Trumpets and Boletus from the São Mamede Mountain Range, Mâche Lettuce and Red Berries Vinaigrette

BOCHECHA DE NOVILHO ESTUFADA (Produto Alentejano) 17,00€

Carnalentejana Veal Cheek, Baked Carrot Purée, Lemon Asparagus, Garlic Purée and Pickled Carrot

GIN TÁRTARO (Produto Alentejano) 22,00€

Veal Tartar, Gin Friends, Capers, Quail Egg , ancienne mustard, Homemade DaVaca Natural Yoghurt, “Torre de Palma” Bread, Terrius Pepper Mustard and Sweet Potato

NOVILHO BÊBADO (Produto Alentejano) 23,00€

Carnalentejana Veal Loin Marinated in Alicante Bouschet, Potato and Celery Mille Feuille, Vegetables from our Garden and Summer Fruits Coulis

RAMEN ALENTEJANO DE PERDIZ (Produto Alentejano) 23,00€

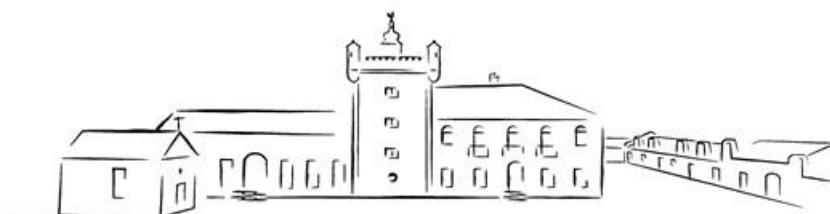
Alentejo Ramen with Foie Gras and Mushroom Dashi, Grilled Game Partridge, Shiitake Mushrooms, Cabeça de Xara, Radish, Sea Lettuce, Chive, Quail Egg and wasabi Seeds

O BIFE DO CHEF MATURADO (For 2 people) 54,00€

300g of Matured Beef by Carnes Jacinto, D. Octavia’s Traditional Smoked Pork Sausage, Mushrooms, Vegetables, Fried Egg, Onions, Rocket (Arugula) and Traditional Beef Gravy

Please ask the staff for more information about the cow that is available today.

(Maturation, breed and age)



VEGETARIAN

VEGGIE D'OURO 12,00€

Leek “à Brás”, Coriander and Pennyroyal pesto, Cherry Tomato, Rocket (Arugula) and Powdered Olives

NOODLES COM COGUMELOS 13,00€

Noodles, Vegetable Stock, Mushroom Mix, Radish, Oyster Sauce and Wasabi

CHILDREN'S MENU

ESPARGUETE À BOLONHESA 10,00€

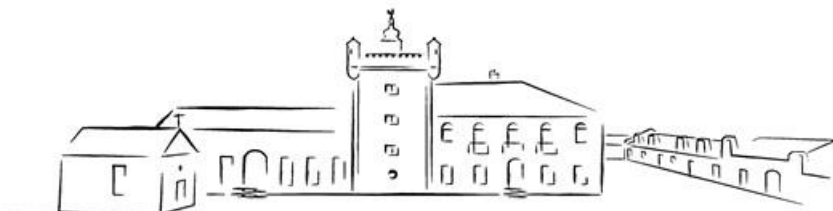
Spaguetti Bolognese and Parmesan Cheese

HAMBÚRGUER ALENTEJANO (Produto Alentejano) 12,50€

Carnalentejana Beef Burger, Crispy Onion, Pork Sausage, Cherry Tomato, Nisa Cheese, Rocket (Arugula) and Fries

SALMÃO NO FORNO 15,00€

Oven Baked Salmon, Mashed Potatoes, Vegetables from our Garden and Youghurt Sauce



DESSERT

SELEÇÃO DE FRUTAS DA PRAÇA 6,50€
Fresh Fruits

CRÈME BRÛLÉE DE POEJO (Produto Alentejano) 5,50€
Pennyroyal Crème Brûlée

A SERICAIA DO BASILII (Produto Alentejano) 6,50€
Rolled Sericaia with D'Elvas Plum, Mascarpone and Lime Foam and Honey, Olive Oil and Basil Icecream

“MOUSSE DE CHOCOLATE” 7,00€
“Chocolate Mousse”, Freeze-Dried Strawberries, Chocolate Crumble and Dark Chocolate Shavings

CORNETTO EXPLOSIVO 8,00€
Cornetto, Water Pudding from Estremoz, Lemon Icecream, Dried Red Berries and Cotton Candy

“ARROZ DOCE” 8,00€
“Arroz Doce” Foam, Puffed Rice, Rice Paper, Cinamon Icecream and Lemon Macaron

