

BASILII

Chef Filipe Ramalho

| ALENTEJO | SEASONALITY | BIOLOGICAL VEGETABLES | LOCAL PRODUCERS | FRESHNESS | TRADITION |

Couvert – Traditional, Olives and Garlic Alentejo Bread, Pork Lard with Almonds And Cumins and Torre de Palma Olive Oil (Per Person)	3,00€
Regional Sausages – “Paia do Cachaço”, “Paio de Alho e Sal”, “Papada” and “Cabeça de Xara”	11,00€
Chestnut Lard Sausage Pie , “Drunken” Pears in Wine and Peppermint (Slice)	8,00€
Ox Tail Croquettes and Tinted Mustard	3,50€
Baked Sweet Potato , Regional Cheese Sauce, and Blood Lard Sausage Crumble	6,50€
Grilled Pleutorus Mushroom’s , Cured Egg Yolk, Harusame, Porcini Powder and Cilantro	7,50€
Grilled “Oxheart” Cabbage , Red Pepper Sauce, Saracen Wheat and Apple Marmalade	6,50€
Scrambled Eggs , Green Bio Asparagus, and Blood Lard Sausage Crumble	8,00€
Beans and “Mogango” Soup , Toasted Almond, “Alentejo” Bread, Pumpkin Pickles and Parsley	6,00€
Pennyroyal and Cilantro Alentejo “Açorda” , Codfish, Quail Egg, Alentejo Bread, Black Olives Powder	7,00€
Allis Roe “Migas” and Fried Allis Shad Fish	10,00€
Red Snapper , Chickpeas, Cow Foot and Radishes	12,00€
Steamed Swordfish , Textured Beets, Cabbage Greens and Smoked Fish Broth	10,50€
Horse Mackerel , Parsley Purée, Spinach, Onion and Kombu Sauce and Salicornia	8,00€
Stewed Veal Cheek , Carrots, Lettuce and Onion Pickle	13,00€
Black Pork , Sweet Potato “Migas” and Shitake Mushrooms	13,50€
Hare Rice , Mushrooms and Watercress	12,50€
Roasted Chicken with Potato Puree and French Garlic	12,00€
Baked Goatling with Goatling Guts Rice	15,00€
Alentejo Lamb Soup with Potato and Onion	11,00€
Regional Cheese Selection (Price per Cheese Board)	11,00€

VAT included

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Pastry Chef Luca Arguelles

DESSERTS

Fresh Fruits 6,50€

GRAVILHA

Apple Purée, Pennyroyal Crème Brulée, Meringue, Honeycomb, Celery and Lemon Cake and Apple

Sorbet and Celery 7,00€

TEXTURAS DE CHOCOLATE CALLEBAUT

Black Chocolate Stones and Chips from Ecuador, Drunken Biscotti with Rum Havana Club Special 10 Year, Cocoa, Matcha Crumble, Milk Chocolate Ice Cream, Rum Gelatin and White Chocolate Crumble

9,50€

BETERRABA BIO

Beet Mousse, Pink Pepper Crumble, Raspberry & Milk Chocolate Mousse, Beet Crisp, Beet Sponge Cake and Beet Sorbet

7,50€

“ARROZ DOCE”

Moelleux Rice, Cinnamon Ice Cream, Rice Leaf, Sweet Rice Foam, Creamy Lemon and Cinnamon, Fake Cinnamon, Cinnamon Crumble and Lemon Macaron

8,00€