



ID_entity

By Filipe Ramalho

WINERY

Chestnut “Farinheira” Pie with Drunk Pear

Profiterole Stuffed with Blood “Farinheira”, Fortunato Cheese Cookie and Pennyroyal

Black Pork Sashimi, Sweet Potato “Migas”, Pork Popcorn and Homemade Mustard

BASILII

Traditional and Garlic Bread

Dona Octávia Sausages – “Cachaço, Cabeça de Xara e Presa”

Olive Oil Menu - Torre de Palma, Casa Anadia, Terras D’Azibo, Esporão Bio and Quinta de Ceis

MENU

MUSHROOMS NEST

Mushrooms, Saracen Wheat, Egg, Parsley and Boletus

“AÇORDA ALENTEJANA”

Pennyroyal and Coriander “Açorda”, Codfish Loin marinated in Aragonez Mash, Quail Egg, “Tiborna” and Smoked Fish Broth

DOIS TERROIRS

Red Snapper, Chickpeas with Cow Foot Broth and Radish

DRUNKED VEAL

Alentejo Veal Loin marinated in Bouschet Alicante Mash, Bio Vegetables and Potato Gratin

“ARROZ DOCE”

Moelleux Rice, Cinnamon Ice Cream, Rice Leaf, Sweet Rice Foam and Cinnamon Crumble

CHEESE CART

Portuguese and Estremoz Market Cheese

Coffee

Selection of Roasted Coffees

Infusions in the Coffee Balloon

Torre de Palma Honey, Citrus and Herbs from our garden

Petit Fours

Olive Oil Gum, Acorn Financier and Cocoa Biscui

Special Conditions: Book 24h in advance

Menu ID_entity : 80,00€ Per Person

Wine Tasting: 30,00€ Per Person

VAT included