



COUVERT

Pão do Baldio, lascas de pão torrado, o nosso azeite e azeitonas
Artisanal bread from Baldio, homemade flat bread, olive oil from the estate and olives **€3,50**

ENTRADAS STARTERS

Ovos mexidos com farinha e tomate Scrambled eggs with traditional Portuguese stuffed sausage and tomato **€8,00**
Pastéis de massa tenra com salada de agrião e laranja Shortcrust beef turnover with watercress and orange salad **€11,00**
Carpaccio de vitela São Lourenço do Barrocal com rúcula e queijo alentejano Carpaccio made with our veal **€12,00**
Camarão salteado sobre salada da horta com pão torrado de alho Sautéed shrimp on salad from our garden **€17,50**
Perdiz de escabeche com legumes e gema de ovo Partridge “escabeche” with vegetables and organic egg yolk **€12,50**
Tempura da nossa horta com molho de iogurte Tempura of vegetables from our garden with natural yogurt sauce **€7,50**
Tabua de queijos e enchidos regionais Platter of regional cheeses and sausages **€ 18,00**
Xara de garoupa com vinagrete Sliced grouper terrine with vinagrete sauce **€9,50**

SOPAS SOUPS

Sopa de abóbora assada no forno com funcho e gengibre Oven-baked pumpkin soup with fennel and ginger **€8,00**
Sopa de tomate com ovo biológico escalfado sobre tosta Tomato soup with poached organic egg on toast **€9,00**
Açorda de poejos com bacalhau e ovo escalfado Pennyroyal bread soup with codfish and poached egg **€7,00**

PRATOS PRINCIPAIS MAIN COURSES

Polvo à Lagareiro Roasted octopus with potatoes **€21,00**
Arroz de camarão e curgete (30 min) Shrimp and zucchini rice (30 min) **€23,00**
Garoupa corada em azeite, alho e coentros Browned grouper in olive oil, garlic and coriander **€24,00**
Arroz de línguas de bacalhau com espinafres e grão Codfish tongues rice with spinach, chickpeas and coriander **€18,50**
Lombo de bacalhau assado no forno com batata e legumes Roasted codfish loin with potatoes and vegetables **€24,00**
Lombo de veado com tomilho e puré de castanhas Venison loin with thyme and chestnut puree **€24,00**
Sopa seca de fraca com farinha Guinea fowl dry soup with traditional Portuguese sausage **€18,50**
Vitela SLdB de colher com legumes salteados SLdB stewed veal with sautéed vegetables **€19,50**
Nacos da nossa vitela com alho e louro acompanhado com gomos de batata e legumes
Our veal steaks with garlic and laurel, garnished with potatoes and vegetables **€22,00**
Borrego assado com batatas assadas e alecrim Roasted lamb with roasted potatoes and rosemary **€22,00**
Bochechas de porco assadas no forno com puré de batata doce Roasted pork cheeks with sweet potatoes puree **€19,00**
Empada de galinha com mel e lúcia-lima, acompanha com salada Chicken pie with honey and salad **€19,50**
Cozido de Grão Alentejo traditional chickpea and meats stew **€18,00**

GRELHADOS COM FLOR DE SAL GRILLED WITH FLEUR DE SEL

Preso de porco com migas de tomate A-corn fed pork with traditional bread stew of tomato **€23,50**
Vira vira da nossa vitela com migas de espargos Our veal grilled in double turn with bread stew of asparagus **€21,00**
Borrego de pasto com migas de coentros Free range lamb with coriander bread stew **22,00**

NENHUM PRATO, PRODUTO ALIMENTAR OU BEBIDA PODE SER COBRADO SE NÃO FOR SOLICITADO PELO CLIENTE OU POR ESTE INUTILIZADO.
SE NECESSITAR DE INFORMAÇÃO SOBRE ALERGÉNIOS CONSULTE POR FAVOR OS NOSSOS COLABORADORES ANTES DE EFETUAR O SEU PEDIDO.
NO DISH, FOOD PRODUCT OR DRINK CAN BE CHARGED IF IT IS NOT REQUESTED BY THE CUSTOMER OR
BY HIM RENDERED UNUSABLE. IF YOU NEED ANY INFORMATION ABOUT ALLERGENS PLEASE ASK OUR STAFF BEFORE ORDERING.

Iva incluído à taxa em vigor VAT included