



Experience some of these flavors and textures I came across growing up, in the dishes on the menu today.

Honoring Portuguese heritage and provenance, with modern European creativity, our aim is to take you on a discovery of great flavors and food with a real story of Douro River, with a strong commitment to source locally produced ingredients.

Try the tasting menu and discover all the flavors that our menu has to offer, accompanied by a selection of wines from our sommelier.



Enjoy your meal

Dárcio Henriques
Executive Chef

TASTING MENU


Chef greetings

Sourdough bread, cornbread, smoked butter, and extra virgin olive oil^{1,2,3}

Mackerel and turnip  
Green apple sauce

Wild mushrooms 
Terrincho DOP tortellini

Seabass  
Fennel, turnip, olives and fish jus

Arouquesa beef tenderloin 
Green potato purée with wine reduction

Pre dessert

Chocolate tart, Douro hazelnut
With vanilla and tonka bean ice-cream

Petit fours and local infusion

8 Moments

125 pp

Octant Douro wine pairing
Sommelier's choice pairing
Premium pairing
Premium Port wine pairing

50pp
80pp
130pp
150pp

VEGETARIAN TASTING MENU ¹

Chef greetings

Sourdough bread, cornbread, smoked butter, and extra virgin olive oil

Tomato salad   ^{1,2}
Beefsteak tomato sorbet

Wild mushrooms 
Terrincho DOP tortellini

Organic cauliflower    
Cauliflower purée and organic curry olive oil

Roasted zucchini    ^{2,3}
Ajo blanco with almonds from Douro and quinoa

Pre dessert

Chocolate tart, Douro hazelnut
With vanilla and tonka bean ice-cream

Petit fours and local infusion

8 Moments

105 pp

Octant Douro wine pairing
Sommelier's choice pairing
Premium pairing
Premium Port wine pairing

50pp
80pp
130pp
150pp

The 8 moments of the tasting menu are available until 9.30 pm.

TO START

Mackerel and turnip 🌱 🌾
Green apple sauce and celery

Tiger shrimp 🌱 🌾
Almond and raspberries

Tomato salad 🌱 🌿 1,2
Beefsteak tomato sorbet

Wild mushrooms 🌿
Terrincho DOP tortellini

Watermelon and goat cheese 🌿 🌾 1,3
Cashew, peppermint

TO FOLLOW

Seabass 🌱 🌾
Fennel, turnip, olives and fish jus

Salmon trout 🌱 🌾
Broccoli, carrot

Wild turbot 🌱 2,3
Creamy seaweed rice

Suckling pig belly 🌾 3
Soufflé potatoes, salad

Arouquesa beef tenderloin steak 🌾
Green potato purée with wine reduction

Duck breast 🌱 3
Carrots from Quinta Verde Água

Spaghetti and tomato sauce 🌿 🌾 1,2
Roasted tomatoes and basil

Organic cauliflower 🌿 🌱 🌾 🌾
Cauliflower purée and organic curry olive oil

Roasted zucchini 🌿 🌱 🌾 2,3
Ajo blanco with almonds from the Douro and quinoa

Side dish 7
Green salad 🌱 / french fries² / sautéed mushrooms³

TO FINISH

15 **Chocolate tart, Douro hazelnut** 14
With vanilla and tonka bean ice-cream

19 **Raspberries lime and mint** 🌿 🌱 🌾 10
With homemade granola

16 **Honey and orange from Douro Valley** 12
With orange sorbet

19 **Lemon tart** 11
Sweet bread and meringues

14 **Apple and cinnamon** 13
Walnut and white chocolate

Selection of fruits 🌿 🌱 🌾 10

Cheese board 31
1 pax-18
2 pax-30

The best selection of cheeses from the Douro Valley, accompanied by homemade jams, grapes and nuts.

27

32

27

- 1 - Vegan option available
- 2 - Gluten-free option available
- 3 - Lactose-free option available

36

🌾 - Lactose-free

🌱 - Gluten-free

🌿 - Vegan

🌿 - Vegetarian

25

20

21

20

7

Bread, butter and olive oil at 6€ per person. No dish, product, or beverage, including the cover charge, can be billed if not requested by the customer or if it is rendered unused by them.

The prices above are in Euros. VAT included. Some of the exposed and provided food may contain allergens. For more information please request the ingredients list. Fish and meat from local sources/suppliers. Complaints book available.