



QUINTA DAS CARVALHAS

CASA REDONDA

MENU FOUR COURSES

Appetisers

Cheese selection & cold cuts
Savoury pie with prosciutto
Olives & lupins
Roasted Almonds

MENU



Starters

(choice of one)

Mini meat pies (local speciality)
Spicy "alheira" sausage with quail's egg
Foie gras with caramelised onion jam and salad
Traditional Portuguese shredded cabbage soup
Cream of courgette
Vegetable Soup
Fish Soup

Main courses served with vegetables or salad *(choice of one)*



Fish

- Hake au gratin
- Octopus rice
- Stewed squid
- Fillets of hake

Bacalhau dishes (codfish)

- Salted codfish gratiné
- Salted codfish "Primavera"
(au gratin with vegetables)
- Stewed salted codfish
- Salted codfish rice

Meat

- Roastbeef
- Oven baked rice
with pulled duck
- Meat stew with vegetables,
red beans and rice
- Partridge pie

Dessert *(choice of one)*

Chocolate mousse
Creme brulée
Orange tart
Apple crumble



Complimentary

Seasonal fruit
Cheese & crackers
Coffee & tea



Premium Wine Selection

*Quinta das Carvalhas
DOC DOURO*

- White
- Tinta Francisca Red
- Old Vines Red
- Aged Tawny & Vintage Port

PRICES: Lunch - € 110 /person | Dinner - € 130 /person

VAT included