The contact with local and nacional producers is one of our main focuses, it makes perfect sense to give them the visibility they deserve,. For us, this commitment is essential, because it is thanks to them that we are able to work with high-quality products.

Our Garden
Vegetables and Eggs

Lugar do Olhar Feliz
Citrus

Pedro Lourinho
Vegetables

Natércia Mendes
Olives

Espargos Verdes
Asparagus

Fátima e Filhos
Goat Milk and Cheese

Queijaria Guilherme
Goat Butter

Queijaria Sapata
Sheep Milk and Cheese

Queijaria Ortodoxo
Cow Butter
Goat and Cow Cheese

Bio Barra
Almonds

Pine Flavor
Pine Nuts

António Rosa
Peanuts

Val das Dúvidas
Walnuts

Pedro Santos
River Fish

Nutrifresco
Sea Fish

RegPeixe
Sea Fish

Pasto Alentejano
Lamb

SEL
Iberian Pork

Salmarim
Salt

Paulino Horta
Flour, Seeds and Cereals

Rice Crafters
Rice

Destilaria Levira
Grape seed oil

Mel Pirata
Honey

Melgão
Chocolate

ESPORÃO
MAIS. DEVAGAR.

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MAIS. DEVAGAR.

HERDADE DO ESPORÃO
RESTAURANT

A 'terroir' cuisine, of modern confection and interpretation, where the product is central.

The regional, portuguese, seasonal product – product from the land

The product as starting point, where form, texture, colour and all its best characteristics are preserved, powering the maximum flavour.

Herdade do Esporão - Apartado 31 7200-999 Reguengos de Monsaraz, Portugal
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MENU

HERDADE DO ESPORÃO RESTAURANT

A daily menu prepared by our team with the freshest and most vibrant ingredientes of each season. Based on a responsible, product-focused cuisine, we serve simple, comforting, seasonal and fresh dishes in this relaxed space.

Menu Esporão I	65
Couvert - 2 Starters - 1 Main Course – Dessert	
Wine Pairing	35
Non-alchoolic pairing	18

Menu Esporão II	75
Couvert - 2 Starters - 2 Main Courses – Dessert	
Wine pairing	50
Non-alchoolic pairing	25

Prices include VAT

Sourdough bread, Esporão extra virgin olive, butter and homemade spread	8,5

Croquettes, garlic mayonnaise, mint	9
Beetroot, pine nuts, umeboshi	11
Late summer tomatoes, green melon, paprika paste	13
Pineapple tomatoes, prickly pear masala, grilled leaf oil	12
Grilled eggplant, “requeijão”, apricot dressing	12
Green beans, figs, almonds	18
Pumpkin, black garlic, buckwheat	20
Pike perch, bread, coriander	24
Line-caught fish rice, crayfish, fennel	43
Iberian pork, radishes, “piso”	28
Lamb, potato, garden leaves	32

Chocolate mousse, Esporão Cordovil olive oil, hazelnut	9
Crème caramel, port wine, Esporão Cobrançosa olive oil	9
Oat tart, citrus	10
Ice cream	8

We inform you that all our dishes may contain some of the allergens listed below. For more information, please consult our dinning room staff.

Gluten | Crustaceans | Eggs | Fish | Peanuts | Soybeans | Lactose | Tree Nuts | Celery | Mustard | Sesame Seeds
Sulphur dioxide and Sulphites | Lupin | Molluscs