

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.

ESPORÃO
MAIS. DEVAGAR.

Our Garden Vegetables and Eggs	Val das Dúvidas Walnuts
Lugar do Olhar Feliz Citrus	Pedro Santos River Fish
Pedro Lourinho Vegetables	Nutrifresco Sea Fish
Natércia Mendes Olives	RegPeixe Sea Fish
Espargos Verdes Asparagus	Pasto Alentejano Lamb
Fátima e Filhos Goat Milk and Cheese	SEL Iberian Pork
Queijaria Guilherme Goat Butter	Salmarim Salt
Queijaria Sapata Sheep Milk and Cheese	Paulino Horta Flour, Seeds and Cereals
Queijaria Ortodoxo Cow Butter Goat and Cow Cheese	Rice Crafters Rice
Bio Barra Almonds	Destilaria Levira Grape seed oil
Pine Flavor Pine Nuts	Mel Pirata Honey
António Rosa Peanuts	Melgão Chocolate

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.

ESPORÃO
MAIS. DEVAGAR.

Herdade do Esporão - Apartado 31 7200-999 Reguengos de Monsaraz, Portugal
T +351 266 509 280 | reservas@esporao.com | V01/2026

MENU

HERDADE DO ESPORÃO RESTAURANT

A daily menu prepared by our team with the freshest and most vibrant ingredients 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	55
Couvert - 2 Starters - 1 Main Course – Dessert	
Wine Pairing	35
Non-alcoholic pairing	18
Menu Esporão II	65
Couvert - 2 Starters - 2 Main Courses – Dessert	
Wine pairing	50
Non-alcoholic pairing	25
Children's Menu	25
(Drinks not included)	

Prices include VAT

Bread, goat's butter, cow's butter, Esporão extra virgin olive oil, olives	7,5
Croquettes, garlic mayonnaise, mint	7
Beetroot, pine nuts, umeboshi	10
Cauliflower, sheep cheese, hazelnut	12
Croaker belly, lard, apple	14
Asparagus, flaxseed, yoghurt	14
Focaccia, iberian pork, barbecue	16
Pointed cabbage, kimchi, smoked onion	16
Pumpkin, black garlic, buckwheat	18
Pike perch, bread, coriander	20
Croaker, river crayfish, rice	22
Iberian pork, kale, seeds	26
Lamb, oven rice, garden leaves	30
Chocolate mousse, Esporão cordovil olive oil, hazelnut	8
Brioche, blue cheese, pomegranate	10
Crème caramel, port wine, Esporão cobrançosa olive oil	9
Oat tart, citrus	10
Ice cream	5

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