

# WINE BAR HERDADE DO ESPORÃO

There's a time for everything. There's a season for everything. Chef Carlos Teixeira and his team prepare a menu every day in which the freshest and most vibrant ingredients of each season are the protagonists. The foundation is responsible, zero-waste cuisine, which serves informal, comforting dishes that are always seasonal and fresh in this relaxed space.

## MENU ESPORAO I

Couvert - 2 Starters - 1 Main Course - 1 Dessert 42€

## MENU ESPORAO II

Couvert - 2 Starters - 2 Main Courses - 1 Dessert 50€

## WINE PAIRING



















Pairing of 4 wines 25€

Pairing Premium 45€

## CHILDREN`S MENU









(Drinks not included) 28€

## A LA CARTE MENU

Sourdough bread, Esporão extra virgin olive oil 	5
Marinated olives	2
Regional cheese board 	15
“Casa do Porco Preto” cold cuts board	8
Regional cheeses and cold cuts board 	12
Iberian pork ham “Casa do Porco Preto” natural cured 36 months	18
Cauliflower, nasturtium, parsley 	10
Beetroot, yogurt, Strawberry   	10
Cabbage, Sheep cheese, quince marmelade    	10
Croquetes with roasted garlic mayo (3 unit)  	4
Open Toast, iberian pork, barbecue   	4
Rice, pumpkin, black garlic   	15
Fish and bread porridge   	18
Lamb tongue, potato and cabbage tops   	16

For extra vegetarian options, please contact a staff member.

## DESSERTS





Almond, coffee, and cream cake   	5
Chocolat mousse, miso, Esporão extra virgin organic olive oil   	6
Port wine pudding  	6
Homemade Ice Cream	3

Obs: every item on the menu could be subject to adjustments without notice

Timetable: 12:30 PM - 03:30PM

Prices include VAT.

Please inform us of any allergies or dietary requirements when ordering.

 Vegetarian  Peanuts  Gluten  Eggs  Crustaceans  Fish  
Soya  Nuts  Lactose  Celery  Mustard  Sesame  
 Molluscs  Lupin  Sulphites  Vegan