

# 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.

## CHEF'S CHOICE MENU

Couvert - 2 Starters - 1 Main Course - 1 Dessert	42€
Pairing (3 wines)	15€
Pairing Premium (4 wines)	30€

## CHEF'S CHOICE MENU

Couvert - 2 Starters - 2 Main Courses - 1 Dessert	50€
Pairing (4 wines)	20€
Pairing Premium (5 wines)	45€

## CHILDREN'S MENU

(Drinks not included)	28€
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## 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
Vegetable garden tempura   	5
Cabbage, goats cheese, quince marmelade   	10
Roasted root vegetable, goat cheese and nuts   	7
Melon, ajo blanco and dill   	6
Brioche, iberian pork, barbecue    	4
Pumpkin rice with mushrooms and cottage cheese  	15
Bread noodles, crayfish bisque and river fish   	18
Roasted free range lamb and chickpea stew    	24

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     	8
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