

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 (4 wines) 20€

Pairing Premium 30€

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
Vegetable garden tempura	  	5
Asparagus, yogurt, cured yolk	  	12
Beetroot, almond, strawberry	  	8
Croquetes with roasted garlic mayo (3 unit)	  	4
Open Toast, iberian pork, barbecue	  	4
Barley, mushrooms, orange	  	15
Fish and river crayfish bread porridge	  	18
Iberian pork, zucchini and broad beans		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