

# Menu Memórias

## Memórias Tasting Menu

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Dos Ares das Serra *From the Mountain*

**COCKTAIL DE BOAS VINDAS**

Welcome Cocktail

85,00€\*

Das Memórias do Chef *Chef's Memories*

**OS SNACKS**

Snacks

Do Forno de Lenha *From the Wood Oven*

**O PÃO**

The Bread

Do Fumeiro *From the Smoke House*

**OS ENCHIDOS**

The Smoked Meat

Das Tradições Rurais *From the Rural Traditions*

**O BACALHAU**

The Codfish

Da Casa da Mãe *From Mother's House*

**O ASSADO DE DOMINGO**

The Sunday Roast

Da Avó Lurdes *From Grandmother Lurdes*

**O ARROZ DOCE**

The Sweet Rice

**CAFÉ E PETIT FOUR**

Coffee and Petit Four

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**HARMONIZAÇÃO 3 VINHOS 9CL**

Wine Pairing with 3 Wines

25,00€\*

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**HARMONIZAÇÃO 5 VINHOS 9CL**

Wine Pairing with 5 Wines

45,00€\*

**SUGESTÃO DE SOMMELIER SOB CONSULTA**

Sommelier Suggestion on request

# Fique nas mãos do Chef Luis Almeida

*Stay in the hands of Chef Luis Almeida*

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**3 MOMENTOS** 3 MOMENTS **49,00€\***  
**ENTRADA, PRATO PRINCIPAL E SOBREMESA**  
STARTER, MAIN DISH AND DESSERT

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**5 MOMENTOS** 5 MOMENTS **75,00€\***  
**2 ENTRADAS, PRATO DE PEIXE, PRATO DE CARNE E SOBREMESA**  
2 STARTERS, FISH DISH, MEAT DISH AND DESSERT

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**HARMONIZAÇÃO 3 VINHOS 9CL** **25,00€\***  
Wine Pairing with 3 Wines

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**HARMONIZAÇÃO 5 VINHOS 9CL** **45,00€\***  
Wine Pairing with 5 Wines

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**SUGESTÃO DE SOMMELIER SOB CONSULTA**  
Sommelier Suggestion on request

**COUVERT** 6,00€\*  
*Seleção de Pães de Massa Mãe, Azeite e Texturas de Gema*  
*Sour Dough Breads, Olive Oil and Yolk Textures*

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**ENTRADAS** STARTERS

**MASSA FRESCA, ERVILHA E LIMÃO MÃO DE BUDA** 14,00€  
Pasta, Peas and Buddha's Hand Lemon

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**CEBOLA, RICOTA E VINAGRE DI MODENA** 15,00€  
Onion, Ricotta and Di Modena Vinegar

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**TOMATE, BURRATA E MANJERICÃO** 14,00€  
Tomato, Burrata and Basil

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**GAMBA ROSA, CITRINOS E FUNCHO** 18,00€  
Pink Prawn, Citrus and Fennel

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**VIEIRA, ESPARGOS E HOLLANDAISE** 20,00€  
Scallop, Asparagus and Hollandaise

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**PASTEL DE SANTAR (COELHO À MIRRA)** 15,00€  
Pastry From Santar (Rabbit)

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**SALADAS & VEGETARIANO** SALADS & VEGETARIAN

**SALADA CÉSAR** 23,00€  
Caesar Salad

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**SALADA DE LAVAGANTE, MANGA E ABACATE** 30,00€  
Lobster, Mango and Avocado Salad

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**CENOURA, MILHO E AVELÃ DE SANTAR** 20,00€  
Carrot, Corn and Hazelnut from Santar

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**TORTELLINI, BATATA DOCE E RICOTA** 22,00€  
Tortellini, Sweet Potato and Ricotta

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**PEIXE** FISH

**ROBALO, LULA E AVELÃ DE SANTAR** 25,00€  
Sea Bass, Squid and Santar Hazelnut

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**PESCADA DE ANZOL, SAPATEIRA E ABÓBORA MANTEIGA** 25,00€  
Hake, Crab and Butternut Squash

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**TAMBORIL, ORZO E LAGOSTIM** 25,00€  
Monkfish, Orzo and Crayfish

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**MALANDRINHO DE LAVAGANTE** 49,00€  
Crawfish Lobster Rice

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**CARNE** MEAT

**PATO, POLENTA E BETERRABA** 24,00€  
Duck, Polenta and Beetroot

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**CORDEIRO DE LEITE, ARROZ DE FORNO E LARANJA** 27,00€  
Milk Lamb, Oven Rice and Orange

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**CARNE DE PORCO À ALENTEJANA** 27,00€  
Pork Alentejo Style

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**VITELA DE LAFÕES DOP E QUEIJO DA SERRA DA ESTRELA** 29,00€  
Filet Mignon, Serra da Estrela DOP Cheese Sauce

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**MENU CRIANÇA** KIDS MENU\*\*

22,50€

**CREME DE LEGUMES**

Vegetable Soap

**PEIXE DO DIA, ARROZ BRANCO E LEGUMES DA NOSSA HORTA**

Fish of the Day, White Rice and Vegetables from Our Garden

*ou or*

**LOMBINHO DE VITELA, CHIPS DE BATATA E SALADA**

Filet Mignon, Potato Chips and Salad

*ou or*

**MASSA FRESCA À BOLONHESA**

Fresh Pasta Bolognese

**GELADO ARTESANAL**

Homemade Ice Cream

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**SOBREMESA** DESSERT

**MORANGO E MASCARPONE**

Strawberry and Mascarpone

8,00€

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**LIMÃO E CHEROVIA**

Lemon and Parsnip

9,00€

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**AMEIXA E ROSA DE SANTA TERESINHA**

Plum and Saint Teresinha Roses

10,00€

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**ANANÁS DOS AÇORES E CÔCO**

Pineapple from the Azores and Coconut

9,00€

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**ROMEU E JULIETA (QUEIJO E MARMELADA)**

Romeo and Juliet (Cheese and Marmalade)

15,00€

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