



Experience some of these flavors and textures I came across growing up, in the dishes on the menu today.

Honoring Portuguese heritage and provenance, with modern European creativity, our aim is to take you on a discovery of great flavors and food with a real story of Douro River, with a strong commitment to source locally produced ingredients.

Try the tasting menu and discover all the flavors that our menu has to offer, accompanied by a selection of wines from our sommelier.

Bom Appetite

Dárcio Henriques
Chef executivo

TASTING MENU

Amuse bouche

Homemade bread and smoked butter

Tomato salad
Beefsteak tomato sorbet

Octopus salad
Potato and green beans

Poached Atlantic seabass
With cauliflower purée and beurre blanc

Arouquesa beef rump
Roasted celeriac purée

Pre dessert

Chocolate Tart, Douro hazelnut
With vanilla and tonka bean ice-cream

8 Moments

Octant Douro wine pairing
Sommelier's choice pairing
Premium pairing
Premium Port wine pairing

The 8 moments of the tasting menu are available until 9.30 pm.

VEGETARIAN TASTING MENU

Amuse bouche

Homemade bread and smoked butter

Tomato salad
Beefsteak tomato sorbet

Brined watermelon
Pistachio, goat cheese and basil olive oil

Organic cauliflower
Cauliflower puré and organic curry olive oil

Roasted zucchini
Ajo blanco with almonds from Douro and quinoa

Pre dessert

Chocolate Tart, Douro hazelnut
With vanilla and tonka bean ice-cream

8 Moment

Octant Douro wine pairing
Sommelier's choice pairing
Premium pairing
Premium Port wine pairing

The 8 moments of the tasting menu are available until 9.30 pm.

TO START

Brined watermelon
Pistachio, goat cheese and basil olive oil

Blue lobster salad
Tropical fruits

Shrimp and “alheira” sausage ravioli
With prawn bisque

Tomato salad
Beefsteak tomato sorbet

Octopus salad
Potato and green beans

TO FOLLOW

Poached Atlantic sea bass
White cauliflower purée and beurre blanc

Confit codfish
With crispy Garrafal onion and its purée

Sole
Purée, roasted corn and vegetable sauce

Arouquesa beef rump
Roasted celeriac purée

Arouquesa beef tenderloin steak
Green potato purée, port wine sauce

Duck breast
Carrots from Quinta Verde Água

Spaghetti and tomato sauce
Roasted tomatoes and basil

Organic cauliflower
Cauliflower puree and organic curry olive oil

Roasted zucchini
Ajo blanco with almonds from Douro and quinoa

Side dish
Green summer salad / French fries / Sauteed mushrooms

TO FINISH

Chocolate Tart, Douro hazelnut
With vanilla and tonka bean ice-cream

Raspberries lime and mint
With homemade granola

Honey and orange from Douro Valley
With orange sorbet

Tiramisu Xuxuzinho Douro almond
With celery and yuzu ice cream

D`ouro apple
Green apple, sage and hazelnuts

Cheese board 1 pax
2 pax

The best selection of cheeses from the Douro Valley,
accompanied by homemade jams, grapes and nuts.

Bread, butter and olive oil at 3.5€ per person.
The prices above are in Euros.
VAT included. Some of the exposed and
provided food may contain allergens. For more
information please request the ingredients
list. Complaints book available.