

VISTA

restaurante



There's place where the refinement and the excellence meet the nature's tranquility. A place with an inspiring setting, where the serenity should be experienced in all its splendor. Here is a dream destination with a charming environment that it will provide you unforgettable moments.

The mansion which houses the Bela Vista Hotel & Spa - Relais & Châteaux is dated of 1918 and preserves the romantic aesthetic that inspired it. Its beauty is felt in each detail and the decor is currently signed by Graça Viterbo, one of the most respected and leading professionals in Portugal.

The VISTA Restaurant has a team of young and ambitious people looking to offer a lifestyle environment in where you can taste the sophisticated and creative cuisine of our Chef João Oliveira.

Special attention is given to harmonize the flavors of the dishes with the correct wines.

Our Chef João Oliveira born in 1986 in Oporto and early recognized the role that the kitchen was in your life. Humble, dynamic and dedicated, drew a promising future, who was working alongside two Portuguese Chefs (as sous-chef) when they won Michelin stars over recent years; most recently The Yeatman and previously Casa da Calçada, both Relais & Châteaux.

His inspirations are from the north of the Portugal and along with Mediterranean cuisine, which is based on classic principals and maximum respect all the original flavors of each food and freshness. Committing to offer a distinct and memorable dining experience.

Hotel Manager
Gonçalo Narciso

Maître D'
Tiago Pereira

Sommelier
Miguel Martins

Chef
João Oliveira



VOYAGE MENU

THE BEGINNING...

ALGARVE SCARLET SHRIMP AND ALENTEJO GAZPACHO

Roasted Scarlet Shrimp, sliced cucumber and Gazpacho

NATIONAL LOBSTER

Tortellini, lobster and coffee with champagne

RED MULLET FROM THE ROCKS

Grilled, artichokes and fennel

STREAK AND COD

Samosas, roasted streak and spinach

THE EGG, BARRADA PIGLET AND CASTELO BRANCO CHEESE

Creamy egg, crunchy piglet belly and cheese sauce

VEAL "MARONESA"

Grilled, biological beetroot, port wine and hazelnuts

TERRINCHO LAMB

Slow stew with Douro wine and "camoesa rosa" apple

"CHEESE SERVICE"

BACK TO ALGARVE...

OUR ORANGES

ALGARVIAN ALMOND, CAROB AND BALSAMIC

Carob ganache, balsamic cream and toasted almond ice-cream

CHEF'S INFUSION OR COFFEE AND MIGNARDISES

3 COURSES MENU	(LOBSTER / STREAK AND COD OR VEAL / ALMOND OR CHEESE)	67€
4 COURSES MENU	(LOBSTER / REDMULLET / PIGLET / LAMB / ALMOND OR CHEESE)	87€
VOYAGE MENU		115€

Note: This menu is served only until 9h30 pm, and all guests at the table must choose this menu.