

VISTA  
restaurante

Executive Chef | **João Oliveira**

Some of the items in our menu may contain nuts and seeds. There's a small risk that some trace elements might be present in any dish or food served at our restaurant. We understand the risk it offers for people with serious allergies. Please, ask for our "Maître d'Hotel", he will be pleased to help you finding an alternative choice.

VAT included

We have complaint book

**Note:** The degustation menus are only served until 9h30pm. All the guests within the table must choose the same menu.

## VISTA Menu

**Clam** | celery & **Razor clam** | pear

**Green apple** | horseradish & **Chicken** “*piri – piri*”

**Squid** | seaweeds

### **Mediterranean Scarlet Shrimp**

oysters | green tomato | *alentejano* bread

### **Langoustine**

cauliflower | halophytic herbs | caviar | champagne

### **Turbot**

turnip | clam | green almonds

### **Bread | Olive oil D.P.C. | Butter**

wheat *barbela* bread 24h natural fermentation  
olive oil D.P.C biological micro-production  
smoked and salty goat butter

### **Bísaro Piglet**

cheek | belly | artichokes | *S. Jorge* cheese

### **Minhota Veal**

topinambur | mushrooms | sweetbreads | *bordalesa*

### **The oranges from the Algarve**

our pre-dessert

### **Spring Flowers**

blueberries | elderberry | *Madeira* wine

### **Chocolate**

coffee | cardamom | toffee

### **Petit fours**

### **VISTA Menu**

160,00€ per person

### **4 National Cheese Supplement**

24,00€ per person

## CHEF'S Menu

**Clam** | celery & **Crab** | trout

**Green apple** | spinach & **Chicken** “*piri – piri*”

**Mackerel** | horseradish

### **Mediterranean Scarlet Shrimp**

oysters | green tomato | *alentejano* bread

### **Flounder**

turnip | watercress | european anchovy | green almonds

### **Bread | Olive oil D.P.C. | Butter**

wheat *barbela* bread 24h natural fermentation  
olive oil D.P.C biological micro-production  
smoked and salty goat butter

### **Minhota Veal**

topinambur | mushrooms | sweetbreads | “*bordalesa*”

### **The oranges from the Algarve**

Our pre-dessert

### **Green Apple**

radish | apple | celery | wasabi

### **Petit fours**

### **CHEF'S Menu**

110,00€ per person

### **4 National Cheese Supplement**

24,00€ per person

## **SEASON Menu**

**Topinambur & mushrooms**

**Green Apple & spinach**

**Cabbages & peanut**

**Broad beans & shoots**

### **Biological Vegetables**

vegetables *Quinta do Poial* | leaves shoots

### **Cauliflower**

cauliflower | halophytic herbs | *espumante*

### **Bread | Olive oil D.P.C. | Butter**

wheat *barbela* bread 24h natural fermentation  
olive oil D.P.C biological micro-production  
smoked and salty goat butter

### **Carrots and Bulgur**

carrots | fennel | bulgur | tofu

### **The oranges from the Algarve**

our pre-dessert

### **Green Apple**

radish | apple | celery | wasabi

### **Petit fours**

## **SEASON Menu**

*95,00€ per person*

## **WINE PAIRING**

### **Quinta da Pedra - 2014**

Alvarinho · Monção e Melgaço

### **Terrenus Reserva V.V. - 2015**

Vinhas Velhas · Alentejo

### **Kompassus Bical - 2016**

Bical · Bairrada

### **Paxá Vinhas Velhas - 2017**

Crato · Algarve

### **Quinta de Lemos - 2008**

Touriga Nacional · Dão

### **Dócil Au Au - 2017**

Riesling · Douro

### **Blacket Tawny 10 Anos**

MV · Douro

### ***Wine Pairing - VISTA Menu***

*95,00€ per person*

### ***Wine Pairing – CHEF'S Menu***

*55,00€ per person*

## **PAIRING WITH FRESH JUICES, COLD INFUSIONS AND MOCKTAILS**

### **Ice Tea**

Kombucha of red fruits

### **Fresh Juice**

Green melon, celery and coriander

### **Fresh Juice**

Grapes and salicornia

### **Cocktail**

Carrot, cummins and fennel

### **Cocktail**

Seaweeds, green apple and citrus

### ***Pairing***

*45,00€ per person*