

**RESTAURANT
MENU**



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HERDADE
MALHADINHA
NOVA

COUVERT	ALENTEJO BREAD, HANDMADE BREAD FROM MOTHER DOUGH, OLIVE OIL, BUTTER FROM AZORES WITH RED WINE SALT FLOWER, PATA NEGRA PDO HAM AND SERPA CHEESE . 4,50€ (PER PERSON)	
TO START	VEGETABLES FROM OUR GARDEN AND ORANGE .	14€
	Arinto da Peceguina 2018	5€
	EGG FROM THE HENHOUSE, SPINACH AND SWEET POTATO .	15€
	Antão Vaz - Vinha dos Eucaliptos 2020	5€
	PDO VEAL TARTAR WITH AROMAS FROM ALENTEJO .	18€
	Antão Vaz - Vinha da Peceguina 2020	5€
	OUR RYE BREAD WITH TUNA AND BEETROOT .	19€
	Verdelho da Peceguina 2019	5€
	CARABINEIRO SHRIMP AND "CALDO VERDE" TEXTURES .	55€
	Malhadinha Branco 2016	10€
FISH	CODFISH, CORN BREAD AND PARSLEY FROM OUR ORGANIC GARDEN .	25€
	Malhadinha Branco 2019	6€
	LINED FISH FROM THE ALGARVE WITH RAZOR-CLAMS AND CREAMY RICE .	29€
	Encruzado - Vinha do Olival 2020	5€
MEAT	PDO ALENTEJO VEAL ENTRECOTE AND ALENTEJO FLAVOURS .	25€
	Touriga Nacional 2019	8€
	PDO BLACK PORK DUO, CHORIZO AND ONION .	27€
	Aragonez 2019	8€
	PDO MALHADINHA LAMB .	27€
	Tinta Miúda 2019	8€
	WILD PARTIDGE, RISOTTO AND MUSHROOMS .	28,5€
	Malhadinha Tinto 2019	9€
	PDO VEAL CHUNK WITH CELERY AND LETTUCE TEXTURES .	29€
	Monte da Peceguina Tinto 2019	4€
DESSERT	"OUR EGG" .	14€
	Dow's Colheita 2002	15€
	PEAR, HAZELNUT AND CHOCOLATE .	14€
	Graham's 20 anos	15€
	CARROT, TANGERINE AND LEMON .	13€
	Madeira 10 anos	9€
	APPLE, CARAMEL AND VANILLA .	13€
	Graham's Tonic Blend n°5	7€
	HONEY, GRAPEFRUIT AND ALMONDS .	12€
	Late Harvest	6€
	ALENTEJO CHEESE DISH .	10€
	FRUIT OF THE SEASON .	6€

VAT included at the current legal rate. We have an allergen list. No dish, food or drink, including the couvert can be charged, if it is not requested by the customer or it is unusable.