

**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" CERTIFIED HAM AND SERPA CHEESE . 6€ (PER PERSON)	
TO START	OUR ORGANIC VEGETABLES .	15€
	Vegetables from our greenhouse and green tomato, and orange vinaigrette Arinto da Peceguina 2018	5€
	THE HEN'S EGG .	17€
	Organic egg, spinach and sweet potatoes, crispy Alentejo bread Arinto da Peceguina 2015	8€
	CERTIFIED ALENTEJANO VEAL TARTAR WITH ALENTEJO FLAVOURS .	22€
	Albernoa fresh cheese, sweet potato chip and brioche Antão Vaz da Malhadinha - Vinha da Peceguina 2021	6€
	TUNA AND OUR RYE BLINI .	19€
	Algarvian tuna with our organic rye bread and beetroot Verdelho da Peceguina 2019	5€
	ALGARVE'S SHRIMPS, OYSTER AND TOMATO .	30€
	Carpaccio of tomato heart, melon, cockle and lemon mayonnaise Monte da Peceguina Rosé 2021	5€
FISH	CODFISH AND PEAS .	28€
	Chipped codfish, pea textures and egg yolk Malhadinha White 2020	7€
	LINE FISH FROM THE ALGARVEAN COAST .	32€
	Creamy rice and algae from Ria Formosa Roupeiro da Malhadinha - Vinha da Malhadinha 2021	7€
MEAT	CERTIFIED TOMAHAWK - 2 PERSONS	90€
	Crispy potatos, glazed carrots and herb sauce Malhadinha Red 2020	12€
	CERTIFIED ALENTEJANO BLACK PORK .	29€
	Certified alentejano black pork duo and seasonal vegetables Monte da Peceguina Red 2020	5€
	MALHADINHA CERTIFIED LAMB .	29€
	Malhadinha lamb with vegetables Aragonez da Malhadinha 2019	9€
	WILD PARTIDGE AND RISOTTO .	30€
	Saddled partridge chest with mushrooms risotto Malhadinha Red 2017	16€
	CERTIFIED ALENTENJANO FILET MIGNON .	32€
	Hunk of beef with asparagus and pumpkin textures Touriga Franca da Malhadinha 2020	9€
	DUCK MAGRET AND TURNIP .	29€
	Magret and turnip Touriga Nacional da Malhadinha 2019	9€
DESSERT	"OUR EGG" .	16€
	Rice pudding, egg spherel and white chocolate feathers Dow's Colheita 2002	15€
	STRAWBERRY AND BASIL .	15€
	White chocolate and strawberry mousse, balsamic vinager and strawberry gel Moscatel Roxo	6€
	MELON AND MINT	14€
	Lemon mousse, mint meringue, Late Harvest infused honeydew and mint ice cream Graham's Blend N°5	7€
	APPLE, CARAMEL AND VANILLA .	14€
	Apple caramel pie, apple puree and vanilla ice cream Madeira 10 Years	9€
	HONEY, GRAPEFRUIT AND ALMONDS .	13€
	Honey Bavaroise, ganache and grapefruit jelly, financier and honey ice cream Late Harvest 2018	7€
	ALENTEJO CHEESE DISH .	12€
	FRUIT OF THE SEASON .	7€

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.