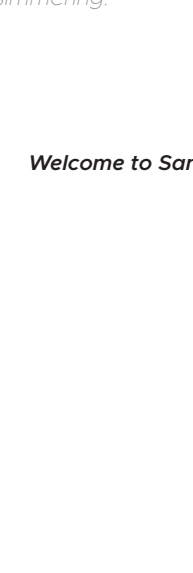


SIGNATURE CUISINE FROM BEIRA

Spring/Summer Menu



The roots of Dão. A tribute to the products, the people, and the traditions

It is the season of buzzing energy  
The temperature becomes milder, gradually rising each day, the sun knocks on the door, and the smell of wildflowers fills the house. It is time for pollination, and the purple of the rosemary and the intense yellow of the Scotch brooms tint the hills that can be seen from Santar.  
The bees work hard and the butterflies flutter about in their elegance. On the sundial, the days overpower the nights. The mornings begin with the chirping of blackbirds and sparrows, and the contrasting colors of goldfinches captivate anyone who sees them.  
The clothes become lighter and the balconies of Santar fill with vases of flowers where violets reign supreme.  
The gatherings are now outdoors, the terraces are filled with people and nature walks are once again on the agenda. Visits to the gardens are now more frequent, it's time for medlars, cherries and plums, snap peas and fresh vegetables. And the smell of grilled sardines returns. In the kitchen in Pazo dos Cunhas, seasonal and local products reign and you can feel the creativity simmering.

Welcome to Santar and to 400 years of History.

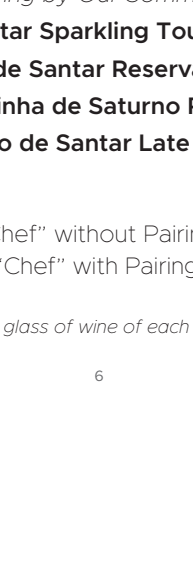


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TASTING MENUS

To ensure you have a fulfilling experience, the tasting menus will be served to the entire table, following the same order.

3



Origins

First Course  
Corn Bread | Butter | Fleur de Sel  
Pork Rinds | Codfish Cake

Second Course  
"Peixinhos da Horta"  
(Fried Green Beans)

Third Course  
Fresh Pasta with Razor Clams

Fourth Course  
French Toast with "Sopa Dourada"  
(Eggs, Sugar and Almonds)

Fifth Course  
Sweet Bread

Sixth Course  
Coffee and Sweets

Pairing by Our Sommelier\*  
Cabriz Sparkling White Brut  
Casa de Santar Colheita White  
Casa de Santar Colheita Red  
Palestra Moscatel

Menu Origins without Pairing 27,50€  
Menu Origins with Pairing 36,50€

\*The pairing includes a glass of wine of each of the names presented

4

Santar

First Course  
Corn Bread | Butter | Fleur de Sel  
Pork Rinds | Codfish Cake

Second Course  
Melon with Prosciutto

Third Course  
Sardines and Roasted Peppers

Fourth Course  
Pork Belly, Beets and Cabbage

Fifth Course  
Raspberries

Sixth Course  
Sweet Bread

Seventh Course  
Coffee and Sweets

Pairing by Our Sommelier\*  
Cabriz Sparkling White Brut  
Casa de Santar Rose  
Casa de Santar Reserva Red  
Palestra Moscatel

Menu Santar without Pairing 35,00€  
Menu Santar with Pairing 50,00€

\*The pairing includes a glass of wine of each of the names presented

5

From the Chef

First Course  
Corn Bread | Butter | Fleur de Sel  
Pork Rinds | Codfish Cake

Second Course  
Garlic Shrimp

Third Course  
"Bifana"  
(Pork Sandwich with Mustard)

Fourth Course  
Codfish "à Gomes de Sá"  
(With Potatoes, Onions and Boiled Eggs)

Fifth Course  
Organic Chicken Fricassée

Sixth Course  
Pineapple, Violets and Moscatel

Seventh Course  
Oranges from our Orchard

Eighth Course  
Sweet Bread

Ninth Course  
Coffee and Sweets

Pairing by Our Sommelier\*  
Casa de Santar Sparkling Touriga Nacional  
Casa de Santar Reserva White  
Vinha de Saturno Red  
Outono de Santar Late Harvest

Menu "Chef" without Pairing 57,50€  
Menu "Chef" with Pairing 82,50€

\*The pairing includes a glass of wine of each of the names presented

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THE MENU



Appetizers

Corn Bread | Butter | Fleur de Sel  
Pork Rinds | Codfish Cake

7

8

STARTERS



Our versions of traditional dishes from Beira

Garlic Shrimp  
7,50€

Sardines and Roasted Peppers  
7,00€

Melon with Prosciutto  
6,50€

"Peixinhos da Horta"  
(Fried Green Beans)  
6,00€

"Bifana"  
(Pork Sandwich with Mustard)  
7,00€

9

10

FISH



Our tribute to the classics of our sea.

Fresh Pasta with Razor Clams  
17,00€

Codfish "à Gomes de Sá"  
(With Potatoes, Onions and Boiled Eggs)  
20,00€

Octopus Rice with Broth  
20,00€

Stew with Fish from Our Shores  
20,00€

11

12

MEAT



Our tribute to flavors of old.

Duck and Orange  
19,00€

Organic Chicken Fricassée  
18,00€

Pork Belly, Beets and Cabbage  
18,50€

Steak and Onions  
20,00€

13

14

DESSERTS



The respect for the Portuguese traditional recipes allied to our creativity.

Medlar and Chocolate Crème brûlée  
6,00€

French Toast with "Sopa Dourada"  
(Eggs, Sugar and Almonds)  
5,50€

Raspberries  
6,00€

Pineapple, Violets and Moscatel  
6,00€

Oranges from our Orchard  
7,00€

15

16



To Finish

Sweet Bread

Small Sweets

"Farturas" from Feira de São Mateus  
(Fried Pastries)

"Cavacas"  
(Egg Biscuits with Glacé)

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The prices shown include VAT at the legal rate in effect  
No dish, food product or drink, including the appetizers, can be charged unless it was ordered or rendered unusable by the customer.

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Executive Chef - Henrique Ferreira

Resident Chef - Alberto Correia

Maitre d' and Sommelier - André João



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