

Traditional Cuisine

Spring/Summer Menu



Bairrada, from the mountains to the sea. The heat of the beach and the cool of the mountain.

It is the time of year for heat, swimming and feeling the salt on our skin. For long afternoons outdoors and the comfort of terraces.

The hills are painted with wildflowers. The never-ending fields are full of poppies. The swallows fly over the vineyards that fill the landscape. Nature invites you for a walk through the enchanted forest of Mata Nacional do Bussaco.

The local festivals are once again on the agenda. The villages fill up with people. It is time for fun and tradition.

In the farms, people work from sun to sun. The abundant harvests fill the houses. And rest is only for Sundays and holy days.

"Arte Xávega", a traditional form of fishing, is a hustle and bustle of nets and water. Freshly caught fish revives the local cuisine.

The sparkling wine, host of the house, honors the terroir. Served fresh, it fights the warm weather.

Infused with the spirit of the region and the scent of the sea, the dishes of Quinta do Encontro merge the land and the ocean in a blend of flavors. From the mountains to the sea, the cuisine is traditional and the tribute to the local confectioneries is a must.

Here, the gatherings are around a table, in a moment of togetherness and sharing.

CHEF HENRIQUE FERREIRA

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APPETIZERS

Selection of Bread, Marinated Olives, Herb Butter, Extra Virgin Olive Oil and Fleur de Sel 3,00€

STARTERS

Pastry with Cheese from Serra da Estrela, Honey and Marinated Greens 5,00€
 Scrambled Eggs with Farinheira (Pork and Flour Sausage) 5,00€
 Alheira (Pork and Bread Sausage) with a Mustard Emulsion 5,50€
 Sautéed Mushrooms with Rosemary 5,50€
 Sardine Fillet, Toast and Tomato Chutney 6,50€
 Fried Cod Tongue, Sautéed Roasted Peppers and Olive Dust 7,50€
 Fried Shrimp, Citric Sauce, Chilli Peppers and Sesame 8,50€
 Shrimp Sautéed with Garlic 42,50€/KG

FISH

Shrimp and Asparagus Risotto 15,00€
 Brothy Rice with Cod Tongue, Turnip Greens and a Poached Egg 16,00€
 Codfish à la Quinta do Encontro 17,50€
 Brothy Anglerfish Rice with Shrimp and Coriander 18,00€
 Baked Codfish, Bread Crust, Herbs and Black Olives 18,00€
 Grilled Codfish, Baked Potatoes and Garlic Olive Oil 18,00€
 Sea Bass Fillet with Fresh Pasta with Clams and Lemon 18,50€

MEAT

Pork Loin, Cheese Sauce, Mashed Turnip Greens and Sweet Potato 16,00€
 Wild Boar, Baked Potatoes, Turnip Greens with Bread and Citric Mayo 16,00€
 Duck Magret, Red Berries Jam and Mushroom Risotto 18,00€
 Dry-Aged Sirloin Steak, Fries and Baked Beans with Parsley 18,50€
 Our Eye of Rump Steaks (One Sauce Included) 18,50€
 Our Pepper Sauce
 Old-Fashioned Mustard Sauce
 Shiitake Mushroom Sauce

Rump Steak, Garlic Sauce and Pineapple 20,00€
 Surf and Turf à la Quinta do Encontro (For Two) 27,50€

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VEGETARIAN OPTIONS

Pumpkin and Coconut Soup, Diced Bread with Garlic and Coriander 4,00€
 Veggie Tempura with Herb and Lemon Mayo 4,00€
 Scrambled Eggs with Fresh Asparagus 5,00€
 Sautéed Fresh Pasta, Basil Pesto and Roasted Pine Nuts 12,00€
 Mushroom Risotto with White Truffle and Rosemary 12,00€

DESSERTS

Caramelized Pineapple, Roasted Coconut and Lemon Sorbet 5,00€
 Warm Chocolate Cake, Red Berries Sauce and Ice Cream 5,00€
 Our Pastel de Nata with Vanilla and Cinnamon (Egg Tart) 5,00€
 "Morgado do Bussaco" (Cake with Eggs and Walnuts) with Mandarin Sorbet 5,50€
 Encontro Sparkling Wine Crème Brûlée 6,00€
 Vanilla, Chocolate and Lemon Curd Semifreddo 6,00€
 Cheese Board, Pumpkin Jam and Cornbread 8,00€

KIDS MENU

Soup | Steak with French Fries and Rice | Ice Cream (One Beverage Included) 15,00€

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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