

TRADITIONAL CUISINE FROM BEIRA

Fall/Winter Menu



Bairrada, from the mountains to the sea.

We are entering the season of the cold, of the icy air on our faces and of the bare landscapes. Afternoons by the fireplace are a must for kids and adults alike. And, in the streets, woolens and hats provide comfort.

It's time for the wild mushrooms that sprout from the earth and are 'hunted' in the woods and for the pomegranates that break from the trees. Broad beans, garlic, and peas are sown, and will be abundant in the spring.

In the massive bonfires, wise hands create smoked delicacies. In the vineyards, pruning is renovation and hunting is carried out on Sundays.

The cuisine of Quinta do Encontro, unmistakably from Bairrada, honors the local gastronomy, in a perfect fusion between land and sea.

The sparkling wine, host of the house, honors the terroir and celebrates this region. And life!

**Welcome to Quinta do Encontro,
A fusion of the mountain and the sea**

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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, Honey and Marinated Greens 6,00€
Alheira (Bread Sausage) with Pickled Beets and Mustard 7,00€
 Sautéed Mushrooms with Rosemary 7,50€
 Scrambled Eggs with *Farinheira* (Pork and Flour Sausage) 7,75€
 Sardine Fillets, Corn Bread and Pearl Onion Jam 8,00€
 Fried Cod Tongue, Sautéed Roasted Peppers and Olive Dust 9,50€
 Fried Shrimp, Citric Sauce, Chili Peppers and Sesame 10,00€

FISH

Brothy Rice with Cod Tongue, Turnip Greens and a Poached Egg 18,00€
 Shrimp and Asparagus *Risotto* 18,00€
 Codfish *à la* Quinta do Encontro 19,50€
 Grilled Codfish, Baked Potatoes and Garlic Olive Oil 20,00€
 Brothy Anglerfish Rice with Shrimp and Coriander 21,00€
 Baked Codfish, Bread Crust, Herbs and Black Olives 22,00€
 Sea Bass Fillet with Clams and Lemon Pasta 22,00€

MEAT

Pork Loin, Cheese Sauce, Mashed Turnip Greens and Sweet Potato 17,00€
 Wild Boar, Baked Potatoes, Turnip Greens with Bread and Citric Mayo 17,00€
 Our Eye of Rump Steaks (One Sauce Included) 19,50€
 Our Pepper Sauce
 Old-Fashioned Mustard Sauce
 Shiitake Mushroom Sauce

Dry-Aged Sirloin Steak, Fries and Baked Beans with Parsley 21,00€
 Duck Magret, Red Berries Jam and Mushroom *Risotto* 25,00€
 Surf and Turf *à la* Quinta do Encontro (For Two) 35,00€

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VEGETARIAN OPTIONS

Veggie *Tempura* with Herb and Lemon Mayo 4,50€
 Pumpkin and Coconut Soup, Diced Bread with Garlic and Coriander 5,00€
 Scrambled Eggs with Green Asparagus 6,00€
 Sautéed Fresh Pasta, Pesto with Basil and Roasted Pine Nuts 12,50€
 Mushroom *Risotto* with White Truffle and Rosemary 12,50€

DESSERTS

Warm Chocolate Cake, Red Berries Sauce and Ice Cream 5,50€
 Our *Pastel de Nata* with Vanilla and Cinnamon 5,50€
 Encontro Sparkling Wine *Crème Brûlée* 6,00€
 “*Morgado do Bussaco*” (Cake with Eggs and Walnuts) with Mandarin Sorbet 6,00€
 Vanilla, Chocolate and Lemon Curd *Semifreddo* 7,50€
 Cheese Board, Pumpkin Jam and Cornbread 10,00€

KIDS MENU

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

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