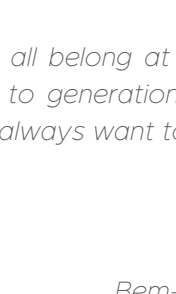


PORTUGUESE CUISINE

Spring/Summer Menu



Santar, a land of people and memories.

A true home from Beira, full of people, knowledge and flavors.

From the grandeur of the robust granite that protects it, Paço dos Cunhas opens its heart and soul to welcome those who dare to enter.

In the kitchen, traditional recipes are given a new soul and contemporary features. The art of nurturing soars in a celebration of the product. Local, seasonal and authentic. Never neglecting a special ingredient, emotion. A noble feeling that moves everything, changes everything and feels everything.

With heartfelt inspiration, the roots of Beira are embedded in our cuisine. Fruit, the perfect color palette, dyes our dishes in lively tones that reveal the season ahead. From the nobility of meats, to the elegance of fish and vegetables that pair perfectly.

Meant to be shared, we all belong at the table where smiles are passed from generation to generation. An abode of flavors and memories to which you'll always want to return.

Bem-vindo ao Paço dos Cunhas,
Coração do Dão, Santar.

2



TASTING MENU

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



3

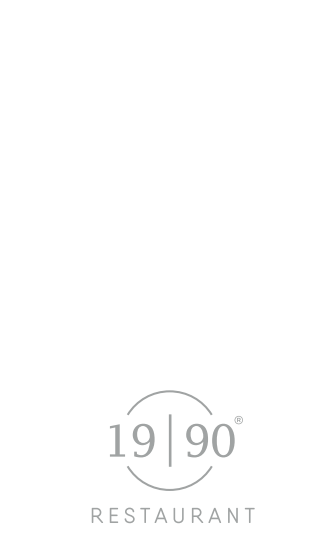
In the Hands of the Chef

It is time to let creativity flow in the kitchen of Paço dos Cunhas. A creative menu, with no set dishes, where the only rule is to respect the Portuguese cuisine.

A menu created, in that moment, just for you.



4



THE MENU



5

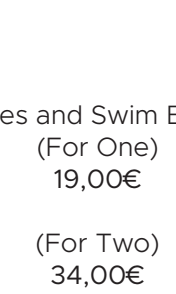
Starters

Cod Brandade, Saturno Extra Virgin Olive Oil, Galician Olive Tapenade,
Slow Fermentation Bread
3,50€

6



APPETIZERS



7

Codfish Cakes with Galician Olives and Roasted Peppers
5,00€

Oxheart Tomato with Orange and Cilantro*
5,50€

Cold Strawberry Soup with a Rye Crunch and Aged Vinegar
6,50€

Pork Head Pie with Bacon Petals*
7,00€

Cured Trout, Fennel, Yoghurt and Red Onion*
9,00€

Toasted Rabbit *Alheira* (Bread Sausage)*
11,50€

Marinated Fish from our Shores, Lupins and Sweet Potato
12,00€

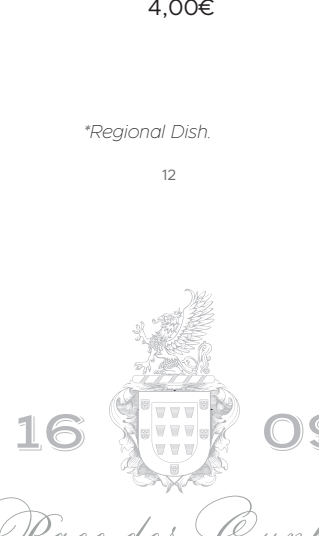
Octopus and Celery Salad
13,00€

Seared Scallops, Eggplant Caviar with a Passion Fruit Emulsion
17,00€

Grilled Tiger Prawns with Bergamot Mayonnaise
35,00€

*Regional Dish

8



FISH



9

Pasta Stew with Cod Tongues and Swim Bladders with Fried Cod Fillet*
(For One)
19,00€

(For Two)
34,00€

Codfish Confit, Roasted Tomatoes and Crispy Potatoes*
20,00€

Tuna Steak
22,00€

Grilled Octopus, Green Asparagus, Orange and Parsnip Silvers*
22,00€

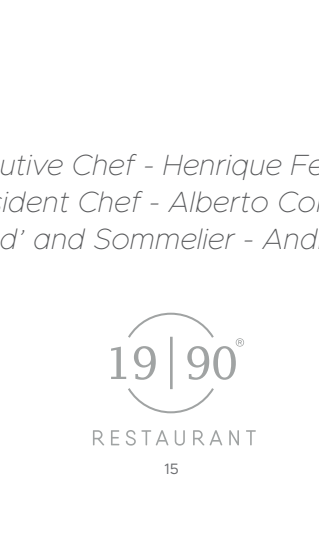
Salt-baked Sea Bass (made to order)*
70,00€/kg

Fresh Grilled Fish of the Day
62,50€/kg

Lobster Rice (For Two)
75,50€

*Regional Dish

10



MEAT

11

Sautéed Pork Neck (from Bisaro Pigs)
17,00€

Roasted Veal Loin (From Arouquesa Cows) with a Sparkling Wine
Sauce*
18,00€

Breaded Lamb Chops*
20,00€

Grilled Duck Breast
22,00€

Veal Cutlet (From Rubia Cows) (For Two)
70,00€

ADD YOUR SIDES

Rustic Potatoes
1,50€

Zucchini Purée*
3,00€

Our Green Salad
3,50€

Brothy Tomato Rice*
4,00€

Truffled Mashed Potatoes
4,00€

*Regional Dish

12

DESSERTS

13

Crème brûlée with Encruzado
5,50€

Farofias (Boiled Egg Whites) with a Honey and Pollen Cream*
5,50€

Abade Priscos Pudding with Pineapple from S. Miguel
6,00€

Orange Roll Cake, Tangerine Ice Cream and Mint Gel*
7,00€

Toucinho do Céu (Dessert with Eggs and Almonds) with Raspberries*
6,00€

*Regional Dish

14

Executive Chef - Henrique Ferreira
Resident Chef - Alberto Correia
Maître d' and Sommelier - André João

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