

## Traditional Cuisine From Coastal Beira

Fall/Winter Menu

### Executive Menu available Tuesday to Friday from 12h30 to 14h30

1 Appetizer, 1 Main Course and 1 Dessert - 15,90€

1 Appetizer, 1 Meat Course, 1 Fish Course and 1 Dessert - 22,90€

Note: The main course can be paired with our wine Preto & Branco Reserva for an extra 2€




## THE MENU


### STARTERS

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

### APPETIZERS

Vegetable Soup  3,50€  
Scrambled Eggs with *Farinheira* (Pork and Flour Sausage) and Parsley 5,50€  
Puff Pastry with Cheese from Serra, Marinated Greens, Walnuts and Honey 6,00€

Mushrooms Sautéed with Rosemary, Poached Egg and Cassava Meal with Iberico Pork Chorizo 6,50€


Scrambled Eggs with Green Asparagus  7,00€

Spheres with Alheira (Pork and Bread Sausage), Broad Bean Purée and a Dijon Mustard Emulsion 7,00€

Fried Cod Tongue, Sautéed Roasted Peppers and Olive Dust 9,50€

### VEGETARIAN

Mushroom *Risotto* with White Truffle and Rosemary 12,50€

 Ovo-lacto vegetarian

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### FISH

Shrimp and Asparagus *Risotto* 18,00€

Brothy Rice with Cod Tongue, Turnip Greens and Poached Egg 19,00€

Brothy Pasta with Sea Bass, Clams and Cilantro 19,00€

Confit Cod, Chickpea Purée and Sautéed Cabbage 20,50€

Codfish *à la Quinta do Encontro* 22,50€

Baked Codfish, Corn Bread Crust, Herbs and Black Olives 22,50€

### MEAT

Iberic Pork Slices, Peppers and Red Onion Salad, Baked Potatoes and Corn Bread Migas 17,00€

Pork Loin, Sauteed Chestnut and Pumpkin with Mushroom Sauce 18,00€

Our Rump Steak with a Mustard Sauce and a Fried Egg 19,00€

Grilled Dry-aged Sirloin Steak, Black Beans and Fries 21,00€

Duck *Magret*, Wild Mushroom *Risotto* and Sweet Potato Chips 22,00€

Surf and Turf *à la Quinta do Encontro* (For Two) 38,50€

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### DESSERTS

Warm Chocolate Cake, Red Berries Sauce and Ice Cream  5,50€

Encontro Sparkling Wine *Crème Brûlée*  6,00€

“*Morgado do Bussaco*” (Cake with Eggs and Walnuts) with Mango Sorbet  7,00€

Cottage Cheese and Cinnamon *Semifreddo*, Pumpkin Jam and Toasted Almonds 7,00€

Board with Cheese from Serra da Estrela, Jam and Breadsticks 10,00€

 Ovo-lacto vegetarian

#### Legal Regulations

If you have any allergies or dietary restrictions, please let us know so we can prepare your menu accordingly.  
The prices shown include VAT at the legal rate in effect.

We have a complaints book.

No dish, food product or drink, including the appetizers, can be charged unless it was ordered or rendered unusable by the customer.

Head Chef - Pedro Verdade  
Maître d' and Sommelier - Nuno Abadesso

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