16 09 Paço dos Cunhas

SIGNATURE CUISINE Spring/Summer Menu

by Chef Alberto Correia



16 09 Paço dos Cunhas

Legal Regulations If you have any allergies or dietary restrictions, please let us know so we can prepare your menu accordingly. At lunch, the tasting menus will be served until 14h. At dinner, the tasting menus will be served until 21h. To give you the best possible experience, the tasting menus are served to the entire table. The courses are not designed for sharing, as each portion is carefully plated and meant for an individual experience. 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 costumer.



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TASTING MENUS

To give you the best possible experience, the tasting menus are served to the entire table.

1990° RESTAURANT

In the Hands of the Chef

Santar Menu

Snack, Starters, 1 Appetizer, 1 Main Dish, 1 Dessert and Coffee Without Pairing 40€ With Pairing 50€ With Premium Pairing 60€

Contador Menu

Snack, Starters, 2 Appetizers, 1 Main Dish, 1 Dessert and Coffee Without Pairing 50€ With Pairing 60€

With Premium Pairing 75€

Paço dos Cunhas Menu

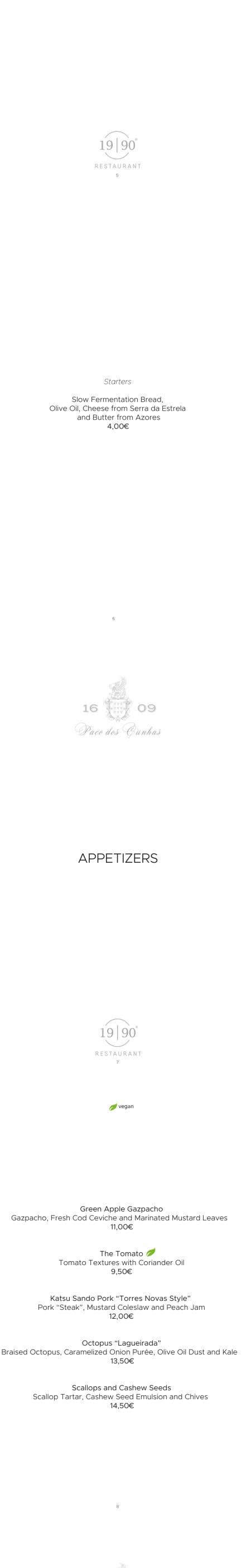
Snack, Starters, 2 Appetizers, 1 Fish Dish, 1 Meat Dish, 1 Dessert Aperitif 1 Dessert and Coffee Sem Harmonização 65€ Com Harmonização 95€

Com Harmonização Premium 120€

Note: All menus have vegetarian options.

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THE MENU



16 09 Paco dos Cunhas



Fish from Our Shores Fish Fillet, Chickpea Purée, Cow's Feet Broth and Iberico Pork Chorizo 22,50€

Cod Fish and "Triga-milha" Slivers of Codfish, Carrot Mayonnaise and a Crunch made with Wheat and Corn Bread 21,00€

"Atum Patudo" Seared Tuna, Grilled Fennel and Lemon Salad, Sweet Potatoes and Pistachios 23,00€

"Xerém" Porridge Made with Corn Grits and Cockles, Fried Squid and Coriander 20,00€

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MEAT

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Veal Veal Tenderloin, with Confit Garlic Purée and a Potato and Ham Rösti 23,00€ Pork Belly

Fried Pork Belly, Romesco Sauce, Grilled Leek and Celery 21,00€

> "Bird's Bread" Rabbit with Millet, Mushrooms and Parsley 19,00€

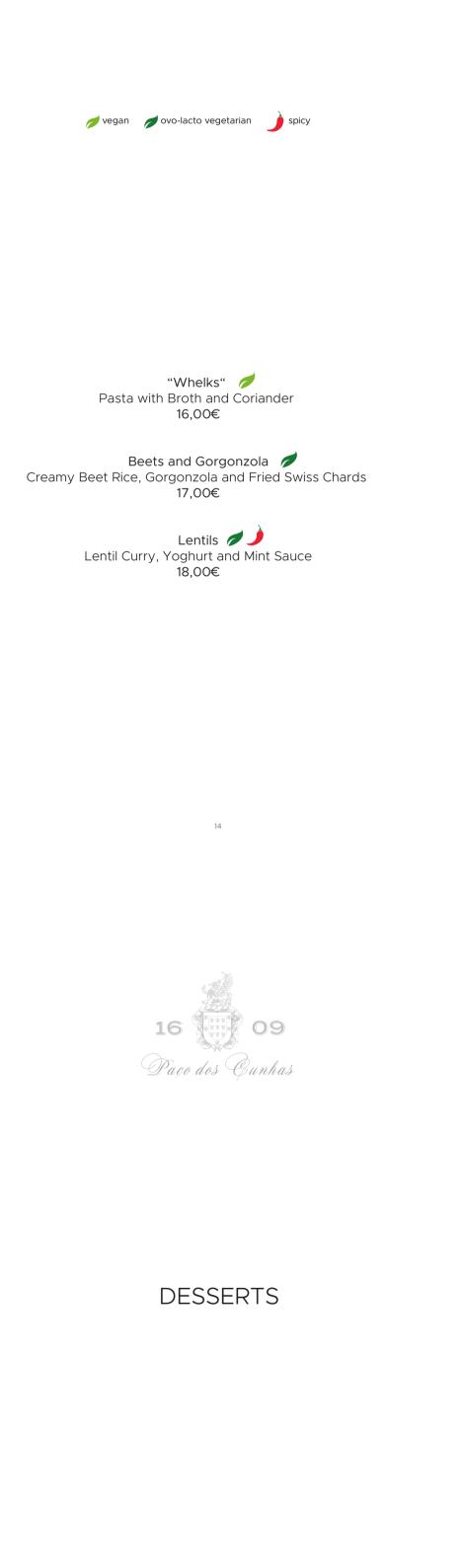
Duck Duck Magret, Dark Chocolate Jus, Caramelized Cauliflower and Glacéed Vegetables 25,00€

> 16 09 Daço dos Cunhas

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VEGETARIAN

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💋 ovo-lacto vegetarian 🤚 contains alcohol



Mazagram ∕∕ Tartelette with Meringue, Lemon and Coffee 6,00€



Chef - Alberto Correia Maître d' and Sommelier - André João

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