

FOOD & WINE EXPERIENCE // 2nd Edition

THE SPICE ROUTE

AMUSE-BOUCHE Chef Raúl Ferreira

Tandoori chicken drumstick with Granny Smith and fennel apple jam
Dinastia Bruto Sparkling wine

COLD STARTER Chef Fernando Silva

Octopus carpaccio, smoked pepper, arjamolho, cucumber, cherry tomato and crunchy bread and garlic
Montanha Baga Sparkling wine

SOUP Chef Raúl Ferreira

Pumpkin velvet aromatised with curry olive oil and oriental prawn cracker
Montanha Chardonnay Sparkling wine & Arinto Grand Cuvée

WARM STARTER Chef Carlos Gonçalves

Wrasse fish tempura, Sichuan pepper, fermented garlic mayonnaise, onion and ginger pickle
Quinta da Lapa – Chardonnay

FISH Chef Teresa Barradas

Salt cod loin confit with a trio of roast peppers and paprika
Powdered chickpea velvet
Quinta da Lapa – Touriga Nacional

PALATE CLEANSER Chef Raúl Ferreira

Mulled wine granizado

MEAT Chef Nélio Rodrigues

Duck magret, chayote chutney, sweet potato gnocchi with fennel, cardamom, ginger and cinnamon
Quinta da Lapa – Syrah

DESSERT Chef Pedro Campas

Chocolate and pepper crème brûlée
Timut pepper brownie with fleur de sel and vanilla ice cream
Montanha Real Sparkling wine

COFFEE & PETIT FOURS Chef Pedro Campas

Honey biscuits and chocolate ganache
Coconut and cardamom truffles
Cinnamon stick

Partner

QUINTA DA
LAPA
EST. 1733

