

# TERRAÇU'S

## WINERY RESTAURANT

— DOURO VALLEY —

*We believe that creating wine and food is also about creating unique moments. Chef André Carvalho's team is rewriting the culinary landscape of the Douro Valley, influenced by its Douro heritage in close liaison with the winemaker, Jorge Alves. Terraçu's is the ideal place to relax and enjoy life, sample some fine wines and tasty and textural food, produced in the same Terroir and with the same passion.*

### DEGUSTATION MENU

#### *Amuse-bouche*

Cod velvety with its "cheek" in tempura  
Partridge with asparagus spread, mushrooms and celery foam

Low temperature cooked octopus, barley with cuttlefish ink  
and "Romanesque" sauce

OR

Lamb's leg cooked at low temperature, roasted potatoes and sautéed sprouts

Chocolate sphere with pistachio and white chocolate ganache,  
raspberry foam and spice crumble

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### DEGUSTATION MENU 4 MOMENTS

70€ per person

2 starters, 1 main course and 1 dessert

### WINEMAKER SELECTION

40€ per person

5 Quinta Nova wines

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### STARTERS

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Chestnut cream with pumpkin in different textures	16,00€
Cod velvety with its “cheek“ in tempura	16,00€
Partridge with asparagus spread, mushrooms and celery foam	22,00€
Wild boar ravioli in vegetable broth, baby carrots, chives and cheese mousse	20,00€

### MAIN DISHES

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Cod with bread, mashed sprouts and crushed chickpeas	36,00€
Low temperature cooked octopus, barley with cuttlefish ink and “Romanesque” sauce	36,00€
Pheasant fowl with “vitelote” mashed potatoes and spinach	38,00€
Sirloin veal loin from Trás-os-Montes in a rosemary crust, with mushrooms trilogy	36,00€
Lamb's leg cooked at low temperature, roasted potatoes and sautéed sprouts	38,00€
Cuscus from Trás-os-Montes, mushrooms and truffle	34,00€

### DESSERTS

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Chestnut cake with port wine cream and chestnut crumble	15,00€
Chocolate sphere with pistachio and white chocolate ganache, raspberry foam and spice crumble	18,00€
Apple and almond pie with pumpkin panacotta and almond mousse	15,00€
Abade de Priscos pudding, pomegranate sorbet and spice crumble	18,00€
Selection of Portuguese cheeses	18,00€