

TERRAÇU'S

WINERY RESTAURANT

DOURO VALLEY

“ORIGINS”

Chef Special Menu

***This is the story of Chef André Carvalho,
the author of this special menu “Origins”.***

Throughout our lives we harbour special moments filled with colour, flavours and textures. Memories of delicious delicacies that remind us a happy past. In this five-course tasting menu, Chef André Carvalho deftly recreates the favourite dishes from his childhood with great finesse, in a truly delicious journey. The marriage between the past and present is completed through perfect pairing with wines from two historic wine regions - the Douro and the Dão - in an eternal embrace of his personal "origins".

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— DOURO VALLEY —

I will tell you my own story at Terraçu's restaurant. Welcome!

I was born and raised in a perfect embrace with the Douro and Dão regions. Inspired by the smells and flavors that marked my childhood and surrounded by the people who educated me and instilled respect and passion for cooking, I have designed the "Origins" menu, through which I share my personal memories and recreate my favorite dishes.

I'll always remember the bread that my grandmother, Angelina, kneaded and baked in her wood-fired oven. Using the same dough, she would treat her greedy grandchildren to sugar and cinnamon cakes and bread dishes prepared in garlic marinade ("vinha d'alhos").

What about the delicious squid dishes prepared by my father, Z'Antó

321nio? He emigrated to Switzerland as a young man and learned how to cook the finest dishes in the restaurant where he was working. When he returned home, he would prepare mouth-watering dishes that would make us long for more and fill our hearts with "saudades".

Sundays were always the most special day of the week. My mother Otilia would expertly prepare her veal dish, leaving it softer and tenderer than anyone else knew how to! Luckily for me, I learned the secret skills from her.

Last but not least, my aunt Alda was like a true second mother for me. She ran a coffee shop and made the finest biscuit cake ("bolo de bolacha") in the region. It became so famous that her shop attracted countless visitors. I learned her recipe while sneaking a spoonful or two... how wonderful!

"Origins" shares the essence of my life story. I hope you enjoy it!

To start with I invite you to make a toast with some sparkling wine from my home region of Távora-Varosa! The rest of the menu will be paired with the finest wines that the Douro and Dão have to offer. A tribute to their embrace.

Chef André Carvalho

1st Course

The Vinha d'Alhos

Quinta Nova Rosé

2nd Course

The Caldo Verde

Taboadella Reserva Encruzado White

3rd Course

The squid

Mirabilis Grande Reserva White

4th Course

The veal

Taboadella Grande Villae Red

5th Course

The biscuit cake

Quinta Nova Vintage Port

"Origins" tasting menu by Chef André Carvalho

85€/ person

Wine Pairing

50€/ person

Please inform the staff if you have any allergies or intolerances.
Price in € with VAT Included.

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DOURO VALLEY

LUNCH MENU

***We believe that creating wine and food
is also about creating unique moments.***

Influenced by his Douro heritage, Chef André Carvalho and his team are rewriting the culinary landscape of the Douro Valley. 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.

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WINERY RESTAURANT

— DOURO VALLEY —

THREE-COURSE DEGUSTATION MENU

58€/ person

Amuse-bouche

starter, main course and dessert

FOUR-COURSE DEGUSTATION MENU

74€/ person

Amuse-bouche

2 starters, 1 main course and 1 dessert

STARTERS

White asparagus cream, crispy smoke ham and truffle

Low temperature egg, wild mushrooms and black garlic

Parsnip, cheese mousse and onion brioche

Smoked trout and the orange from Quinta Nova

MAIN DISHES

The cauliflower, the lettuce and the baby carrot

Cuscus from Trás-os-Montes, mushrooms and truffle

The “Lúcio”, creamy leek and endive

The octopus, confit potato and pepper aioli

The lamb at low temperature, roasted potatoes and the garden salad

Trás-os-Montes veal, mushrooms and caramelized corn

DESSERTS

Apple crumble and pine nut parfait

Caramelized chestnuts, cream cheese and Port Wine

Millefeuille of coffee and caramel with cream ice cream

Dark chocolate sphere, red fruits and pistachio

Selection of Portuguese cheeses

Please inform the staff if you have any allergies or intolerances.

Price in € with VAT Included.

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DOURO VALLEY

DINNER MENU

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WINERY RESTAURANT

— DOURO VALLEY —

FOUR-COURSE DEGUSTATION MENU

74€/ person

2 starters, 1 main course and 1 dessert

Amuse-bouche

The *Vinha d'Alhos*

The *Caldo Verde*

The squid and the rosti potatoes

OR

The veal and the red beans

The biscuit cake

COUVERT

Douro olive oil, flavored butter and wood fired bread | 4,50€

STARTERS

White asparagus cream, crispy smoke ham and truffle | 19,00€

Low temperature egg, wild mushrooms and black garlic | 22,00€

Parsnip, cheese mousse and onion brioche | 23,00€

Smoked trout and the orange from Quinta Nova | 24,00€

MAIN DISHES

The cauliflower, the lettuce and the baby carrot | 32,00€

Cuscus from Trás-os-Montes, mushrooms and truffle | 34,00€

The “Lúcio”, creamy leek and endive | 36,00€

The octopus, confit potato and pepper aioli | 40,00€

The lamb at low temperature, roasted potatoes and the garden salad | 38,00€

Trás-os-Montes veal, mushrooms and caramelized corn | 42,00€

DESSERTS

Apple crumble and pine nut parfait | 16,00€

Caramelized chestnuts, cream cheese and Port Wine | 16,00€

Millefeuille of coffee and caramel with cream ice cream | 18,00€

Dark chocolate sphere, red fruits and pistachio | 18,00€

Selection of Portuguese cheeses | 18,00€

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Price in € with VAT Included.