

# 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 7-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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*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").*

*A perfect symbiosis between our senses of smell and taste.*

*What about the delicious squid dishes prepared by my father, Z'Antonio? 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**

## **1<sup>st</sup> Course**

### **Amuse-Bouche**

Terras do Demo Verdelho

## **2<sup>nd</sup> Course**

### ***The Vinha d'Alhos***

Quinta Nova Rosé 2022

## **3<sup>rd</sup> Course**

### ***The Caldo Verde***

Taboadella Reserva Encruzado 2022

## **4<sup>th</sup> Course**

### **The Squid**

Mirabilis Grande Reserva White 2021

## **5<sup>th</sup> Course**

### **The Veal**

Taboadella Grande Villae Red 2019

## **6<sup>th</sup> Course**

### **The Rosca**

Quinta Nova Late Bottled Vintage 2018

## **7<sup>th</sup> Course**

### ***The Biscuit Cake***

Quinta Nova Vintage Port

## **"Origins" tasting menu by Chef André Carvalho**

90€ per person

## **Wine Pairing**

50€ per person

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

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## WINERY RESTAURANT

———— DOURO VALLEY ————

### LUNCH MENU

***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.*

**THREE-COURSE DEGUSTATION MENU**

**58€ per person**

*Amuse-bouche*

starter, main course and dessert

**FOUR-COURSE DEGUSTATION MENU**

**74€ per person**

*Amuse-bouche*

2 starters, 1 main course and 1 dessert

Winemaker's selection

4 Quinta Nova wines **32€ per person**

5 Quinta Nova wines **40€ per person**

6 Quinta Nova wines **48€ per person**

**STARTERS**

The Onion soup with “*Moirá*”

Mushrooms with low egg temperature

Smoked Trout and the orange from Quinta Nova

Wild Boar with land caviar

**MAIN DISHES**

The Cauliflower, the lettuce and the baby carrot

*Cuscos from Trás-os-Montes*, mushrooms and truffle

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

*Lúcio* from the Douro and the barley

The Octopus, confit potato and pepper aioli

*Trás-os-Montes* Veal, mushrooms and caramelized corn

**DESSERTS**

The Chocolate and the cocoa

The Meringue and the coffee

The “*Toucinho do Céu*” and the caramel

Selection of Portuguese cheeses

The Vintage 2017 and the lemon

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### DINNER MENU

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## FOUR-COURSE DEGUSTATION MENU

*Amuse-bouche*

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The “*Vinha d'alhos*”

The “*Caldo Verde*”

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The Squid and the rosti potatoes

**OR**

The Veal and the red beans

\*\*\*

The Biscuit cake

**74€ per person**

2 starters, 1 main course and 1 dessert

**Wine Pairing**

**40€ per person**

5 Quinta Nova wines

## STARTERS

The Onion soup with “*Moira*” | 19,00€

The Mushrooms, the low egg temperature and the truffle | 22,00€

Smoked Trout and orange from Quinta Nova | 24,00€

Wild Boar with land caviar | 25,00€

## MAIN DISHES

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

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

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

*Lúcio* from the Douro and the barley | 36,00€

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

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

## DESSERTS

The Chocolate and the cocoa | 18,00€

The Meringe and the coffee | 16,00€

The “*Toucinho do Céu*” and the caramel | 16,00€

Selection of Portuguese cheeses | 18,00€

The Vintage 2017 and the lemon | 18,00€