

# 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 selection

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

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

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

### STARTERS

Cauliflour velvety, crispy smoked ham, hazelnut and enoky mushrooms

Partridge in two ways, wild mushroom puree and sautéed vegetables

Pumpkin cream with parmesan, almond and caramelized apple

Smoked trout, roe, avocado and orange from Quinta Nova

### MAIN DISHES

Cod with bread crumbs, chickpeas in different textures,  
pepper compote and low temperature egg

Cuscus from Trás-os-Montes, mushrooms and truffle

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

*Lúcio* from the Douro, with beet puree and peas

Red mullet with fava beans and cuttlefish dye

*Trás-os-Montes* veal, leek puree and vegetables from our garden

### DESSERTS

*Abade de Priscos* pudding, pomegranate sorbet and spices crumble

Cherry, raspberry and yogurt mousse cheesecake

Lime panacotta, chocolate and Granny Smith apple

Selection of Portuguese cheeses

The lemon from Quinta Nova

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### DINNER MENU

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## FOUR-COURSE DEGUSTATION MENU

### *Amuse-bouche*

Cauliflower velvety, crispy smoked ham, hazelnut and enoki mushrooms

Smoked trout with rush from *Ribeira Pisca*, roe, avocado and orange from Quinta Nova

*Lúcio* from the Douro, with beet puree and peas

### OR

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

Cherry, raspberry and yogurt mousse cheesecake

**74€ per person**

2 starters, 1 main course and 1 dessert

Wine Pairing

**42€ per person**

5 Quinta Nova wines

## STARTERS

Cauliflower velvety, crispy smoked ham, hazelnut and enoki mushrooms | 19,00€

Partridge in two ways, wild mushroom puree and sautéed vegetables | 22,00€

Pumpkin cream with parmesan, almond and caramelized apple | 19,00€

Smoked trout, roe, avocado and orange from Quinta Nova | 25,00€

## MAIN DISHES

Cod with bread crumbs, chickpeas in different textures,  
pepper compote and low temperature egg | 38,00€

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

Lamb's leg cooked at low temperature, smashed potatoes and sautéed sprouts | 39,00€

*Lúcio* from the Douro, with beet puree and peas | 36,00€

Red mullet with fava beans and cuttlefish dye | 40,00€

*Trás-os-Montes* veal, with leek puree and vegetables from our garden | 40,00€

## DESSERTS

*Abade de Priscos* pudding, pomegranate sorbet and spices crumble | 18,00€

Cherry, raspberry and yogurt mousse cheesecake | 16,00€

Lime panacotta with chocolate and Granny Smith apple | 18,00€

Selection of Portuguese cheeses | 18,00€

The lemon from Quinta Nova | 16,00€