

TERRAÇU'S

WINERY RESTAURANT

———— DOURO VALLEY ————

DINNER 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.*

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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 creamy basil rice and seasonal vegetables

OR

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

Cherry, raspberry and yogurt mousse cheesecake

DEGUSTATION MENU | 4 MOMENTS

70€ per person

2 starters, 1 main course and 1 dessert

Wine Pairing

38€ per person

5 wines

STARTERS

Cauliflower velvety, crispy smoked ham, hazelnut and enoki mushrooms | 18,00€

Smoked trout with rush from *Ribeira Pisca*, roe, avocado and orange from Quinta Nova | 22,00€

Mackerel marinated in citrus, roasted cherry tomato, rhubarb and cucumber foam | 20,00€

Beetroot Gazpacho, with fresh cheese mousse, beetroot gelatin and cornbread | 16,00€

MAIN DISHES

Cod with bread crumbs, chickpeas in different textures, pepper compote and low temperature egg | 36,00€

Turbot in shitake crust, celery purée and clams à *Bulhão Pato* | 38,00€

Lúcio from the Douro, with creamy basil rice and seasonal vegetables | 36,00€

Trás-os-Montes veal, romanesque cabbage in different textures, chanterelles and asparagus | 38,00€

Lamb's leg cooked at low temperature, roasted potatoes and sautéed sprouts | 38,00€

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

DESSERTS

Tangerine panacotta with ginger cinnamon crunch and apricot ice cream | 15,00€

Cherry, raspberry and yogurt mousse cheesecake | 15,00€

Puffy pastry with chocolate mousse with Quinta Nova Vintage | 18,00€

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

Selection of Portuguese cheeses | 18,00€