

TERRAÇU'S

WINERY RESTAURANT

———— DOURO VALLEY ————

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.*

**DEGUSTATION MENU – 3 MOMENTS**

46€ per person

Starter, main course and dessert

**DEGUSTATION MENU – 5 MOMENTS**

76€ per person

5 courses

**WINEMAKER SELECTION**

28€ per person

4 Quinta Nova wines

**WINEMAKER SELECTION**

42€ per person

6 Quinta Nova wines

**STARTERS**

Tomato gazpacho with crispy rye, garlic and basil

Bowl of leek, smoked cauliflower, powdered olives,  
crispy almond and Covas bread

Veal tartar with cucumber and shallot, quail egg yolk,  
citrus mayonnaise and beet sapling

Smoked trout with bulrush from the Ribeira da Pisca stream, mashed avocado, cucumber,  
white asparagus, trout roe and orange from Quinta Nova

**MAIN DISHES**

Cod confit with truffled mashed potatoes, bundle of cabbage and powdered olive oil

Couscous from Trás-os-Montes, mushrooms and truffle

Free-range chicken stuffed with pistachio, truffle and mushrooms, celery puree,  
crispy chicken and white wine Grainha sauce

Sirloin veal loin from Trás-os-Montes in a rosemary crust, confit potato,  
onion puree, pak-choy cabbage and asparagus

Slow-cooked octopus with Blend from the Terroir, dry tomato sauce,  
lentils in two textures and braised vegetables

Confit ray fish with citrus fruits, vegetable barley from the garden  
and hollandaise sauce with lemon and tarragon

**DESSERTS**

Carrot cake with caramelised and lyophilised corn, lime cream and corn ice cream

Chocolate sphere with Cointreau, sautéed strawberries, fresh strawberries,  
cherry mousse and chocolate ganache

Green apple and lime *panacotta*, basil mint foam and pistachio crunch

*Abade de Priscos* pudding, pomegranate and honeycomb sorbet

Selection of Portuguese cheeses