

TERRAÇU'S

WINERY RESTAURANT

———— DOURO VALLEY ————

***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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— DOURO VALLEY —

LUNCH

DEGUSTATION MENU 3 MOMENTS

55€ per person

Amuse-bouche

Starter, main course and dessert

DEGUSTATION MENU 4 MOMENTS

70€ per person

Amuse-bouche

2 Starters, 1 main course and 1 dessert

DEGUSTATION MENU 5 MOMENTS

82€ per person

Amuse-bouche

2 Starters, 1 main course and 2 desserts

(from 12:30 until 14:00)

WINEMAKER SELECTION

4 Quinta Nova wines 30€ per person

5 Quinta Nova wines 38€ per person

6 Quinta Nova wines 45€ per person

STARTERS

Cauliflour velvety, crispy smoked ham, hazelnut and enoky mushrooms

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

Mackerel marinated in citrus, roasted cherry tomato, rhubarb and cucumber foam

Beetroot Gazpacho, with fresh cheese mousse, beetroot gelatin and cornbread

MAIN DISHES

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

Turbot in shitake crust, celery purée and clams à *Bulhão Pato*

Lúcio from the Douro, with creamy basil rice and seasonal vegetables

Trás-os-Montes veal, romanesque cabbage in different textures, chanterelles and asparagus

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

Cuscus from Trás-os-Montes, mushrooms and truffle

DESSERTS

Tangerine panacotta with ginger cinnamon crunch and apricot ice cream

Cherry, raspberry and yogurt mousse cheesecake

Puffy pastry with chocolate mousse with Quinta Nova Vintage

Abade de Priscos pudding, pomegranate sorbet and spices crumble

Selection of Portuguese cheeses



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DINNER

DEGUSTATION MENU 4 MOMENTS

70€ per person

2 starters, 1 main course and 1 dessert

Amuse-bouche

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Cauliflower velvety, crispy smoked ham, hazelnut and enoki mushrooms

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

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Lúcio from the Douro, with creamy basil rice and seasonal vegetables

OR

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

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Cherry, raspberry and yogurt mousse cheesecake

WINEMAKER SELECTION

5 Wines Quinta Nova 38€ per person

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, romanescque cabbage in different textures, chanterelles and asparagus | 38,00€

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

Cuscuta 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€