

# TERRAÇU'S

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.*

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DOURO VALLEY

## 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 creamy basil rice and seasonal vegetables

*Trás-os-Montes* veal, romanesque cabbage, chanterelles and asparagus

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

## DESSERTS

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

Cherry, raspberry and yogurt mousse cheesecake

Puffy pastry with chocolate mousse with Quinta Nova Vintage

Selection of Portuguese cheeses

Tangerine panacotta with ginger cinnamon crunch and apricot ice cream

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

# TERRAÇU'S

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## DINNER MENU

***We believe that creating wine and food  
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**FOUR-COURSE DEGUSTATION MENU**

*Amuse-bouche*

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Cauliflour velvety, crispy smoked ham, hazelnut and enoky mushrooms

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,  
smashed roasted potatoes and sautéed sprouts

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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**

Cauliflour velvety, crispy smoked ham, hazelnut and enoky mushrooms | 19,00€

Partridge in two ways, wild mushroom puree and sautéed vegetables | 20,00€

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 creamy basil rice and seasonal vegetables | 36,00€

*Trás-os-Montes* veal, romanese cabbage, chanterelles and asparagus | 40,00€

Turbot in shitake crust, celery purée and clams à *Bulhão Pato* | 40,00€

**DESSERTS**

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

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

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

Selection of Portuguese cheeses | 18,00€

Tangerine panacotta with ginger cinnamon crunch and apricot ice cream | 16,00€