



A contemporary and creative approach to Portuguese cuisine, that incorporates products, ingredients and traditions of the West of Portugal, according to the rhythms of the year, season by season.

This was the spirit of Chef Luís Correia and his team when creating this menu for Emprata, one that highlights the best products of our region. The influence of the Atlantic and the warm summer temperatures result in high quality ingredients, recognized all over the world. It's not by chance that more than half of the national vegetable production has its origin in this West part of Portugal.

Couvert

Assorted Breads, Duo of Artisanal Butter, Olive Oil “Distintus” and Sour Cherries Vinegar 5.00 €

Appetizer

Atlantic Tuna, Sea Fennel, Granny Smith, Black Quinoa 18.50 €
“Maçussa” Cheese, Butternut Squash, Beetroot, Moscatel Roxo from “Setúbal” 18.00 €
"Coração de Boi" Tomato Gazpacho, Mackerel, Pennyroyal, Roasted Pepper 17.00 €
"Coração de Boi" Tomato Gazpacho, Watermelon, Pennyroyal, Roasted Pepper 15.00 €
Wild Goose Ham, “Casca de Carvalho” Melon, Tapioca, Orange Blossom 18.50 €
Nazaré Catshark, Spider Crab and Seaweed Consommé 16.50 €

Main Dishes

“Berlenga” Turbot, Local Cockle Rice, Pink Prawn and Oyster 33.00 €
Hooked Mullet, Creamy Razor Clam Semolina, “Alentejo” Saffron 37.50 €
Atlantic Carbonara, Squid, Tupinambor, Mussel, Rock Crab 30.00 €
“Alcobaça” Pieblad Pig, Beetroot, Blackberry, Hibiscus 32.00 €
Dry aged Beef, Celery Root, Black Garlic, “Manteiga” Cabbage 37.50 €
“Landal” Quail, Tupinambor, Pistacho, Scallop 32.50 €
Roasted Pumpkin, “Serra Dos Candeeiros” Cottage Cheese, Sage, Red Curry 22.00 €
“Praia Del Rey” Leek, Buckwheat, Egg 63 degrees, Mushrooms 22.00 €
“Lombardo” Cabbage Heart, Celery, Truffle Vegetable Jus, Hazelnut 24.00 €

Desserts

National Cheese, Homemade Jams and Bread Selection 17.00 €
“Salir do Porto” Strawberries and Sheep's Milk 12.50 €
Honey, “Mafra” Lemon, Pine Nut, Lavender 13.50 €
Tribute to the Cornucopia of Alcobaça 10.50 €
Local Pear, Earl Grey, Bergamot, Barley 11.00 €

*If you have any concerns regarding food allergies, please alert your server prior to ordering.
No dish, food or drink, including couvert can be charged if not requested or unused by the client.
Prices in Euros with VAT included.
Complaints book available.*