

*A contemporary and creative approach to Portuguese cuisine, where the Star are the products, ingredients and traditions from the Western of Portugal. Incorporating some international flavors, according to the rhythms of the year, season by season.*

*This was the spirit of Chef Bernardo Vitorino, the Pastry Chef Salomé Inácio and their 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 Western part of Portugal.*

## *Moments*

*Delight your senses, choose your tastes, navigate on our suggestions*

*Couvert*

*Starter*

*Main Course*

*Dessert*

*\**

**48.00 €**



### *Couvert*

Creamy Butter, Local Olive Oil, Sour Cherries Vinegar and Bread Selection 6.50 €

### *Starters*

Foie Gras, West "Rocha" Pear, Dried Fig and Crunchy Leaves 20.00 €

Beef Tataki, Local Onion, Mushrooms and Grapefruit 18.00 €

Cured Horse Mackerel, Algarvian Carrot and Mafra's Lemon 17.00 €

Landal Quail Broth, Dumpling and Rice Noodles 15.00 €

Praia Del Rey "Caldo Verde" (Green Cabbage Soup) 14.00 €

### *Fish*

Berlenga's Turbot, Rice, Brown Crab and Seaweed 33.00 €

Our "Bacalhau à Brás", Codfish Tongues, Parsley Pil Pil 32.00 €

Setúbal's Cuttlefish, Ink, White Beans and Lemon 30.00 €

### *Meat*

Chef's Beefsteak (Beef Tenderloin, Fondant Potato, Egg Yolk, Green Peppercorn Gravy) 35.00 €

Creamy Duck Rice, Foie Gras, Sour Cherries from Óbidos 34.00 €

Alcobaça's "Malhado" Pork, Local Cockle and Coriander 32.00 €

### *Vegetarian*

Green Curry, Vegetable Stew and Chickpea Textures 24.00 €

Truffled Mushrooms Fregola, Egg 63° and Hazelnuts 24.00 €

### *Desserts*

Cheeses, Jam and Artisan Toasts 20.00 €

Milk Chocolate, Boletus and Tonka Bean 16.00 €

Orange, Artisan Cream Cheese, Bourbon Vanilla and Hazelnuts 15.00 €

Chef's Pudding ( Pudding, Coffee, Biscuit, Fresh Cream) 14.00 €

Ode to the "Alcobaça" Cornucopia 12.00 €

Sliced Fruit Selection 8.00 €

Ice-Cream Selection 8.00 €

*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.*