A contemporary and creative approach to Portuguese cuisine, where the Star are the products, ingredients and traditions of the West 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 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.

Moments

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

Couvert Starter Main Course Dessert *

45.00 €

Wine Pairing * 20.00 €



Couvert

| Creamy butter, local Olive oil, Sour cherries vinegar and Bread selection | 5.00€ |
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Starters

| Smoked Sea bass, "Aguachile", Apple, Kiwi and Tapioca | 16.50€ |
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| Atlantic Tuna, Sweet Potato, "Lechê de Tigre" and Togarashi | 17.00€ |
| Burrata, seasonal Tomatoes, Plum and Basil | 16.00€ |
| Red Beetroot, Raspberry, Ginger, Hazelnut and Grapefruit | 13.00€ |
| Hokkaido Pumpkin creamy, Coconut and Lemongrass | 12.00€ |

Fish

| Salted Codfish and Cod tongues, "Caldeirada" Stew, Egg 63, green Pepper | 32.00€ |
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| Turbot from Berlenga, Clams rice from Foz do Arelho, coastal Prawn and Oyster | 31.00€ |
| Grouper, Cauli-flower, Lemon from Mafra and coriander | 33.00€ |

Meat

| Dry aged beef fillet, Parsnip, black Garlic and Bone marrow | 35.00€ |
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| Guinea fowl breast, Celery root, Foie gras, "Rocha" pear from West | 30.00€ |
| "Malhado" Pork from Alcobaça, Lettuce heart, sand Carrot and Voatsiperifery Pepper | 32.00€ |

Vegetarian

| Green curry, Carrot, Buckwheat and Onion | 24.00€ |
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| Cauliflower, Chimichurri, Salsifi and Cashews | 23.00€ |

Desserts

| Ode to the "Alcobaça" Cornucopia | 11.00€ |
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| Local peach, Coconut and Curry | 14.00€ |
| Lemon from Mafra, rosemary Honey and lavender | 15.00€ |
| Raspberries from the West, white Chocolate and Pistachio | 16.00€ |
| 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.