



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

Assortment of Breads, Butter, Olive Oil and Vinegar 3.50 €

Appetizer

Foie Gras, *Ginjas de Óbidos*, Rhubarb and Crunchy Leaves 18.50 €

Maçussa Cheese, Pear *Rocha do Oeste* and Pingo de Mel Fig 16.00 €

Fish Ceviche, Horse Mackerel and Citrus Fruit 16.00 €

Sweet Potato Cream, Braised Mackerel, *Escabeche* (vegan option without mackerel) 10.50 €

Creamy Cod and Lemon Mafra 12.50 €

Main Dishes

Turbot, Shelfish from Lagoa de Óbidos and Atlantic Small Prawn 29.00 €

Peniche Octopus, White Bean Stew and Watercress from Ribeira 24.00 €

Cod Loin, Peas, Pancetta and Egg 63 Degrees 26.50 €

Piglet Belly, Celery, Heart of Lettuce, Black Garlic 28.50 €

Duck, Corn Textures and *Ginjas* 29.50 €

Landal Quail, Tupinambor and Caramelized Scallops 27.50 €

Mushroom Arboreal, *Queijo da Ilha* Emulsion, Truffle Oil 16.00 €

Crispy Tofu, Celery, Grilled Lettuce 16.00 €

Desserts

Ode to the Cornucopia of *Alcobaça* 7.50 €

Chocolate, *Ginjas*, *Ginjinha d'Óbidos*, Fresh Cream 10.50 €

Oeste Peaches, Artisan Yogurt, Spices 9.50 €

Flor do Vale Cheeses, Pumpkin Jam and Walnut 12.00 €

*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.*