



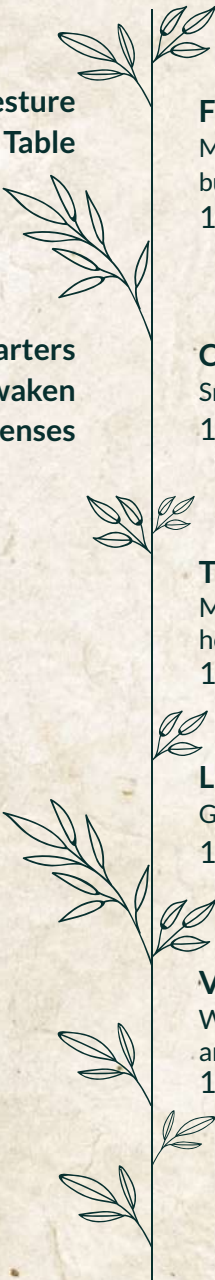
FLOR
D'AMENDOEIRA
WINE & FLAVOUR

*A Menu of Flavours
with Soul from the South*

FLOR D'AMENDOEIRA

WINE & FLAVOUR

A Menu of Flavours with Soul from the South



The First Gesture at the Table

Flor's Couvert

Mixed sourdough bread, river fish pâté, salmon gravlax, crayfish butter and Quinta's olive oil

11€

Starters that Awaken the Senses

Codfish with Smoke and Citrus

Smoked and thinly sliced, with yuzu, citrus, fresh mint and pink pepper

18€

Trilogy of the Earth

Mushroom trio in three textures, fig reduction gel, balsamic, honey, and truffled olive oil.

14€

Lagostim

Golden crayfish Coated with almond and dill

15€

Velouté of Pink Peach



With pink peach cubes, feta cheese, basil, balsamic reduction, and toasted hazelnut.

13€

Attention:

Information about foods that can cause allergies or intolerances.


If you are allergic or intolerant to any of the substances listed below and have doubts as to whether they were used in the preparation/cooking of what you intend to consume, you can ask one of our employees for information. Cereals containing gluten, Crustaceans, Eggs, Fish, Peanuts, Soya, Milk, Nuts, Celery, Mustard, Sesame seeds, Lupin, Molluscs, Sulphur dioxide and sulphites. VAT included at the legal rate in force. No dish, food product or drink, including couvert, may be charged if it is not requested by the customer or if it is not used by the customer.

 Contém Lactose  Contém Glúten

FLOR D'AMENDOEIRA


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A Menu of Flavours with Soul from the South



**Greens with Soul
(Vegan Options)**


Garden Tofu
With mushrooms and leek
17€



Pumpkin Steak 🌱
Oven-roasted with gnocchi and sage butter
16€



From the River & the Sea



Grilled Pike-Perch 🌱 🌊
With herbs tagliatelle and nage
22€



Confit Codfish 🌱
With creamy and crispy chickpeas, black olive and
Alentejo late harvest wine
26€

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A Menu of Flavours with Soul from the South



From Alentejo Fields

Duck & Orchard Apples [Ⓐ]

With apple textures and field greens
24€

Iberian Pork "Presa" [Ⓐ]

Grilled with pistachio, honey-rosemary roasted sweet potato
24€

Veal neck [Ⓢ]

With "ajo blanco", mushrooms and truffle
28€

Add more flavor to your experience with Wine Pairing

3 wines (12cl/glass) -22€

5 wines (10cl/glass) -35€

7 wines (8cl/glass) -45€

Sweet Memories

Chocolate & Olive Oil [Ⓐ]

Mousse with fleur de sel and Retalhos olive oil
8€

Essence D'Amendoeira

A velvety almond cream, delicately infused with vanilla and a hint of Sicilian lemon, crowned with a golden caramelized crust.
10€

Verrine D'Amendoeira

Layers of crunchy almond crumble, dulce de leche, jelly, and smooth cream, repeating in perfect harmony of texture and flavor.
11€

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[Ⓐ] Contém Lactose [Ⓢ] Contém Glúten

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WINE & FLAVOUR

Chef's table - Fire, Wine & Soul

*An intimate and sensorial experience.
Reserve your place at the Flor D'Amendoeira counter.
In front of you, our Chefs prepare, tell and serve.
Seasonal menus with wine pairings and local products.*

*"With taste and soul. Between vineyards, stories and flavors."
An experience with a seat at the front. In front of the fire, the wine and the emotion.*

3 Moments, 3 courses — €35

Essence. Surprise. Intimacy.

*A short but unforgettable experience.
Three moments chosen by the Chef, inspired by the land's offerings and the day's demands.
Ideal for those who value the elegance of simplicity and want to savor the soul of the Flower
in a short time... but with great pleasure.*

5 Moments, 5 courses — €60

*Time to savor. Stories to listen to.
Five creations that reveal the best of the Alentejo, with a touch of sophistication and improvisation.
Between each dish, a conversation, an aroma, an idea.
A sensory journey with unexpected stops, led at the counter by the Chef himself.*

Unhurried, with soul.

7 Moments, 7 courses — €95

The complete journey. Without a map.
*Seven moments of pure surrender, where the Chef guides the flavors like a maestro:
from the most delicate to the most daring.
A celebration of territory, fire, and season—with the time that discovery demands
and the pleasure that only Flor can offer.*

"More than one dinner. One memory."

Add more flavor to your experience with Wine Pairing

3 wines (12cl/glass) -22€ 5 wines (10cl/glass) -35€ 7 wines (8cl/glass) -45€

Available upon reservation for all dinners and lunches from Friday to Sunday.
Limited places.
The experience includes direct contact with the Chef throughout the service.

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