



FLOR
D'AMENDOEIRA
WINE & FLAVOUR

Chef's table
Fire, Wine & Soul

FLOR D'AMENDOEIRA

WINE & FLAVOUR

To Start

Couvert

Sourdough bread, flavoured butter, "Retalhos" olive oil (produced at Quinta da Amendoeira), seasoned olives
8,00€

Watermelon Gazpacho

Fresh watermelon gazpacho, tomato, cucumber, fig leaf oil, homemade croutons
10,00€

Black Pork Alheira Croquette

Artisanal black pork alheira croquette, smoked ketchup, fried quail egg
12,00€ (2un)

"Cabeça de Xara" by D.ª Otávia Smoked Meats

Artisanal head cheese in homemade brioche, caramelised red onion, fried garlic aioli
19,00€

Bluefin Tuna

Bluefin tuna tartare seasoned with fresh pennyroyal, toasted almond, fig, crispy rice
38,00€

To Enjoy

Sea Bass with Garlic and Coriander Açorda

Sea bass fillet, garlic and coriander bread stew (açorda), lemon butter, pennyroyal
28,00€

Codfish

Fresh cod, grain purée, seasonal vegetables, olive powder
30,00€

Alentejo Veal

Veal loin, roasted baby vegetables, jus, truffle mashed potatoes
38,00€

Black Pork "Presca"

Slow-cooked black pork presa, sweet potato, sautéed vegetables
38,00€

To Remember

Chocolate

Melgão dark chocolate, "Retalhos" olive oil, sea salt flakes
9,00€

Red Berry Cheesecake

Ricotta, fresh red berries, red berry sorbet, biscuit crumb
14,00€

"Encharcada"

Traditional egg-based dessert, pineapple carpaccio, coriander
12,00€

Mint Crème Caramel

Milk, mint, burnt sugar
8,00€

Allergy Information:

Information about foods that may cause allergies or intolerances:

If you are allergic or intolerant to any of the following substances and are unsure whether they were used in the preparation of your dish, please ask a member of our staff for information: Cereals containing gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, lupin, molluscs, sulphur dioxide and sulphites.

VAT included at the legal rate in force. No dish, product, or drink, including the couvert, may be charged if not requested by the customer or if left unused.

FLOR D'AMENDOEIRA

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Chef's Table

*Guided by seasonal inspiration, local produce, and your personal preferences,
the Chef creates a unique experience for each moment.*

*A journey through the flavours of the Alentejo, reinterpreted in a contemporary way,
which may be accompanied by carefully selected wine pairings to make each experience truly memorable.*

"With taste and soul. Among vineyards, stories and flavours."

3 Moments, 3 Courses — 35€

Essence. Surprise. Intimacy.

Three moments chosen by the Chef, inspired by what the land provides and what the day calls for.
Ideal for those who value the elegance of simplicity and wish to taste the soul of Flor in a short time... but with great pleasure.

A brief yet unforgettable experience.

5 Moments, 5 Courses — 60€

Time to savour. Stories to listen to.

Five creations that reveal the best of the Alentejo, with a touch of sophistication and spontaneity.
Between each course, a conversation, an aroma, an idea.
A sensory journey with unexpected stops, guided by the Chef.

Unhurried, with soul.

7 Moments, 7 Courses — 95€

The complete journey. No map.

Seven moments of pure dedication, where the Chef conducts flavours like a maestro: from the most delicate to the most bold.
A celebration of the land, fire, and season — with the time that discovery requires and the pleasure only Flor can offer.

More than a dinner. A memory.

Enhance your experience with Wine Pairing

3 wines (12cl/glass) — 22€

5 wines (12cl/glass) — 35€

7 wines (12cl/glass) — 45€

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