



FLOR
D'AMENDOEIRA
WINE & FLAVOUR

Welcome to the Flor D'Amendoeira kitchen

*Our cuisine celebrates the Alentejo,
with dishes created by chefs Nicole and David,
blending tradition, creativity, and a deep respect
for the land's ingredients.*

*We cook with products from Quinta da Amendoeira
and local producers, in a sustainable way, with roots
firmly grounded in the Alentejo.*

*Inspired by the nearby Xarrama River, we highlight river fish
as a distinctive element of our menu, which embraces
seasonality, local flavors, and authenticity.
Each dish tells a story — ours, the region's,
and that of the ingredients we carefully choose.*

FLOR D'AMENDOEIRA

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Menu

COUVERT

Natural Leavened Mixed Bread
with River Fish Pâté +
Salmon Gravlax +
Crayfish Butter +
Olive Oil from the Quinta - €8 / -€16 (GF) (LF)

ENTRADAS

Foie Gras with Chocolate and Black Garlic - €16 (M)
Potato Millefeuille, Mushrooms & Chives - €11
Crayfish Empanada with Almond and Dill - €15 (GF) (M)
Watermelon Gazpacho with Feta Cheese and Basil - €9 (M)

VEGAN

Tofu with Mushrooms and Leeks - €14
Pumpkin Steak with Gnocchi and Sage - €13 (GF)

PEIXE

Pike-Perch with Creamy Asparagus Rice and Nage - €18 (M)
Carp Ravioli with Crayfish and Bisque - €20 (GF) (M)
Barbel with Fennel and Citrus - €20

CARNE

Lamb with Celery and Peas - €22 (GF) (M)
Duck with Apple and Greens - €22 (M)

SOBREMESA

Chocolate Mousse with Sea Salt and Olive Oil - €7 (M)
Fermented Apple Tart with Vanilla Ice Cream - €8 (GF) (M)

Menú de crianças

SOPA

Vegetable cream soup - €5 / -€7

PRATOS PRINCIPAIS

Bolognese pasta - 7€ (GF)
"Bacalhau à Brás" (shredded cod with potatoes and eggs) - €10
Chicken stroganoff with rice and salad - €8 (M)

SOBREMESA

Milk chocolate mousse (kids) - 5€ (M)
Bowl with 2 scoops of ice cream - €5 (M)
Plate of sliced fresh fruit - €4

ATTENTION:

Information about foods that may cause allergies or intolerances.

If you are allergic or intolerant to any of the substances listed below and have doubts about whether it has been used in the preparation of your dish, please ask one of our staff members for information.

Cereals containing gluten, Crustaceans, Eggs, Fish, Peanuts, Soy, Milk, Nuts, Celery, Mustard, Sesame seeds, Lupin, Molluscs, Sulphur dioxide and sulphites.

VAT included at the legal rate in force. No dish, food item, or beverage, including couvert, may be charged unless requested by the customer or left unused by them.

(GF) Glúten free

(M) Lactose free

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snacks

Salmon Bagel - €13

Mushroom Bagel - €10

Mushroom Omelette - €10

Bacon and Tomato Omelette - €10

Mixed Croissant - €9

Alentejo Croissant - €10

Salmon Croissant - €11

Chicken, Quinoa and Mango Bowl - €16

Margherita Pizza - €14

Ham and Parmesan Pizza - €16

Mozzarella and Arugula Pizza - €16

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 **Lactose free**



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Wine List

*Welcome to our wine selection, carefully curated to provide
the best gastronomic experience.*

*Our wine list is organized by wine profiles, making it easier
for you to choose the perfect label.*

*Whether it's for a special occasion, a relaxed moment,
or to pair with the authentic flavors of our cuisine,
you'll find the ideal match here.*

*From small to large producers, the Alentejo region is our top priority.
We value the unique character of the region, giving space to projects
that express the authenticity of our terroir.*

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Wine List

Sparkling Wine

Light and Simple

Vinha D'Ervideira Brut | Ervideira | Arinto, Alvarinho, Antão Vaz e Gouveio 20€ | 8€ Glass

Complex and Challenging

Cartuxa Colheita Bruto | Fundação Eugénio de Almeida | Arinto 55€

Pomerry Brut | Maison Pommeroy | Pinot Noir, Pinot Meunier e Chardonnay 90€

Pomerry Brut Rose | Maison Pommeroy | Pinot Noir, Pinot Meunier e Chardonnay 120€

White Wine

Light and Simple

Alento | Adega do Monte Branco | Arinto, Antão Vaz e Verdelho 16€ | 5€ Glass

Coelheiros | Herdade de Coelheiros | Arinto e Antão Vaz 18€ | 8€ Glass

Florão | Quinta da Fonte Souto | Arinto e Verdelho 18€

Quetzal | Quinta do Quetzal | Antão Vaz e Arinto 20€

Mainova | Mainova | Arinto, Verdelho e Antão Vaz 22€

Invisível | Ervideira | Aragonês 25€

Complex and Challenging

Conde D'Ervideira Reserva | Ervideira | Antão Vaz 26€ | 10€ Glass

Alento reserva | Adega do Monte Branco | Arinto e Antão Vaz 30€

Quinta da Fonte Souto | Quinta da Fonte Souto | Arinto e Verdelho 30€ (Glass available)

Moinante Curtimenta | Mainova | Antão Vaz, Arinto, Verdelho e Encruzado 32€

Ponte | Mouchão | Verdelho 35€

Milmate | Mainova | Antão Vaz, Arinto, Verdelho e Encruzado 42€

Dona Dorinda | Dona Dorinda | Viognier 46€

Tapada de Coelheiros | Herdade de Coelheiros | Arinto 50€

Tapada do Chaves | Tapada do Chaves | Arinto, Antão Vaz, Roupeiro entre outras 50€

Pêra Manca | Fundação Eugénio de Almeida | Arinto e Antão Vaz 110€

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Rosé Wine

Light and Simple

Alento | Adega do Monte Branco | Aragonês e Touriga Nacional 16€ | 5€ Glass

Coelheiros | Herdade de Coelheiros | Syrah e Touriga Nacional 18€ | 8€ Glass

Complex and Challenging

Cartuxa | Fundação Eugénio de Almeida | Touriga Nacional 40€

Dona Dorinda | Dona Dorinda | Syrah 46€

Red Wine

Light and Simple

Alento | Adega do Monte Branco | 16€ | 5€ Glass

Coelheiros | Herdade de Coelheiros | Touriga Franca e Touriga Nacional 18€ | 8€ Glass

Florão | Quinta da Fonte Souto | Aragonês, Alicante Bouschet e Trincadeira 18€

Quetzal | Quinta do Quetzal | Trincadeira, Aragonês e Alicante Bouschet 20€

Mainada Baga | Mainova | Baga 40€

Complex, Bold and Full-Bodied

Alento Reserva | Adega do Monte Branco | Aragonês, Alicante Bouschet, Touriga Nacional e Syrah 28€ | 12€ Glass

Quinta da Fonte Souto | Quinta da Fonte Souto | Syrah, Alicante Bouschet e Alfrocheiro 30€

Ponte | Mouchão | Touriga Nacional, Touriga Franca e Syrah 35€

Mainada Castelão | Mainova | Castelão 45€

Dona Dorinda Reserva | Dona Dorinda | Syrah 45€

Tapada de Coelheiros | Herdade de Coelheiros | Cabernet Sauvignon e Alicante Bouschet 50€

Tapada do Chaves Reserva | Tapada do Chaves | Trincadeira, Aragonês e Alicante Bouschet 50€

Tapada de Coelheiros Vinha do Taco | Herdade de Coelheiros | Petit Verdot 75€

Mouchão | Mouchão | Alicante Bouschet e Trincadeira 80€

Garrafeira Tapada de Coelheiros | Herdade de Coelheiros | Cabernet Sauvignon e Aragonês 140€

Mouchão | Mouchão | Alicante Bouschet 400€