



Olivetto

By Chef Davide Couto



Raízes

Tasting menu

Embraced by Quinta de Santo António, the **Olivetto** restaurant cultivates its **Roots**.

The tasting menu that will allow you to return to yours. Surrounded by nature, tradition, and sophistication, this menu promises an unforgettable experience. Let yourself be immersed in the mysteries and ancestry of flavors, carefully created by **Chef Davide Couto**.

Dive in and be surprised by the flavors that will make you want to come back. Each moment will be a memorable journey, inspiring you to establish your own **Roots**.

Raízes

65

Starter | Main Course | Dessert

The perfect harmony of flavors designed to create memories.

Menu

Cold Starters

Mediterranean Appetizer	4
Fresh bread, olive tapenade, flavored butter, and extra virgin olive oil	
Portuguese Codfish	7
Sliced with pepper salad, olives, and garlic croutons	
Salmon Taco	9
Crispy corn shell, salmon tartare, sesame seeds, and a touch of lime	
Beef Carpaccio	10
Wild arugula, Ilha cheese, and homemade pesto sauce	

Hot Starters

Lamb Bao	9
Stewed lamb with a selection of fresh vegetables	
Grilled Blood Sausage	8
Tender greens and apple purée	
Crispy Oxtail	12
Served with Sriracha mayonnaise	
Goat Cheese Puff Pastry	10
With caramelized onions and a hint of honey	

Menu

Fish

Grilled Tiger Prawns 49

Crispy potatoes and a salad of fresh lettuces
Wine suggestion*: Lançavilla | White | Verdes | Azal

Chef's Griddled Sea Bass 30

With creamy clam and shrimp rice
Wine suggestion: Poema | White | Verdes | Alvarinho

Confit Codfish 24

Pasta with roe, flavored with fresh coriander
Wine suggestion: Avô Fausto | White | Bairrada | Maria Gomes

Baked Octopus 28

"Batata a murro" e and sautéed greens
Wine suggestion: Avô Fausto | White | Bairrada | Maria Gomes

Vegetarian

Lentil Stew 18

Lentils and fresh vegetables slowly stewed
Wine suggestion*: Herdade das Servas | Rosé | Alentejo | Sangiovese

Tagliatelle 20

Fresh mushrooms and asparagus
Wine suggestion: Lançavilla | White | verdes | Alvarinho

Menu

Meat

Veal Tenderloin	26
<i>Escalope de foie gras</i> , caramelized onions, and sugar snap peas	
	Wine suggestion*: Vale de Vila Gr. Reserva Red Douro Touriga Franca & Touriga Nacional
Arouquesa Veal Steak	22
Rustic potatoes and a selection of fresh vegetables	
	Wine suggestion: Vale de Vila Reserva Red Douro Touriga Francesa & Touriga Nacional
Iberian Pork Pluma	20
Creamy mushroom and fresh asparagus rice	
	Wine suggestion: Herdade das Servas Red Alentejo Alicante Bouschet, Trincadeira Touriga Nacional & Petit Verdot
Supreme of Guinea Fowl	21
Stuffed with “alheira” sausage and potato gnocchi with Serra cheese sauce	
	Wine suggestion: Maria Izabel White Douro Rabigato, Verdelho & Malvasia Fina

Menu

Desserts

Sliced Pineapple	5
With a fresh lime zest	
Serra Cheese	8
Homemade quince jam and crispy bread	
	Wine suggestion*: Vallado Porto Tawny 10 anos Douro Blend
Mousse	6
Mango and passion fruit	
Trilogie of Regional desserts	10
A tradition to share	
Chocolate Tart	9
Pistachio ice cream	
	Wine suggestion: Vale de Vila Porto Tawny 10 anos Douro Touriga Nacional & Touriga Franca

Open every day: 12:30 PM - 2:30 PM | 7:30 PM - 10:00 PM

VAT included at the legally defined rate. This establishment has a complaints book.

Capacity: 40 seats in total

*Wine suggestion not included in the dish price.