

Olivetto

by Chef Davide Couto



Quinta de Santo António

Country House & Villas



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PARA COMEÇAR | TO START

Lâminas de bacalhau salada de pimentos, azeitona e croutons de alho 🌿 Cod fillets with pepper salad, olives and garlic croutons	10,00 €
Tártaro de salmão abacate, queijo creme e funcho 🥛 Salmon tartare with avocado, cream cheese and fennel	8,00 €
Crocante de anho estufado puré de batata trufado e pickles de cebola roxa 🌿 🥛 Crispy lamb with truffled mashed potatoes and red onion pickles	9,00 €
Folhado de cogumelos, espargos e castanhas 🌿 🥛 Puff pastry with mushrooms, asparagus and chestnuts	7,00 €
Alheira de Mirandela grelos e ovo escalfado 🌿 Alheira from Mirandela with turnip greens and poached egg	8,00 €
Croquete de rabo de boi taco de milho e salada de couve branca 🌿 Oxtail croquette with corn tortilla and white cabbage salad	11,00 €

🌿 Glúten 🥛 Lactose 🌱 Vegetariano

IVA incluído à taxa legal em vigor. | VAT included at the legal rate in force.

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PARA CONTINUAR | TO CONTINUE

Lombo de corvina batata, espinafres e molho de gema de ovo avinagrado Croaker fillet with potatoes spinach and vinegared egg yolk sauce	22,00 €
Feijoada de línguas e sames de bacalhau Codfish tripe stew	24,00 €
Massada de camarão aromatizada com coentros 🌿 Shrimp pasta with fresh coriander	26,00 €
Polvo no forno batata a murro e grelos Oven-baked octopus with punched potatoes and turnip greens	28,00 €
Naco de vazia grelhado batata rosti e espargos verdes Grilled sirloin steak with rosti potato and green asparagus	31,00 €
Pá de anho no forno batata rústica e seleção de legumes Oven-baked lamb sirloin with rustic potatoes and a selection of vegetables	28,00 €
Lombo de vitela foie gras, puré de couve flor e cogumelos salteados 🥄 Veal sirloin with foie gras, cauliflower purée and sautéed mushrooms	37,00 €
Pintada recheada com alheira arroz selvagem e frutos secos 🌿 Guinea fowl stuffed with <i>alheira</i> , wild rice and dried fruits	22,00 €
Estufado de lentilhas e legumes 🌱 Lentil and vegetable stew	18,00 €
Tagliatelle de espargos verdes e molho pesto 🌿 🥄 🌱 Green asparagus tagliatelle with pesto sauce	20,00 €

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PARA FINALIZAR | TO FINISH

Torta húmida de laranja, curd de limão e espuma de canela 🌾 🥛 🌱	7,00 €
Moist orange tart, lemon curd and cinnamon foam	
Fondant de abóbora com gelado de avelã 🌾 🥛 🌱	8,00 €
Pumpkin fondant with hazelnut ice cream	
Marquise de chocolate creme de amêndoa amarga e nozes caramelizadas 🌾 🥛 🌱	9,00 €
Chocolate marquise with bitter almond cream and caramelized walnuts	
Seleção de queijos e marmelada 🌾 🥛	10,00 €
Selection of cheeses and marmalade	
Fruta fresca laminada 🌱	6,00 €
Fresh sliced fruit	

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