



YOUR HOTEL & SPA
ALCOBACA
★★★★

WELCOME
TO

RESTAURANTE
sentidos

by YOUR HOTEL & SPA ALCOBACA

EACH DISH IS A CHAPTER OF OUR JOURNEY, WHERE TRADITION AND INNOVATION MEET: FROM REGIONAL FLAVORS THAT HAVE CROSSED GENERATIONS TO MODERN CREATIONS THAT INSPIRE NEW DISCOVERIES.

We inform our dear customers that, in accordance with Regulation (EU) 1169/2011, all information about allergens present in our menu is provided below:



Gluten



Sesame
Seeds



Nuts



Celery



Crustaceans



Eggs



Fish



Luppins



Milk
Lactose



Peanuts



Soya



Shellfish



Mustard



Sulphite

The dishes on the menu may contain ingredients considered to be allergens or likely to cause intolerance. If you suffer from food intolerances and allergies, please let us know if you would like clarification on our products before placing your order.

(Decree-Law No. 26/2016 of June 9 and Annex II of Regulation (EU) No. 1169/2011 of October 25)

STARTERS

BREAD BASKET ⊕ 3,00€



CHEF'S COUVERT ⊕ 4,50€



DAILY SOUP ⊕ 4,50€



BOUILLABAISSÉ SOUP 7,00€

Soup with sea bass, mussels, clams, shrimp oil and cuttlefish ink tuile



SALMON CARPACCIO 11,00€

Cured salmon with ricotta and nuts



CHEESE AND CHARCUTERIE BOARD 13,00€

Board with 4 varieties of cheese, 3 varieties of charcuterie, breadsticks and homemade jam



SAUTÉÉD SHRIMP 12,00€

Sautéed shrimp with brioche and garlic butter



SALADS

CAESAR SALAD ⊕ 14,00€

Grilled chicken, bacon, parmesan cheese, lettuce, cherry tomatoes, sesame seeds, croutons and caesar dressing



CHEESE AND DRIED NUTS SALAD 13,00€

Goat cheese, walnuts, raisins, cherry tomatoes, lettuce, honey and mustard



FISHES

BRAISED CORVINA 21,00€

Braised corvina with pumpkin and tomato couscous, dehydrated tomato crisp and samphire



CONFIT CODFISH ⊕ 21,00€

Confit codfish with pork belly, cabbage parcel, crispy whipped potatoes, sparkling nage and green oil



GRILLED OCTOPUS 23,00€

Grilled octopus with pak-choi, caramelized carrot purée with ginger and cinnamon, coriander sauce and shrimp oil



BRAISED SALMON ⊕ 19,00€

Braised salmon with leek and coconut purée, baby carrots, green beans and beurre blanc



MEATS

LAMB DUET 22,00€

Rack and loin of lamb with pistachio crust, oxtail crisp, spinach and sausages spread, confit potatoes and meat jus reduction



PORK TENDERLOIN ⊕ 21,00€

Duroc pork tenderloin with potato and pork belly mille-feuille, broccolini, baby carrots and plum sauce



FILET MIGNON 23,00€

Filet mignon with wild mushroom risotto, sautéed asparagus and mushroom glaze



ALCOBAÇA STYLE CHICKEN STEW ⊕ 19,00€

Pasture-raised chicken with waffle fries, mixed lettuce and red onion



VEGETARIANS

MUSHROOM FETTUCCINE

Fettuccine pasta with mushrooms, pesto and olive powder



GARDEN

Caramelized carrot purée with ginger and cinnamon, pickled red onion, pak-choi, tofu, olive powder, dehydrated tomato rice crisp and almond



ASPARAGUS RISOTTO 18,50€

Asparagus and dehydrated tomato risotto



CHEF'S SPECIAL

DAILY SUGGESTED DISH 19,00€

(50% discount for children aged 3 to 11 years old)

KIDS MENU (AGES 3 TO 11 YEARS OLD)

VEAL STRIPS 11,00€

Veal strips with waffle fries, rice and mixed lettuce

FISH FINGERS 14,00€

Hake fish fingers with carrot rice and mixed lettuce



HAMBURGER ON A PLATE 12,00€

Pasture-raised chicken burger with waffle fries, rice and mixed lettuce

CHOCOLATE MOUSSE 4,50€



ICE CREAM DUO 3,50€



EXTRA SIDES

WAFFLE FRIES 4,00€

WHITE RICE 4,00€

SALAD 4,00€

DESSERTS

ALCOBAÇA APPLE IN TEXTURES 6,00€

Trilogy of Alcobaca apple PGI (apple cake, baked apple, caramelized apple gel), caramel mousse, vanilla ice cream, puff pastry crunch and nuts crumble



ROCHA PEAR PANNA COTTA 6,00€

Rocha pear and brandy panna cotta, honey and pear sponge, white chocolate and lemongrass cream, meringues and roasted pear gel



GOAT CHEESE AND BANANA TIRAMISU 7,00€

Goat cheese and caramelized banana tiramisu, crunchy dark chocolate topped with whipped cream and cocoa




CONVENTUAL TEMPTATION 7,50€

Walnut cake, egg custard, cinnamon ice cream, honey and almond tuile



SEASONAL FRUIT 4,50€

The half-board or full-board plan includes: bread, couvert, starter, main dish, and dessert. Options are marked with the following symbol 

Freshly made dishes.
Average preparation time: 25 minutes.

No dish, food product or beverage, including the couvert, may be charged if not requested or consumed by the customer.

(Article 135° - Decree-Law No. 10/2015, of January 16)