



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:



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€



BOUILLABAISSE SOUP 7,00€

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



SHRIMP SAUTÉED IN GARLIC WITH LEMON JUICE 11,00€



CHEESE AND CHARCUTERIE BOARD 13,00€

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



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, mix of lettuce and rocket, honey and mustard



FISHES

BRAISED CORVINA ⊕ 21,00€

Braised corvina with pumpkin and tomato couscous pasta, samphire and cuttlefish ink tuile



CONFIT CODFISH ⊕ 21,00€

Confit cod with parisienne potatoes, cherry tomatoes, silky onion purée and traditional fish stew sauce



BRAISED SNAPPER 19,50€

Braised snapper with cauliflower purée, parisienne-style confit courgette, coconut beurre blanc, spirulina and almond



MEATS

FILET MIGNON 23,00€

Veal tenderloin with demi-glace sauce, truffled potato aligot, sautéed leeks and parisienne-style carrots and courgette



ALCOBAÇA STYLE CHICKEN STEW ⊕ 19,50€

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



PORK TENDERLOIN ⊕ 21,00€

Duroc pork tenderloin with Alcobaça apple PGI and creamy mushroom and chard rice



VEGETARIANS

MUSHROOM FETTUCCINE

Fettuccine pasta with mushrooms, wrapped in soy cream and pesto with olive powder



ASPARAGUS RISOTTO

Asparagus and dehydrated tomato risotto



CHEF'S SPECIAL

DAILY SUGGESTED DISH

(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€



SEASON FRUIT 3,00€

EXTRA SIDES

WAFFLE FRIES 4,00€

WHITE RICE 4,00€

SALAD 4,00€

DESSERTS

PASSION FRUIT PORTUGUESE-STYLE CRÈME BRÛLÉE



CHOCOLATE FONDANT

Chocolate fondant with red berries and raspberry sorbet



DRUNKEN POACHED PEAR 6,50€

Drunken poached pear, walnut praline with cinnamon custard sauce and vanilla ice cream



SEASONAL FRUIT

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

Dishes outside of these plans may be ordered upon request and are subject to an additional fee.

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)