TERRAÇU'S

WINERY RESTAURANT

———— DOURO VALLEY ————

We believe that to create wine and food, we must also create unique moments.

Chef André Carvalho's team rewrites the culinary landscape of the
Douro Valley, influenced by its Douro heritage
in harmony with winemaker Jorge Alves.

Terraçu's is the ideal place to relax and enjoy life, enjoy great
wines and tasty, textured food, both produced in the same Terroir
and with the same passion.

3-MOMENT TASTING

€46 per person Starter, main course and dessert

5-MOMENT TASTING

€76 per person

5-moment selection

OENOLOGIST'S MATCHING

€28 per person 4 Quinta Nova Wines

OENOLOGIST'S MATCHING

€42 per person 6 Quinta Nova Wines

STARTERS

Tomato gazpacho with rye crunchy, garlic and basil, "Malga" of leek, smoked cauliflower, powdered olive, almond crunchy and Covas bread

Veal tartar with cucumber and shallot, quail yolk, citrus
mayonnaise and beetroot sprout
Smoked trout with "Ribeira da Pisca" reed, avocado purée, cucumber, white
asparagus, trout roe and "Quinta Nova" orange

MAIN COURSES

Confited codfish with truffled potato crush, cabbage bundle and olive oil powder
Octopus at low temperature with Terroir's Blend, dry tomato sauce,
lentils in two textures and braised vegetables
Confited stingray with citrus fruits, mixed vegetables from the garden and lemon
and tarragon hollandaise sauce
Guinea-fowl stuffed with pistachio, truffle and mushrooms, celery puree,
crispy chicken and "Grainha" white wine sauce
Veal Loin of "Transmontano" pasture in rosemary crust, confit potatoes
onion purée, pak-choi cabbage and asparagus
"Cuscos de Trás-Os-Montes" mushrooms and truffle

DESSERTS

Carrot cake with caramelised and freeze-dried corn, lime cream and corn ice cream Chocolate sphere with strawberries sautéed in Cointreau, fresh strawberries cherry mousse and chocolate *ganache*Lime and green apple *panacotta*, basil mint foam and *pistachio* crunch

Abade de Priscos Pudding, pomegranate and honeycomb ice-cream

National Cheeses Assortment

Please inform about food allergies or intolerances | prices in euros including VAT