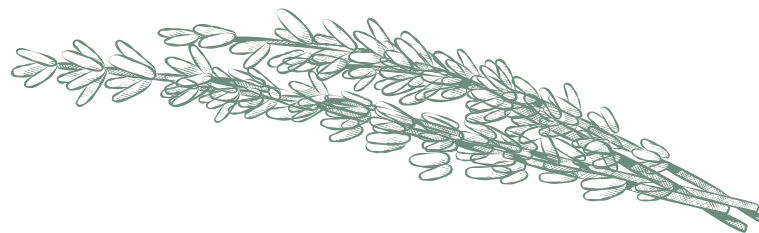


# Menu



*O Parque*

by **ARCIL®**

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Prices with VAT at the legal rate in force according to the VAT Code.  
No dish, food product or drink, including the couvert, can be charged for if it has not been requested by the customer or if it has not been used by the customer.



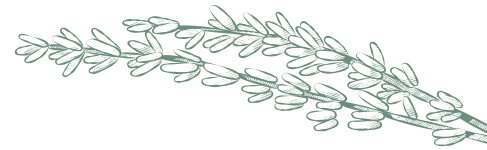
To entertain  
your stomach

<i>Couvert regional</i>	€ 3.50
Croquettes of deer, aioli with mint from our farm	€ 7.50
Soup of the day	€ 2.00
Cold tomato cream, with basil, egg and ham	€ 6.00
Green beans in tempura, with tartar sauce	€ 6.00

While waiting

Veal tartare	€ 9.00
Beetroot, fresh goats cheese, nuts and an orange & thyme vinaigrette	€ 4.50
Roast beef with salad from our Farm	€ 9.00
Scrambled eggs with mushrooms and salt-cured ham	€ 6.50
Peas, asparagus, regional sausages, soft boiled egg	€ 6.00

Comfort



Oven roasted octopus, garlic potatoes, sauteed vegetables	€ 18.00
Cod encrusted with cornbread and ham, potatoes, and "migas"	€ 19.00
Fish of the day, creamy gourmet cod "sames", crunchy "morcela" blood sausage	€ 15.00
Crispy cod cheeks, with lightly creamy tomato rice (Baixo Mondego style)	€ 15.00
Oven roasted young goat, rice with offal, sauteed broccoli rabe (Serves 2)	€ 36.00
Veal steak (200g), fried potatoes, Lousã style "migas"	€ 18.50
Suckling pig belly, mushrooms, asparagus, potato puree	€ 16.00
Duck magret (breast), Senhor Júlio's corn, sauteed vegetables	€ 14.00
Búzios pasta with tomato sauce, basil and fresh mozzarella	€ 9.50
Mushroom risotto	€ 9.50



## Desserts

"to sweeten the mouth"

Blueberry tartlet (made with blueberries from Belaberry Serpins) and blueberry sorbet € 4.00

Double-texture chocolate, crispy rice pudding, frozen custard € 5.00

Morangão (*strawberry mousse made with Licor Beirão, served with lemon cake and Licor Beirão ice cream*) € 4.50

Cheese pudding (from Rabaçal), honey ice cream (from the PDO\* of Serra da Lousã), walnut crumble € 5.00

\*PDO is Protected Designation of Origin, indicating that the ingredients are designated as coming from their respective special European regions)

## Menu Kids

Soup, main course and dessert € 10.00

Soup of the day

CHOOSE Fish fingers w/ carrot rice

Fish fillet w/ potatoes

Chicken Fillet

Spaghetti Bolognese

Chocolate mousse

## Garnish (sides)

Migas € 3.00

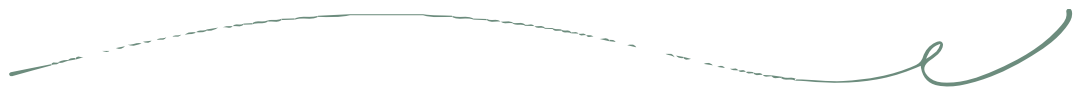
Green salad € 3.00

Tomato salad € 3.00

Fried potatoes € 3.00

White rice € 3.00

# Vines



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## Sparkling Wines

Grande Aplauso, <i>Baga and Chardonay, Bairrada</i> White-fleshed fruit, well-balanced, fine bubbles and a persistent, intense finish	27.00 €
Mar Salgado, Bruto, <i>Lisboa</i> Green Apple, white-fleshed and citrus fruits. With a fresh and fruity aroma.	9.00 €
Colinas de Ançã Rosé, <i>Baga, Beira Atlântico</i> Frutos vermelhos, geleia, frutado com frescura moderada	15.00 €

## White Wines

Quinta do Barco Alvarinho, <i>Vinho verde</i> Tangerine, lime, melon, lime, mineral and citrus	12.00 €
Torre de Menagem Escolha, <i>Alvarinho and Trajadura, Vinho Verde</i> Tropical fruits, floral, citrus and perfect acidity	10.00 €
Puzzle, <i>Sauvignon Blanc, Douro</i> Floral, ripe fruit, excellent acidity and minerality	10.00 €
Hasso, <i>Rabigato, Viosinho, Arinto, Gouveio, Códaga do Larinho, Douro</i> Fruity, floral, fresh and mineral with a long finish	15.00 €
Dona Sancha, <i>Encruzado, Malvasia Fina, Cerceal Branco e Bical, Dão</i> Citrus fruits, tropical fruits, very sharp acidity with a dry and persistent finish	17.00 €
Ribeiro Santo Encruzado, <i>Dão</i> Citrus fruits, green apple, citric acidity, mineral with an excellent balance	19.00 €
Ribeiro Santo, <i>Encruzado e Malvasia Fina, Dão (37cl)</i> Floral, tropical fruits, vanilla, refreshing acidity and a long finish.	7.00 €
Regateiro JR, <i>Cerceal, Bical, Maria Gomes, Bairrada</i> Fragrant, citrus, fresh fruit with refreshing acidity	10.00 €
Conde de Cantanhede Reserva <i>Arinto, Bairrada</i> Exotic fruits, oats, vanilla, toasted cereals, soft caramel with a long finish	15.00 €
Foz de Arouce, <i>Cercial, Beira Atlântica</i> Lime, grapefruit, cut grass, fennel, pronounced acidity, vanilla and smoky notes	35.00 €
Catapereiro, <i>Fernão Pires, Arinto e Sauvignon Blanc, Lisboa, Tejo</i> Tropical fruit, orange blossom, fresh and smooth	9.00 €
Dissidente Colheita, <i>Antão Vaz, Verdelho, Arinto, Alentejo</i> Vegetable, ripe fruit, dry texture, spicy bitterness	11.00 €

## Rosé Wines

Maçanita <i>Touriga Nacional, Douro</i> Ripe strawberry, touch of cherry with a good freshness	15.00 €
Pedra Cancela, <i>Touriga Nacional, Dão</i> Fruits of the forest, exotic minerals, good balance and freshness	9.00 €
Terra D'Alter Expressão, <i>Alfrocheiro, Aragonez, Touriga Nacional, Alentejo</i> Floral, fruity, fresh with hints of violet	11.00 €

## Red Wines

Heredias, <i>Touriga Franca, Douro</i> Wild fruits, spices, silky tannins, good acidity and well balanced.	11.00 €
Martha's Vinha do Legado Reserva, <i>Touriga Nacional, Sousão Douro</i> Floral notes, wood, red fruits, persistent and elegant finish	35.00 €
Dona Sancha, <i>Alfrocheiro, Jaen, Tinta Roriz, Touriga Nacional, Dão</i> Black fruit, vegetables, touch of spice, medium body, long persistent finish	17.00 €
Memorias de Santar, <i>Alfrocheiro, Alicante Bouschet, Touriga Nacional, Dão</i> Floral, ripe fruit, wood with ripe red fruits	28.00 €
Encosta Penalva, <i>Touriga-Nacional, Tinta-Roriz, Alfrocheiro, Jaen, Dão</i> Fruity, wild flowers, soft tannins and a pleasant finish (37cl)	7.00€
P.G.A, Baga, <i>Touriga Nacional, Bairrada</i> Ripe red fruits, a slight toasty note, elegant and persistent	19.00 €
Foz de Arouce, Baga, <i>Touriga Nacional, Beira Atlântico</i> Frutos vermelhos e resina. Taninos macios, equilibrados com um final persistente	35.00 €
Encosta da Criveira Premium Baga, <i>Alfrocheiro Touriga Nacional, Beira Atlântico</i> Red fruits and resin. Soft, balanced tannins with a lingering finish	20.00 €
Mar Salgado, <i>Aragonês, Castelão, Touriga Nacional, Lisboa</i> Ripe, intense black berries with a soft aftertaste	9.00 €
Fat Baron <i>Touriga Nacional, Península de Setúbal</i> Plums, dark fruit, wood with light notes of mint and cocoa	15.00 €
Monte das Urtigas Superior, <i>Alentejo</i> Black fruit, chocolate, full-bodied with notes of barrels very present	12.00 €
Fita Preta, <i>Aragonês, Alicante Bouschet, Trincadeira e Castelão, Alentejo</i> Black fruit with hints of dried grass, firm and round tannins	20.00 €

## Sparkling Wine by the Glass

M&M Turquoise Branco Meio Seco, Bairrada 2.00 €

## White Wine by the Glass

Regateiro JR, Cerceal, Bical, Maria Gomes, Bairrada 2.50 €

Catapereiro, Fernão Pires, Arinto e Sauvignon Blanc, Lisboa, Tejo 2.00 €

## Red Wine by the Glass

Herédias, Touriga Franca, Douro 2.50 €

Mar Salgado, Aragonês, Castelão, Touriga Nacional, Lisboa 2.00 €

## Port Wine

Barão de Vilar Porto White 3.00 €  
Ripe fruit, medium sweetness, honey, almonds and citrus fruits with refreshing acidity

Barão de Vilar Porto Tawny 3.50 €  
Fresh fruit, aniseed flower, balanced

Barão de Vilar LBV 2017 4.50 €  
Wild fruits, eucalyptus, mint, full-bodied but smooth

Barão de Vilar Tawny 10 anos 5.00 €  
Fresh fruit, sultanas, balanced sweetness

## Moscatel

Moscatel Roxo Venâncio da Costa Lima Rubrica, Península de Setúbal 4.00 €  
Complex aroma with notes of sultanas, jam and honey

Moscatel Astronauta, Douro 3.50 €  
Orange, lychee and passion fruit jams, rose and dried hay. Caramelised and spicy.



# Other drinks

## Sangrias

Sparkling wine sangria (1.5L) <small>(with red fruits)</small>	17.00 €
White sangria (1.5L) <small>(strawberry, lemon, apple, mint, and cinnamon stick)</small>	15.00€
Red sangria (1.5L) <small>(orange, lemon, apple, and cinnamon stick)</small>	15.00€

## Beers & Cider

Sagres on tap (20cl)	1.10€
Sagres on tap (40cl)	2.20€
Sagres (33cl)	1.30€
Sagres dark/stout beer (33cl)	1.30€
Sagres 0%	1.30€
Super Bock (33cl)	1.30€
Super Bock Stout (33cl)	1.30€
Super Bock (20cl)	1.10€
Super Bock Stout (20cl)	1.10€
Cerveja Coral (beer)	1.30€
Pack of 5 Coral (5uni)	5.50€
Cider Bandida do Pomar	2.50€
Shandy	1.20€

## Craft beer

Craft beer Candal	4.00€
Praxis Lausus (33cl)	3.50€

## Cocktails

Caipirinha	5.00€
Caipirão	5.00€
Morangão	5.00€
Mojito	5.00€
Aperol Spritz	5.00€
Moscow Mule	5.00€
Porto tónico <small>(Dry white port with orange and mint)</small>	5.00€

## Water

Water (33cl)	2.00€
Water (50cl)	0.80€
Castelo sparkling water (25cl)	1.00€
Pedras sparkling water (25cl)	1.30€
Sparkling flavored water	1.20€
Tonic water (25cl)	1.50€
	1.50€

## Soft drinks

Coca Cola Original	1.50€
Coca Cola Zero	1.50€
7Up	1.50€
Sumol (sparkling orange juice)	1.50€
Sumol (sparkling pineapple juice)	1.50€
Ginger ale	1.50€
Ice tea <small>mango, lemon, peach</small>	1.50€
Compal fruit juice <small>mango and orange, pineapple, orange, red fruits and apple</small>	1.50€

## Mocktails

Virgin Caipirinha <small>(7up, gelo picado, limas)</small>	4.00€
Morango com limão <small>(morangos, sumo de limão, água com gás e açúcar)</small>	4.00€
Red Ginger Ale <small>(Ginger ale, groselha, lima e hortelã)</small>	4.00€

## Natural fruit juices & smoothies

Natural orange juice	2.50€
Strawberry and Basil juice	2.50€
Lemonade with mint	1.50€
Lemonade with red berries	2.00€
Strawberry, banana and honey smoothie	3.00€

## Gin

Gin Amicis (orange peel and cinnamon stick)	7.00€
Gin Nordés (white grapes)	7.50€
Bulldog (lime and orange)	7.00€
Hendriks (cucumber)	7.50€
Gordons pink (strawberries)	6.00€
Tanquaray (pink peppercorns and lemon zest)	6.00€
Tanquaray 10 (Lemon and mint)	7.50€
Tanquaray 0% (Lemon and lime)	5.50€
Gin Azor (Mint)	7.50€
Bombay Premier Cru (Lemon)	7.50€

## Moscatel & Port

Porto Tawny	3.50€
Porto 10 anos	5.00€
Porto Branco	3.00€
Moscatel do Douro	3.50€
Moscatel Roxo de Setúbal	4.00€

## Bitters & Vermouth

Martini Rosso	1.50€
Martini Bianco	1.50€
Aperol	3.00€

## Liqueurs

Licor Beirão	2.50€
Beirão de Honra	3.50€
Licor Kahlúa	3.50€
Baileys	3.00€
Licor Saint Germain	6.50€
Amêndoa Amarga	2.50€

## Whisky & Whiskey

Jameson	4.00€
Irish Whiskey	
Deawrs 8 Years Old Portuguese Scotch Whisky	4.00€
Red Label	4.50€
Johnnie Walker Scotch Whisky	
Black Label	8.00€
Johnnie Walker Scotch Whisky	
Jack Daniels	5.00€
Tennessee Whiskey	

## Spirits & Rum

Aguardentes Velhas S. Domingos (Bairrada)	3.00€
Adega Velha 6 years	5.00€
Rum Captain Morgan	3.00€
Rum Captain Morgan Spiced Gold	4.00€
Rum Diplomático	6.50€

## Tequila

Jose Cuervo Silver	4.00€
Jose Cuervo Reposado	5.00€

## Vodka

Smirnoff	3.00€
Ketel One	7.00€