

JANTAR DINNER

Uma cozinha disruptiva que se solta dos moldes tradicionais de pensar, preparar e saborear a gastronomia, com refeições que têm origem na nossa quinta, nos nossos pastos e nos nossos mares.

O segredo está na dedicação a cada momento, desde a garantia da melhor origem dos ingredientes, à preparação e ao tratamento de todos os elementos da experiência gastronómica.

A disruptive cuisine that breaks away from the traditional ways of thinking, preparing and enjoying gastronomy, with origin in our farm, our pastures and our seas.

The secret lies in the dedication to each moment, from ensuring the best origin of the ingredients, to the preparation and treatment of all elements of the gastronomic experience.

Couvert

Seleção de manteigas e ou pasta / rillettes
com pães regionais

*Selection of homemade rillettes, patés
and butter with regional breads*

Glúten, lactose / Dairy

10€

Entradas

Lírio curado com molho vierge de maçã
e limão galego confitado

*Cured amberjack with apple vierge sauce
and confit rangpur lime*

Glúten, lactose / Gluten, Dairy

16€

Tártaro de vaca maturada com alga kombu confitada

Dry aged beef tartare with confit kombu

Glúten, ovos, mostarda, lactose / Gluten, eggs, mustard, dairy

15€

Encharéu com gaspacho de pepino, kiwi e geleia cítrica

Amberjack with cucumber gazpacho, kiwi and citrus gel

Peixe / Fish

15€

Lula grelhada com molho de tinta, cebola assada
e guanciale caseira

*Azorean giant squid, squid ink sauce, baked onion
and homemade guanciale*

Peixe, glúten / Fish, gluten

14€

Legumes grelhados e pickles em escabeche

Grilled and pickled vegetables in escabeche sauce

13€

Couve Flôr assada ao sal com ragoût de cogumelos
e algas

*Salt-baked cauliflower with wild mushroom ragout and
seaweed*

Glúten / Gluten

14€

Peixe

Pescada dos Açores com molho pil-pil buzinas grelhadas e legumes da nossa horta

Azorean hake with pil-pil herb sauce, grilled periwinkles and vegetables from our farm

Peixe / Fish

18€

Goraz com molho de verdeelho, puré de aipo e gengibre e dumpling de lula e camarão

Blackspot sea bream with verdeelho sauce, ginger and celeriac purée with squid and shrimp dumpling

Lactose, ovos / Dairy, eggs

21€

Cântaro com xerém de navalheiras e camarão com salsa verde

Bluemouth rockfish with shrimp and crab polenta and salsa verde

Lactose, glúten / Dairy, gluten

20€

Peixe-porco com puré de castanha e erva-doce, cherovias e cogumelos selvagens

Triggerfish with chestnut and fennel-seed purée, roasted parsnips, and wild mushroom ragoût

Lactose / Dairy

19€

Carne

Vazia maturada com molho bordelaise, tutano fumado e couve kale tostada

Dry aged sirloin with bordelaise sauce, smoked bone marrow and toasted kale

Lactose / Dairy

20€

Porco assado com puré de fava rica, alface grelhada e béarnaise de tandoori e manjerona

Roasted pork, fava bean purée, grilled lettuce and tandoori and marjoram bearnaise

Lactose, ovos / Dairy, eggs

21€

Vegetarianos

Wellington de legumes com jus de legumes trufados

Vegetable wellington with roasted vegetables and truffles sauce

Ovos / Eggs

17€

Legumes da nossa horta com romesco de caju e pimenta da terra e queijo da Terceira

Vegetables from our farm with cashew and "pimenta da terra",

romesco sauce and Terceira Island cheese

Lactose / Dairy

16€

Cogumelos selvagens com puré de castanha e erva-doce, cherovias e couve kale tostada

Wild mushrooms with chestnut and fennel-seed puree with roast parsnips and toasted kale

Lactose / Dairy

17€

Kids

Nuggets de peixe da costa

White fish nuggets

Glúten | Gluten

11€

Bife com ovo estrelado e batata frita

Sirloin steak with egg and French fries

Lactose | Dairy

13€

Menu disponível apenas para crianças até 16 anos

Menu available only for children up to 16 years old

Sobremesa

Morangos macerados com pimenta Szechuan
e brulée de pistachio

*Strawberries in Szechuan pepper syrup
and pistachio brulée*

Frutos secos / Dry fruits

8€

Tarte de chocolate 70% e banana assada
com caramelo de banana e fava tonka

*70% Chocolate and roast banana tart
with banana and tonka bean caramel*

Lactose, ovos, glúten / Dairy, eggs, gluten

10€

Ananás assado com iogurte dos Açores e mel

Roasted pineapple with azorean yogurt and honey

Lactose, ovos, glúten / Dairy, eggs, gluten

9€

Sendo a sustentabilidade um dos valores do grupo Singular Properties, é um orgulho partilhar consigo que 80% dos produtos vegetais servidos nos nossos restaurantes são produzidos na nossa quinta localizada no Santa Bárbara Resort.

Venha visitar!

As sustainability is one of the values of the Singular Properties group, we are proud to share with you that 80% of the vegetable products served in our restaurants are produced on our farm located in Santa Bárbara Resort.

Come and visit!