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À TERRA

SANTIAGO

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ENTRADAS STARTERS

📍 Regionais • Regional

Sopa do dia
Soup of the day €4

Os ovos, túberas, pastel de bacalhau em massa terra, moelas e torricado alentejano
Scrambled eggs, Alentejo truffle, codfish croquette, gizzard stew on toast €9

Açorda Alentejana (sopa)
Seasoned Codfish stock, poached egg with homemade bread €6

👨 Autor • Signature dishes

Escalopes de vieira, puré de kumquat, pesto de coentros e salsa
Scallops, kumquat purée, parsley and coriander pesto €16

Ratatouille, mozzarella de búfala, no forno
Melted buffalo mozzarella ratatouille cooked in our wood oven €7

PEIXE FISH

📍 Regionais • Regional

Robalo inteiro no Josper, infusão de ervas
Josper grilled Seabass with fine herb infusion €18

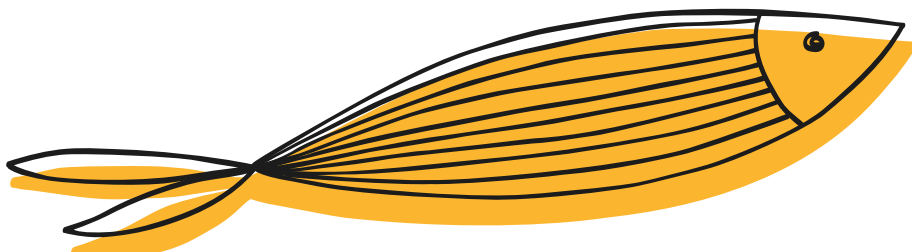
👨 Autor • Signature dishes

Polvo na horta, puré de batata doce fumada
Octopus with baby vegetables with a smoked sweet potato purée €19

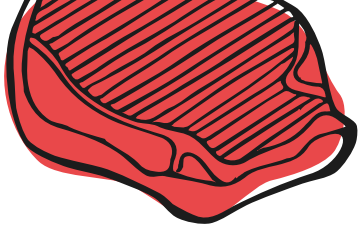
🏠 Especialidades cá de casa • Homemade specialties

Carolino de beterraba e algas, “aiguillette” de linguado frito
Fried flounder “aiguillette” with short grain rice, beetroot, and seaweed €17

Só para amanhã • Arroz de marisco daqui sem casca
For tomorrow • Shellfish rice €75
(2 pessoas • people)



CARNE MEAT



📍 Regionais • Regional

Enopado de borrego, hortelã e pão frito
Local lamb stew, mint, olive oil fried bread **15€**

As migas em pingo de carne de porco preto e laranja
Black pork, orange, migas cooked with red sweet pepper lard **€16**

👨‍🍳 Autor • Signature dishes

Costela mendinha “cachena” BT, comer à colher
Slowly cooked “Cachena” beef short ribs **€45**
(2 pessoas • people)

Franguinho trufado, assado no forno a lenha
Roasted truffled poussin in our wood oven **€15**

🏠 Especialidades cá de casa • Homemade specialties

Pernil de vitelinha “cachena” no forno 32 horas
32 hours roasted “Cachena” Veal chunk in our wood oven **€55**
(2 pessoas • people)

Hambúrguer de novilho, cebola roxa, tomate coração cheddar, romana, molho mil ilhas
Hamburger, caramelized red onion, tomato, cheddar, romaine lettuce, homemade chunky sauce **€14**

Costeletão no joster, Black Angus premium maturação 30 dias
Josper grilled Black Angus rib steak (30 days dry aged) **€59**

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LEVES E SAUDÁVEIS LIGHT AND HEALTHY

Pera abacate, molho de iogurte, salmão marinado e aneto
Dill marinated salmon, avocado and yogurt sauce **€12**

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DOS NOSSOS PRODUTORES LOCAIS FROM OUR LOCAL SUPPLIERS

Lombo de Sargo grelhado, curgete, tomate, poejo e orégãos
Grilled white seabream, courgette, tomato, pennyroyal and oregano **€16**

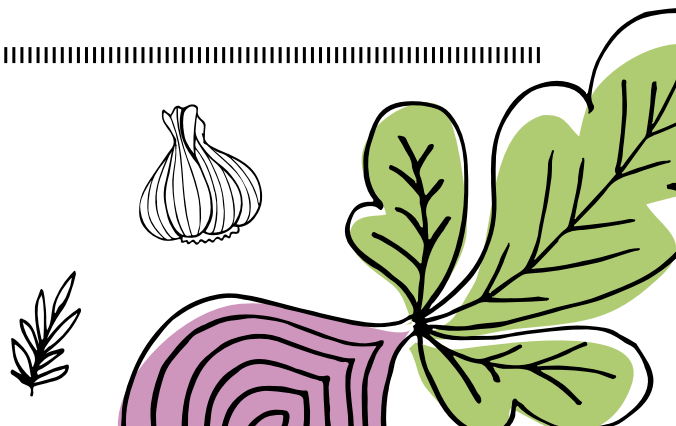
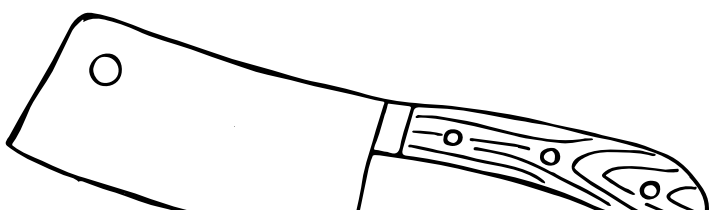
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100% VEGAN

Cuscuz da nossa horta, tubaras, laranja, tomate cherry, coentros e azeitona
White Alentejo Truffle, Orange, cherry tomato, olive and coriander Couscous **€8**

Caril de batata doce e seitan fumado
Smoked seitan and sweet potato curry **€13.50**

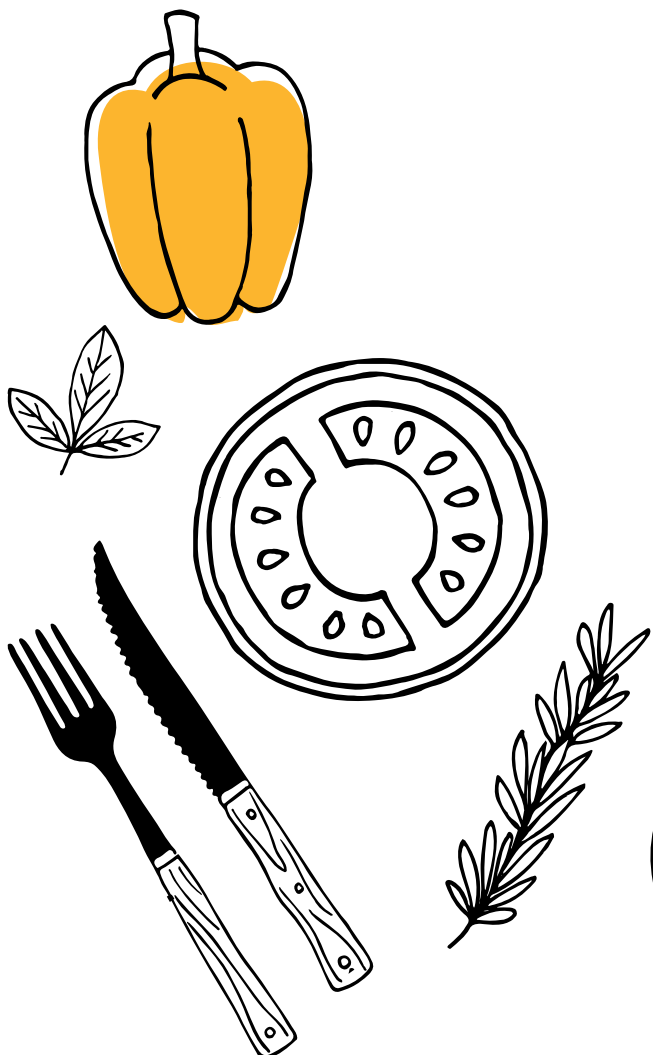
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MASSAS PASTA

Ravioli de camarão bisque e espuma da mesma
Homemade shrimp ravioli in a foamed bisk sauce €11

Papardelle a lá bolonhesa
Homemade bolognese pappardelle €10.50



PIZZAS

Margherita €8

Alentejana
Presunto, queijo, torresmos e azeite de coentros
Smoked ham, cheese, pork scratch and coriander olive oil €12

Caprese
Tomate e mozzarella frescos
Fresh mozzarella and fresh cherry tomato €11

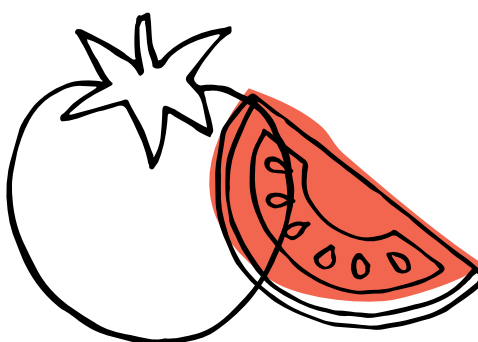
4 queijos · 4 cheeses €13

Calzone
Tomate mozzarella, atum e anchovas
Mozzarella, tomato, tuna, anchovies €11

Do mar · From the Sea
Gambas, ameijoia e mexilhão
Shrimp, clams and mussels €14

A trufada · Truffled
Chouriço, bacon, cebola alho, rúcula e azeite trufado
Chorizo, bacon, onion, garlic, rocket and truffled olive oil €13

Da horta · From the Garden
Espinafres, tomate, curgete, azeitona folhagens e molho cocktail de abóbora
Tomato, courgette, olives, mixed leaves, pumpkin cocktail sauce €10



SOBREMESA

DESSERT

Regionais • Regional

Sericaia com ameixas de Elvas, gelado de mel e azeite

“Sericaia” preserved plumes from Elvas, olive oil and honey ice cream €5

Formigos, crumble de amêndoa, granizado de limão

“Formigos” almond crumble with lemongranita €5

Autor • Signature dishes

Leite creme de queijo alentejano, gelado de erva príncipe, espuma de Kumquat

Alentejo cheese crème brûlée, citronella ice cream, with Kumquat foam €6

Toucinho do céu de cenoura, gelado de cenoura, mousse de mascarpone e laranjinhas

Carrot “Toucinho do céu”, carrot ice cream, “Laranjinhas” mascarpone mousse €8

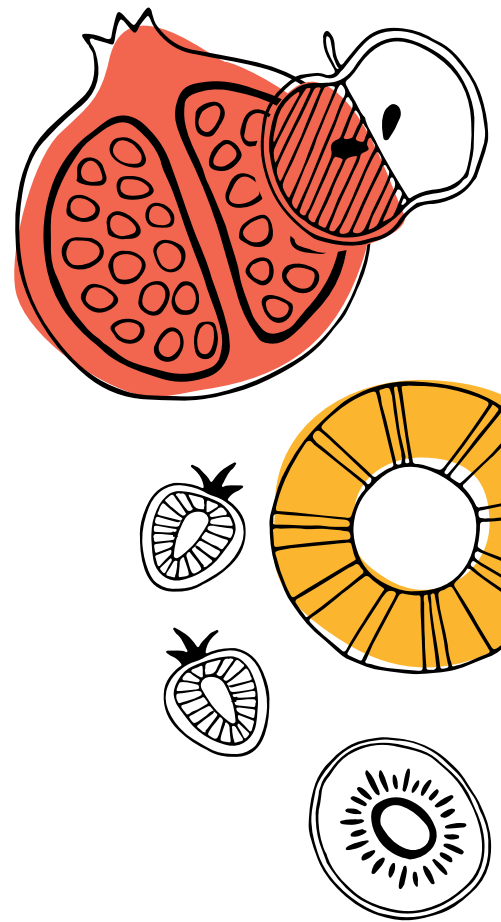
Especialidades cá de casa • Homemade specialties

Farófiás de leite coco, compota de laranja, medronho e especiarias

Coconut “Farófiás”, orange compote, spices and Medronho €7

Alguns dos alimentos expostos e fornecidos podem conter alergénios. Para mais informações agradecemos que solicite a lista de ingredientes. Os produtos alimentares não embalados, uma vez escolhidos e entregues, consideram-se comprados, não sendo permitidas trocas ou devoluções. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado.

Some of the exposed and provided food may contain allergens. For more information please request the ingredients list. Food products unpackaged, once chosen and delivered, they are considered purchased, exchanges or refunds are not permitted. No dish, foods or beverage, including appetizers, may be charged unless they are requested by the client or rendered useless by the latter.




SANTIAGO
HOTEL
COOKING & NATURE

DISCOVERY HOTEL
MANAGEMENT



A MEMBER OF
DESIGN HOTELS™



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VAT included at the legal rate.

This establishment has a Complaints Book.



KIDS MENU

A nossa sopa do dia
Soup of the day €4

O empadão de frango
(o puré de batata verdadeiro, o frango
assado no forno e desfiado)
Roasted chicken with mashed
potato gratin €6

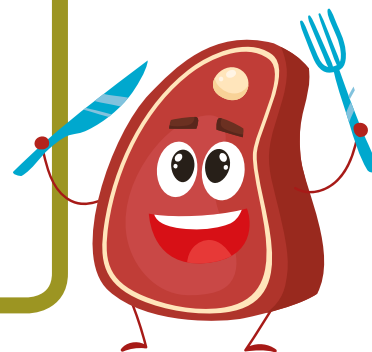
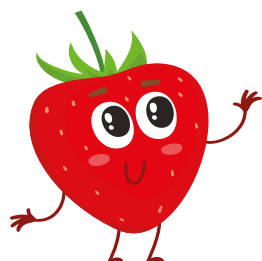
Bifinho de Novilho grelhado com ovo a
cavalo, arroz de cenoura
Grilled beef, carrot rice and a fried egg €10

Hambúrguer de peixe no josper
Josper fish burger €10.50

A falsa "carbonara" de legumes e
macarrão
Macaroni with vegetable and
cream sauce €5.50

A tartelete de maçã com caramelo
Caramel apple tart €4

Crepe de fruta grelhada
Grilled fruits with Crepes €4



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