

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.

**SANTA
BARBARA**
BY SINGULAR PROPERTIES

Couvert

seleção de manteigas e ou pasta/rillettes, pães regionais
selection of homemade rillettes, patés and butter with regional breads
lactose/glúten/pode conter vestígios de frutos de casca dura
dairy/gluten/may contain traces of nuts

10€

Entradas

Terrina de cenouras, iogurte de aveia fumado e frutos secos
Carrots and parsnip tureen with smoked oat yogurt and dry fruits

Frutos secos

Nuts

12€

Vichyssoise de alface romana comprimida e pó cítrico
Roman lettuce Vichyssoise with compressed grill lettuce and citrus powder

11€

Tomate bio marinado, espuma de leite de cabra, citronela e pó de tomate
Marinated bio tomatoes, goat milk foam, lemon grass and tomato powder

Lactose

Dairy

13€

Tartelete de carapau curado, gel de Verdelho do Pico e rabano fermentado
Cured Horse-mackerel tartelette, with Verdelho wine gel and fermented horse radish

Gluten, lactose

dairy/gluten

14€

Canja de caranguejo (massa, salada de algas com vinagrete de limão galego e espuma de caranguejo)
Crab Chowder (crab broth, seaweed with rangpur vinaigrette and crab foam)

marisco/lactose/glúten/amendoim

seafood/dairy/gluten/peanut

16€

Tártaro de acém maturado, aioli de alho confit e trufa com pão ázimo
Dry aged ribeye tartar, confit garlic and truffle aioli with flat bread

glúten- opcional sem o pão

gluten-optional with no bread

13€

Pratos principais/Mains

Tarte de batata e cebola confit, sour cream de trufa, salada de verdes e vinagrete
Potato and onion confit tart, truffled sour cream and fresh greens salad

Gluten, lactose
Gluten, Dairy

18€

Risoto de beterraba, acelgas tostadas e beterraba fermentada
Beetroot risotto, burnt chards and fermented beetroot

17€

Canelone de alho francês queimado, molho de alho assado e aveia torrada
Burnt leek cannelloni, roasted garlic bechamel sauce and toasted oats

frutos secos
nuts

18€

Bolbo de funcho no churrasco, molho raita fumado, trigo sarraceno frito e óleo de salsa
BBQ fennel root, smoked raita sauce, crispy buckwheat and parsley oil

Gluten, lactose
Gluten, Dairy

17€

Peixe porco, risoto de citrinos e beurre blanc
Poached trigger fish, citrus risotto and beurre blanc

Marisco, lactose
Seafood, dairy

21€

Lula açoriana BBQ, ragoût de trigo sarraceno, nata ácida e salsa verde
BBQ Azorean squid, buckwheat ragoût, sour cream and salsa verde

Lactose, cefalópodes, marisco
Dairy, cephalopod, shellfish

22€

Costela de vaca, puré de levedura, kale tostado e molho marchand de vin
Beef short ribs, yeast purée, toasted kale and marchand du vin sauce

Gluten, lactose
Gluten, Dairy

23€

Porco fumado, pavê de batata, puré de chervia e jus de porco assado
Smoked Pork, potato pavé, parsnip purée and roasted pork jus

Lactose, frutos secos
Dairy, dry fruits

20€

Peito de galo selado, arroz avinagrado de beterraba e molho de alho assado
Rooster braised breast, beetroot rice and roasted garlic sauce

Lactose (opcional)
Dairy (opcional)

20€

Sobremesas / Desserts

Tatin de abóbora com gelado de leite de cabra

Butternut Tatin with goatmilk ice-cream

Gluten, lactose
Gluten, Dairy

9€

Brulée de cenoura e cardamomo com sorbet de limão galego

Carrot and cardamom Brulée with rangpur sorbet

8€

Espuma de manjeriço, framboesa macerada e biscotti

Basil foam, macerated raspberry, and biscotti

Gluten, lactose
Gluten, Dairy

8€

Tarte de avelã com mousse "5 especiarias"

Hazelnut tart with 5 spices mousse

Glúten, lactose, frutos secos
Gluten, dairy, dry fruits

9€

Pastel de abade de priscos

"Abade de Priscos" Pudding with puff pastry

Gluten
Gluten

9€

Kids

Pasta Bolognesa

Bolognese pasta

Gluten
Gluten

9€

Nuggets de peixe da costa

White fish nuggets

Gluten
Gluten

11€

Bife com ovo estrelado e batata frita

Sirloin steak with egg and french fries

lactose
Dairy

13€

Cheeseburger

Cheeseburger

Glúten, lactose
Gluten, dairy

10€

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!