

Contemporâneo

Food & Wine

Contemporâneo's menu uses national and seasonal products, which come to us through contact with small Portuguese producers from all over the country, as well as from our own garden. We seek to promote sustainability and proximity and honour portuguese gastronomy with new interpretations.

We focus on our relationship with art and the product to propose a result that encourages a gastronomic journey through our country and appeals to the five senses in every experience.

Welcome to The House of Private Collections

OPENING HOURS EVERY DAY

BREAKFAST
07H00 – 11H00

LUNCH
12H30 – 15H00

DINNER
19H00 – 23H00

SNACKS ⁽²⁾

Couvert

Sourdough bread, flavoured butter and the Chef's suggestion — 5/per person

Prawn, brioche, chives

Algarve prawn tartare, toasted brioche, kimchi and chives — 12

Bull, eel, foie gras

Braised bull cracker, smoked eel and foie gras — 15

“Suckling pig”, orange and shoots

Crisp toast, Bairrada-style suckling pig, orange and shoots — 10

Beetroot, sheep's cheese, cashew ^(V)

Beetroot wafer, sheep's cheese mousse and toasted cashew nuts — 9

Boletus mushrooms, acorn, flowers ^(V)

Acorn pastry, boletus mushroom emulsion and flowers from our garden — 11

STARTERS

Garden soup^(V)

Cream of vegetables from our organic kitchen garden — 7

Rabbit, mushrooms and chestnuts

Stuffed rabbit saddle, wild mushrooms, autumn shoots and roasted chestnut cream — 19

Asparagus, onion, coriander^(V)

Green and white asparagus, purée, grilled baby onions and coriander sauce — 16

Cuttlefish, beans, pork belly

Cuttlefish “tagliatelle”, white bean purée, pork oxtail and Alentejo pork-belly broth — 20

Allergen information available. Please consult our team.
Prices are presented in € and include VAT at the current legal rate.

MAIN COURSES

Catch of the day*

Fillet of today's fish, roe nage, chives and samphire & lemon rice — 28

Octopus, potato, spices

Octopus tentacle, sweet-potato purée, orange, mint and Goan curry cream and rice cake — 32

Cod, chickpeas, coriander

Roasted cod loin, garden greens, chickpea stew, sames, cheek and coriander — 33

Lamb, Barbela wheat, chard

Slow-cooked lamb, stewed Barbela wheat with smoked meats, chard and wild mushrooms — 28.5

Duck, chestnuts, foie gras

Cured and smoked duck breast, chestnut purée, tortulhos, fennel leaves and foie gras jus — 31.5

Maronesa beef, parsnip, buckwheat

Grilled Barrosã sirloin, parsnip purée and roasted parsnip, baby onions, red cabbage and buckwheat — 34

Sautéed vegetables — 4.5

Salad — 4

Rice — 3

Potatoes — 3.5

*Except Monday.

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VEGETARIAN DISHES

Celery, mushrooms, truffle

Celery and root-vegetable jardinière, wild mushrooms, consommé and truffle — 22

Carolino rice, pumpkin, spices

Pumpkin “carolinoto”, pickle, spiced granola and crisp tuile — 23

KIDS

Recommended for up to 12 years

Creamy vegetable soup

With vegetables from our garden — 4

Bolognese or napolitana

Spaghetti, bolognese sauce or tomato sauce — 10

Catch of the day

Fillet of fish of the day, carrot rice and vegetables — 14

Meat

Grilled veal steak and crispy potatoes — 12

Pizza di bambini

Margherita pizza, tomato sauce, ham and cheese — 9

Mini kids dessert

Chef Lara’s suggestion — 4.5

Ice cream

Available flavours — 4.5

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DESSERTS

The Egg

Barriga de freira, almond, wheat and corn — 12

The Potato

Delicate infusion, crisp skin and silky potato purée — 11

“A mulher da laranja”

Orange and tangerine in different layers inspired by this painting — 12

“May ’68”

Coffee mousse, sponge and ganache — 10

MACAM “Pão de Ló” (Portuguese cloud cake - for 2)

Silky egg custard, a hint of olive oil and fleur de sel — 14

Sliced fruit

Sliced seasonal fruit — 9

Local cheeses

Selection of national cheeses, homemade crackers and jam — 15

Allergen information available. Please consult our team.

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.

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DESSERT WINES

Moscatel Horácio Simões Roxo 70cl

Reg. Setúbal, Portugal — 44 | 6
Sweet, dried fruits, honey and smooth

Dalva Colheita Tardia 50cl

Reg. Douro, Portugal — 53 | 10
Fruity, apricot, honey and complex

Tokaji Zsirai Aszú 50cl

Reg. Tokaji, Hungria — 149 | 27
Honey, dried fruits, elegant and complex

PORT WINES

90cl

Vieira de Sousa Branco Extra Seco

Reg. Douro, Portugal — 5
Dry, citrusy, fresh, mineral, balanced

Vieira de Sousa Tawny 10 Anos

Reg. Douro, Portugal — 10
Complex, dried fruit notes and honey

Vieira de Sousa Tawny 30 Anos

Reg. Douro, Portugal — 33
Velvety, dried fruits, long and persistent

Vieira de Sousa Tawny Branco 50 Anos

Reg. Douro, Portugal — 70
Honey notes, dried fruits and light