pousadela
restaurante

We celebrate the harmony between tradition and innovation, where every dish is crafted as a unique sensory experience. The selection we present reflects our respect for seasonal ingredients, the authenticity of Portuguese flavors, and the finesse of contemporary techniques.

From the very beginning — with our artisanal bread service — through starters that explore contrasts and textures, to main courses that exalt the essence of each ingredient, we invite you on a gastronomic journey defined by sophistication and balance.

To conclude, our desserts reveal the sweetest side of our culinary creativity — a tribute to the art of pastry, where tradition and modernity meet in a gesture of pure indulgence.

Welcome to a culinary experience designed to awaken the senses and celebrate the pleasure of the table.

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Couvert

ARTISANAL FOCACCIAS AND ACCOMPANIMENTS 10 (2pax)

À LA CARTE

First Emotions

CURED SEABASS CARPACCIO WITH SEAWEED, Seasonal citrus vinaigrette and crispy wasabi dust 13

CARPACCIO DI VITELA, Very thin slices, seasoned with olive oil, dijon, lemon and smoked olive oil 13

BRAISED MINHO OCTOPUS, Black garlic aioli and radish pickles 18

VEGAN

FALAFEL WITH BEETROOT HUMMUS, yoghurt sauce and pita bread 11

PORTUGUESE COASTAL SHRIMP TACOS (2pcs), Green apple and fresh herb purée, citrus aioli and microgreens 13

The Heart of the Experience

SLOW-BRAISED IBERIAN PORK CHEEK, Sweet potato purée, served with meat jus and chocolate 24

BEEF RACK, Topinambur purée, hazelnut crumble and pomegranate reduction 47

GRILLED TIGER PRAWNS with parsley and mint vinaigrette, coconut and herb basmati rice, passion fruit and turmeric hollandaise sauce, and grilled purple cauliflower purée. 30

GROUPER IN OLIVE OIL served with smoked chickpea cream, clam sauce and crispy Iberian ham 32

VEGETARIAN *CARAMELLE* PASTA, Italian pasta filled with sun-dried tomato and fresh cheese cream, served with butter and basil sauce 20

TRIBUTE TO "BACALHAU", Two traditional Portuguese expressions 47
"Bacalhau" with cornbread crust, sautéed turnip greens, and smashed potatoes; and the classic *Zé do Pipo* version, baked cod with gratinated purée, olives, and a touch of homemade mayonnaise

The Sweet Finale

MATCHA CHEESECAKE, Baked matcha cheesecake on a pistachio base, served with blackberry cream and Port wine reduction 14

MACIEIRA Passion fruit cream filled with apple purée, hazelnut praline and *Kadayif* pastry 12

VIANA Lemon cream, meringue and Barcelos pastries 9

HONEY AND PASSION, Honey custard and honeycomb crunch, passion fruit mousse and strawberry compote 10.5

Prices in euros include VAT at the applicable legal rate.

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From the fire that warms to the table it delights

TOMAHAWK 98

RIB STEAK 98

RIBEYE 58

SKIRT STEAK 29

Flavours that enrich the experience

Choose your preferred side dishes

FRENCH FRIES

GRILLED PINEAPPLE SLICES

COLESLAW

TURNIP GREENS

BAKED POTATOES

Essences of Flavour

Choose the perfect final touch to complement your dish

HONEY & MUSTARD

HOUSE HOT SAUCE

GARLIC PASTE

HERBED MAYONNAISE

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Small adventures start at the table

(FOR CHILDREN UP TO 12 YEARS OLD)

FISH & CHIPS, Battered and fried fish fillet served with French fries 12

BREADED CHICKEN STRIPS, Breaded chicken strips served with French fries and salad 13

SPAGHETTI WITH MEATBALLS, Spaghetti served with tomato sauce and homemade meatballs 11

Kids Dessert

(FOR CHILDREN UP TO 12 YEARS OLD)

BANANA SPLIT, Vanilla, strawberry, and chocolate ice cream 10

Prices in euros include VAT at the applicable legal rate.