

# TERRAÇU'S

WINERY RESTAURANT

DOURO VALLEY

## “ORIGINS”

*Chef Special Menu*

***This is the story of Chef André Carvalho,  
the author of this special menu "Origins"***

*Throughout our lives we harbour special moments filled with colour, flavours and textures. Memories of delicious delicacies that remind us a happy past.*

*In this 7-course tasting menu, Chef André Carvalho deftly recreates the favourite dishes from his childhood with great finesse, in a truly delicious journey.*

*The marriage between the past and present is completed through perfect pairing with wines from two historic wine regions - the Douro and the Dão - in an eternal embrace of his personal "origins".*

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*I will tell you my own story at Terraçu's restaurant.*

**Welcome!**



*I was born and raised in a perfect embrace with the Douro and Dão regions. Inspired by the smells and flavors that marked my childhood, and surrounded by the people who educated me and instilled respect and passion for cooking, I have designed the "Origins" menu, through which I share my personal memories and recreate my favorite dishes.*

*I'll always remember the bread that my grandmother, Angelina, kneaded and baked in her wood-fired oven. Using the same dough, she would treat her greedy grandchildren to sugar and cinnamon cakes and bread dishes prepared in garlic marinade ("vinha d'alhos").*

*What about the delicious squid dishes prepared by my father, Z'Antonio? He emigrated to Switzerland as a young man and learned how to cook the finest dishes in the restaurant where he was working. When he returned home, he would prepare mouth-watering dishes that would make us long for more and fill our hearts with "saudades".*

*Sundays were always the most special day of the week. My mother Otilia would expertly prepare her veal dish, leaving it softer and tenderer than anyone else knew how to! Luckily for me, I learned the secret skills from her.*

*Last but not least, my aunt Alda was like a true second mother for me. She ran a coffee shop and made the finest biscuit cake ("bolo de bolacha") in the region. It became so famous that her shop attracted countless visitors. I learned her recipe while sneaking a spoonful or two... how wonderful!*

*"Origins" shares the essence of my life story. I hope you enjoy it!*

*To start with I invite you to make a toast with some sparkling wine from my home region of Távora-Varosa! The rest of the menu will be paired with the finest wines that the Douro and Dão have to offer. A tribute to their embrace.*

**Chef André Carvalho**

## **1<sup>st</sup> Course**

### **Amuse-Bouche**

Terras do Demo Verdelho

## **2<sup>nd</sup> Course**

### **The Vinha d'Alhos**

Quinta Nova Rosé 2022

## **3<sup>rd</sup> Course**

### **The Caldo Verde**

Taboadella Reserva Encruzado 2022

## **4<sup>th</sup> Course**

### **The Squid**

Mirabilis Grande Reserva White 2021

## **5<sup>th</sup> Course**

### **The Veal**

Taboadella Grande Villae Red 2019

## **6<sup>th</sup> Course**

### **The Rosca**

Quinta Nova Late Bottled Vintage 2018

## **7<sup>th</sup> Course**

### **The Biscuit Cake**

Quinta Nova Vintage Port

## **"Origins" tasting menu by Chef André Carvalho**

90€ / person

## **Wine Pairing**

50€ / person

Please inform the staff if you have any allergies or intolerances  
Price in € with VAT Included

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## LUNCH MENU

***We believe that creating wine and food  
is also about creating unique moments.***

*Influenced by his Douro heritage, Chef André Carvalho and his team are rewriting the culinary landscape of the Douro Valley. Terraçu's is the ideal place to relax and enjoy life, sample some fine wines and tasty and textural food, produced in the same terroir and with the same passion.*

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## THREE-COURSE DEGUSTATION MENU

**58€ / person**

*Amuse-bouche*

starter, main course and dessert

## FOUR-COURSE DEGUSTATION MENU

**74€ / person**

*Amuse-bouche*

2 starters, 1 main course and 1 dessert

## WINEMAKER SELECTION

**35€ / person**

4 Quinta Nova wines

**43€ / person**

5 Quinta Nova wines

## STARTERS

Red cabbage gazpacho, mustard ice cream and basil

Carrot terrine, sheep's cheese foam and spice crunch

Braised horse mackerel, wild asparagus and coriander

Smoked trout and the orange from Quinta Nova

## MAIN DISHES

Confit cauliflower, with grilled lettuce and romesco sauce

*Cuscus from Trás-os-Montes*, mushrooms and truffle

*Lúcio*, creamy leek and endive

Octopus, confit potatoes and red pepper aioli

Lamb at low temperature, smashed roasted potatoes and garden salad

*Trás-os-Montes* veal, corn purée and mushroom tortellini

## DESSERTS

Apricot in different textures, white chocolate ice cream

Merengue with coffee mousse and raspberry

Fig cannelloni, pine nut cream and fresh fig

Vintage pannacotta with ruby port ice cream

Selection of Portuguese cheeses

Please inform the staff if you have any allergies or intolerances

Price in € with VAT Included

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## DINNER MENU

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## 4 MOMENTS DEGUSTATION MENU

**74€ / person**

2 starters, 1 main course and 1 dessert

*Amuse-bouche*

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The “*Vinha d'alhos*”

The “*Caldo Verde*”

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The Squid and the rosti potatoes

**or**

The Veal and the red beans

\*\*\*

The Biscuit cake

## WINE PAIRING

**43€ / person**

5 Quinta Nova wines

## COUVERT

Douro olive oil, flavored butter and wood fired bread | 4,50€

## STARTERS

Red cabbage gazpacho, mustard ice cream and basil | 19,00€  
Carrot terrine, sheep's cheese foam and spice crunch | 22,00€  
Braised horse mackerel, wild asparagus and coriander | 23,00€  
Smoked trout and orange from Quinta Nova | 24,00€

## MAIN DISHES

Confit cauliflower with grilled lettuce and romesco sauce | 30,00€  
Cuscus from Trás-os-Montes, mushrooms and truffle | 34,00€  
*Lúcio creamy leek and endive* | 36,00€  
Octopus, confit potatoes and red pepper aioli | 40,00€  
Lamb at low temperature, smashed roasted potatoes and garden salad | 38,00€  
*Trás-os-Montes* veal, corn purée and mushroom tortellini | 42,00€

## DESSERTS

Apricot in different textures, white chocolate ice cream | 16,00€  
Merengue with coffee mousse and raspberry | 16,00€  
Fig cannelloni, pine nut cream and fresh fig | 18,00€  
Vintage pannacotta with ruby Port ice cream | 18,00€  
Selection of Portuguese cheeses | 18,00€

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