MEMORIES



Our Chef Gil Fernandes and his team welcome you at the Restaurante da Fortaleza do Guincho

Our Menus are created with a philosophy of gastronomic values based on product quality, flavour, tradition, aesthetics and seasonality.

Gastronomy is based on Memories and these menus are a mirror of ours. Each course is born from a Memory that tells its own story.

We hope that you experience it the same way that we do.

O Passado é o Presente na Lembrança RICARDO REIS, IN *ODES*



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In order to guarantee a harmonious service, we kindly ask our guests to choose the same number of courses per table.

Due to their complexity, Tasting Menus can be ordered until 8:30 p.m.

Fortaleza do Guincho

IUTEL & RESTAURA

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TASTING MENU

145€ With wine pairing 240€



Octopus Fishing Spider Crab, Homemade "Achar", Octopus

Wolf in Sheep's Clothing

Catch of the Day, Moray Eel, Black Garlic

FORAGING *Winter Flower* Razor Clam, Curry, Oxalis

SEA

Sand-Comb Sea Broth, Clam Fricassee, Honey, Seaweeds

AGRICULTURE

Bindweed

Abano Beach Sourdough Bread, Homemade Butters -Digestive Remedy-

Domingueiras

Sea Bass, Cabbage, "Cozido à Portuguesa" Broth

≈

Last Trip Kanafeh, Cheese "Serra da Estrela", Pistachio

Around the Bonfire

Mignardises



Fortaleza do Guincho

EXPERIENCE MENU

190€

With wine pairing

315€



FORAGING

Winter Flower Razor Clam, Curry, Oxalis

SEA

Sand-Comb Sea Broth, Clam Fricassee, Honey, Seaweeds

Undervalued Fish Whelk, Ginger

-Ice Melting-

Grandmother's Recipe Limpet Rice, Sea Fennel

AGRICULTURE *Bindweed*

Grandmother São's Henhouse Game, Jerusalem Artichoke, Golden Samphire *Goa* Scarlet Prawn from the Algarve Xeq Xeq

Wolf in Sheep's Clothing Catch of the Day, Moray Eel, Black Garlic

-Digestive Remedy-

Alentejo Reality Merino Lamb, Trás-os-Montes "Cuscos", Wild Mushrooms

≈

Exchange of Knowledge Pear "Achar", Quince

Monastery of Santa Maria "Nabada de Semide"

> Around the Bonfire Mignardises





A LA CARTE

Sea Broth, Clam Fricassee, Honey, Seaweeds 44€

Octopus Fishing Spider Crab, Homemade "Achar", Octopus 44€

Goa Scarlet Prawn from the Algarve Xeq Xeq 50€

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Domingueiras Sea Bass, Cabbage, "Cozido à Portuguesa" Broth 48€

Wolf in Sheep's Clothing Catch of the Day, Moray Eel, Black Garlic 48€

Alentejo Reality Merino Lamb, Trás-os-Montes "Cuscos", Wild Mushrooms 51€

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Monastery of Santa Maria "Nabada de Semide" 17€

Last Trip Kanafeh, Cheese "Serra da Estrela", Pistachio 17€

Cheese Selection 24€

Fortaleza do Guincho

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