



Quinta Da Sanradela Velha

Traditional Lunch Menu

Our traditional lunch menu begins with a variety of classic Portuguese appetizers for the table and a selection of our handcrafted Douro wines.

Please make one selection for the Fish & Meat course and one selection for the Dessert course to complete your meal.

Appetizers For the Table

Cheese Platter – An assortment of locally produced cheeses.

Alheira - a Traditional Portuguese smoked sausage made from poultry, game and a variety of other meats.

Morcela - traditional Portuguese blood sausage.

Enchidos - Smoked and cured meats such as Salpicao, Chourico, Paio, and Presunto de Lamego.

Olives & Jams – a selection of our estate grown olives and local fruit jams alongside traditional artisan bread from the Douro Valley.

Fish & Meat

Polvo a Lagareiro - Traditional octopus dish served with roasted potatoes, lots of olive oil and garlic.

Bacalhau com Broa - Salt cod topped with cornbread crumbs and roasted with potatoes.

Cabrito Assado no Forno – Wood-fire roasted baby goat served with roasted potatoes and rice.

Bochechas de Porco Bísaro - Wild boar pork cheeks marinated with wine and olive oil, served with baked potatoes.

Posta a Mirandesa - finest pedigree rare breed beef with DOP designation, from the northern region of Trás-Os-Montes; this tender cut is grilled, lightly marinated, served with roasted potatoes and broccoli rabe.

Milhos vinha d'alhos - Cornmeal with braised cooked pork, marinated in garlic and wine.

Dessert

Leite Crème - Traditional Portuguese custard made with milk and egg, finished stove top.

Drunken Pears - Local pears roasted in a bath of spices and Moscatel.

Mousse de Chocolate - Our homemade Chocolate Mousse, light and fluffy.

*Seasonal & Upon Request

Arroz de Míscairos* - Wild Mushroom Risotto made with our local XXXXXXXX mushrooms.

Fresh Tomato Salad - Locally grown tomatoes and onions dressed with our estate Olive Oil and sprinkled with salt.

Sopa de Legumes - a rich, flavorful Portuguese soup with vegetables and beans; perfect for any occasion.

Wine

2022 Branco - Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor.

2022 Rose - Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor.

2021 Tinto - Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor.

Barrel Room Selections - Winemaker's selection of unreleased wines from our barrel room, paired with your main course.

