



Herdade do Touril

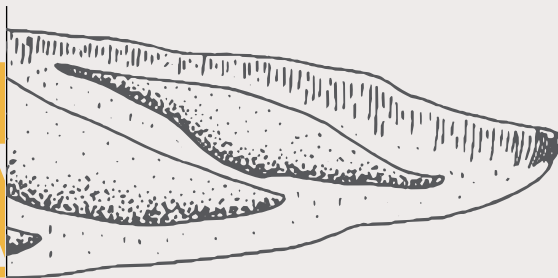
ALENTEJO QUE SABE A MAR



Almoço & tarde

Lunch & afternoon

COUVERT & SOPA



Couvert

Manteiga aromatizada, azeite extra virgem com toque de balsâmico, o nosso pão alentejano e tostas **4.00 €**

Flavoured butter, extra virgin olive oil with balsamic sauce, our Alentejo's bread and toasts

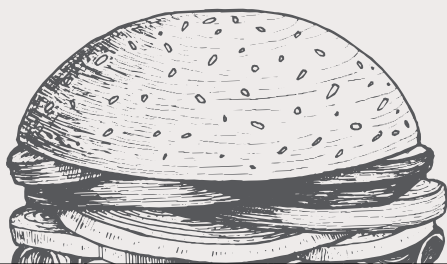
Sopa

Soup

Sopa da Horta **4.00 €**

Sopa de legumes biológicos da nossa horta

Organic vegetables soup from our vegetable garden



Hambúrgueres

Burgers

Hambúrguer no pão, alface, tomate e chips de batata frita **9.00 €**

Burger on a bun, lettuce, tomato and potato chips

Hambúrguer Touril **12.00 €**

Touril Hamburger

Hambúrguer no pão, com queijo, bacon, alface, tomate, ovo estrelado e chips de batata frita

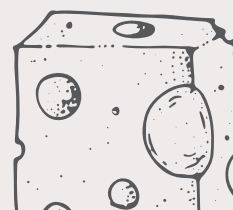
Burger on a bun, with cheese, bacon, lettuce, tomato, fried egg and potato chips

Hambúrguer Vegetariano **10.00 €**

Hambúrguer vegetariano à base de proteína de ervilha no pão, com cebola caramelizada, alface, tomate e chips de batata frita

Pea protein veggie burger on a bun with caramelized onions, lettuce, tomato and potato chips

HAMBÚRGUERES & TOSTAS



Tostas

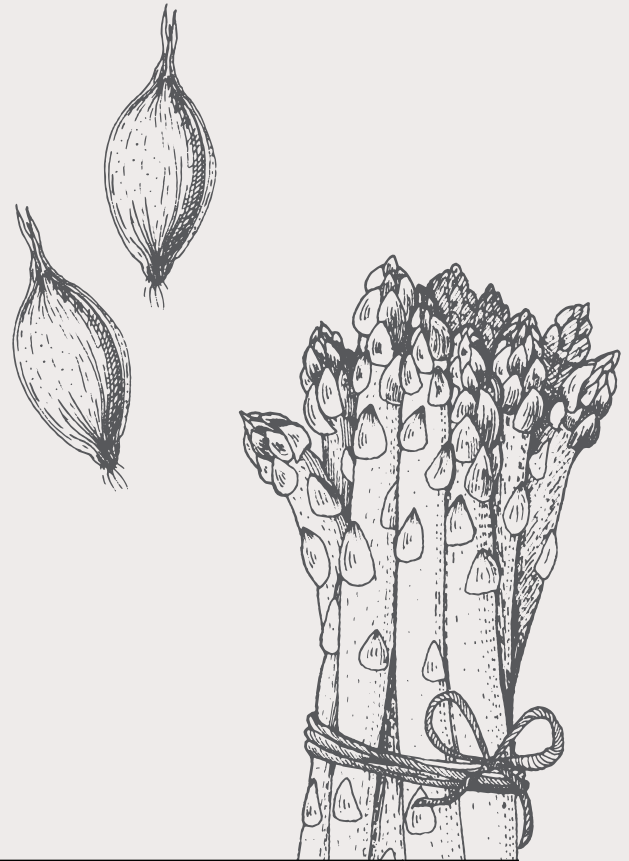
Toasts

Pão alentejano, fiambre e/ou queijo, azeite e orégãos **8.00 €**

Alentejo's bread, ham and/or cheese, olive oil and oregano

Entradas <i>Starters</i>	
<p>Peixinhos da Horta 9,50 €</p> <p><i>Batter Green Beans</i></p> <p>Feijão verde da nossa horta em tempura com maionese de alho</p> <p><i>Green beans tempura, garlic mayonnaise to dip</i></p>	
<p>Ceviche de Legumes 10,50 €</p> <p><i>Vegetables Ceviche</i></p> <p>Pepino, maçã verde, pimento, milho e batata doce, tudo finamente picado e regado com leite de tigre</p> <p><i>Cucumber, green apple, pepper, corn and sweet potato, all finely chopped and drizzled with tiger milk</i></p>	
<p>Queijo de Ovelha Derretido 8,50 €</p> <p><i>Melted Sheep Cheese</i></p> <p>Queijo DOP de ovelha de Azeitão, ligeiramente derretido, com azeite e orégãos</p> <p><i>Azeitão's DOP sheep cheese, slightly melted, with olive oil and oregano</i></p>	
<p>Carpaccio de Polvo 16,50 €</p> <p><i>Octopus Carpaccio</i></p> <p>Polvo da nossa costa finamente fatiado temperado com geleia de pimentos</p> <p><i>Octopus from our coast finely sliced seasoned with pepper jelly</i></p>	
<p>Camarão ao Alinho 19,50 €</p> <p><i>Shrimps al Ajillo</i></p> <p>Camarão selvagem (300 grs.) frito em azeite e alho</p> <p><i>Wild shrimp (300 grs.) fried in olive oil and garlic</i></p>	
<p>Amêijoas à Bulhão Pato 22,50 €</p> <p><i>Clams "Bulhão Pato"</i></p> <p>Amêijoas Boas (200 grs.) da Ria Formosa, salteadas em azeite, alho e coentros</p> <p><i>Clams (200 grs.) from the best spot (Ria Formosa), sautéed in olive oil, garlic, and coriander</i></p>	
<p>Pica Pau de Atum 16,50 €</p> <p><i>Sautéed Fresh Tuna</i></p> <p>Cubos de atum fresco salteados em azeite, alho, molho de soja e sementes de sésamo</p> <p><i>Cubes of fresh tuna sautéed in olive oil, garlic, soy sauce and sesame seeds</i></p>	
<p>Ostras 2,75 € U.</p> <p><i>Oysters</i></p>	

ENTRADAS



<p>Salada de Polvo 13,50 €</p> <p><i>Octopus Salad</i></p> <p>Polvo cozido, pickles, cebola e salsa, tudo picadinho, temperado com azeite extra virgem</p> <p><i>Cooked octopus, pickles, onion, and parsley, all minced, seasoned with extra virgin olive oil</i></p>
<p>Carpaccio de Vitela 15,00 €</p> <p><i>Beef Carpaccio</i></p> <p>Alcatra finamente fatiada com maionese de alcaparras, raspas de queijo, verdes da nossa horta e amêndoa torrada</p> <p><i>Finely sliced rump with caper mayonnaise, cheese zest, greens from our vegetable garden and roasted almonds</i></p>
<p>Pica Pau de Porco Preto 15,50 €</p> <p><i>Grilled Black Pork</i></p> <p>Tenros pedaços de porco preto grelhado, regados com azeite, alho e coentros</p> <p><i>Tender pieces of grilled black pork, drizzled with olive oil, garlic and coriander</i></p>

ACOMPANHAMENTOS

Acompanhamentos <i>Side Dishes</i>	
Salada Mista <i>Mixed Salad</i> Mix de folhas da nossa horta, tomate, rabanetes e pepino <i>Mixed leaves from our vegetable garden, tomatoes, radishes and cucumber</i>	5.50 €
Batatas Fritas <i>French Fries</i> Batatas fritas com maionese de alho e salsa <i>French fries with garlic and parsley mayonnaise to dip</i>	4.00 €

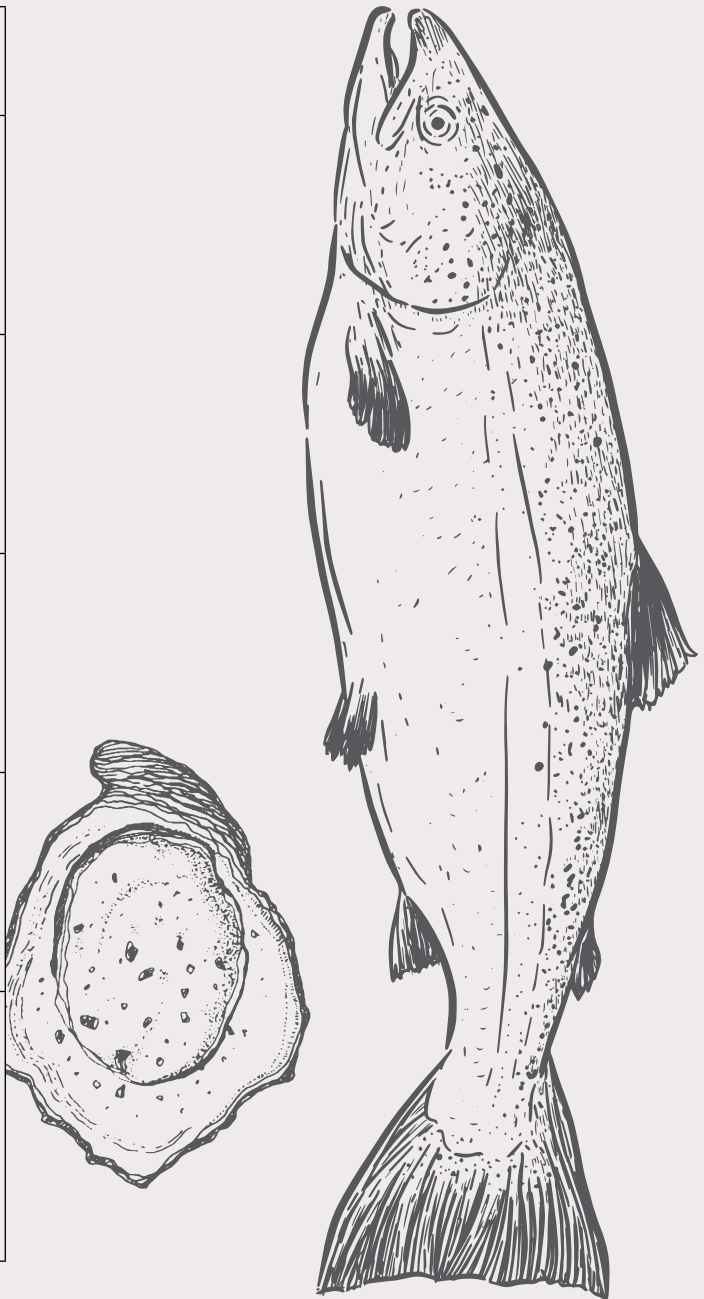
Saladas <i>Salads</i>	
Salada de Folhas, Frutas e Frutos Secos <i>Leaves, Fruits and Nuts</i> Salada de folhas verdes da nossa horta com fruta da época e frutos secos <i>Green leaves salad from our vegetable garden with seasonal fruit and nuts</i>	14.00 €
Tofu Tofu fumado, tomate, cebola roxa, rabanetes, folhas verdes <i>Smoked tofu, tomato, red onion, radishes and green leaves</i>	14.00 €
Salada do Campo <i>Countryside Salad</i> Mix de folhas da nossa horta, rabanetes, tomate cherry, amêndoas torradas e queijo de cabra fresco <i>Mix of leaves from our vegetable garden, radishes, cherry tomato, toasted almonds and fresh goat cheese</i>	13.50 €
Salmão Fumado <i>Smoked Salmon</i> Mix de folhas da nossa horta, salmão fumado, tomate cherry, rabanete, fruta e molho de iogurte cítrico <i>Mix of leaves from our vegetable garden, smoked salmon, cherry tomato, radishes, fruit and citrus yogurt sauce</i>	16.50 €
Magret de Pato <i>Duck Magret</i> Magret de pato, avelãs caramelizadas, folhas verdes, beterraba assada e laranja <i>Duck magret, caramelized hazelnuts, green leaves, roasted beetroot and orange</i>	17.50 €



SALADAS



Pratos Principais <i>Main Courses</i>	
<p>Trilogia de Cogumelos 19,50 €</p> <p><i>Mushroom Trilogy</i></p> <p>Três tipos de cogumelos salteados em azeite, alho e cebola com batata-doce</p> <p><i>Three kinds of mushrooms sautéed in olive oil, garlic and onion with sweet potato</i></p>	
<p>Filetes de Peixe-Galo 22,00 €</p> <p><i>John Dory Fillets</i></p> <p>Filetes panados, fritos e acompanhados pelo clássico arroz de tomate</p> <p><i>Breaded fish fillets, deep fried and served with classic tomato rice</i></p>	
<p>Bife de Atum 22,50 €</p> <p><i>Tuna Steak</i></p> <p>Lombo de atum grelhado com legumes salteados e batata-doce</p> <p><i>Grilled tuna fillet with sautéed vegetables and sweet potato</i></p>	
<p>Lagartinhos de Porco Preto 19,50 €</p> <p><i>Black Pork "Lagartinhos"</i></p> <p>Grelhados no ponto e servidos com fruta, feijão preto, farofa e batata frita</p> <p><i>Grilled to perfection and served with fruit, black beans, farofa and french fries</i></p>	
<p>Bife Grelhado 24,50 €</p> <p><i>Grilled Steak</i></p> <p>Bife do lombo grelhado em molho de azeite, coentros e pimenta-rosa, acompanhado com batata frita e legumes</p> <p><i>Grilled sirloin steak in olive oil, coriander and pink pepper, served with french fries and vegetables</i></p>	



PRATOS PRINCIPAIS

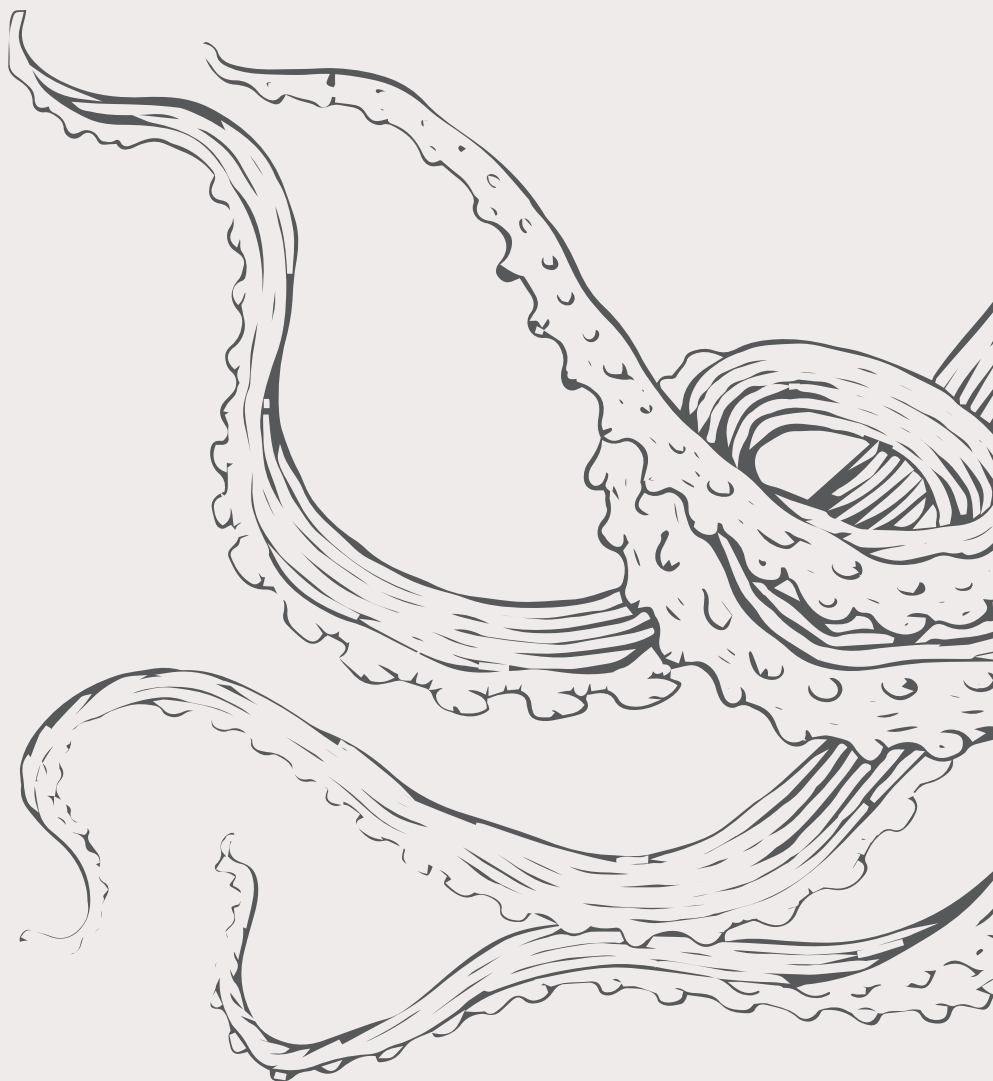




Sobremesas <i>Desserts</i>	
Gelado de Morango <i>Strawberry Ice Cream</i> Uma receita de família com os morangos da nossa horta <i>A family recipe with strawberries from our vegetable garden</i>	5.50 €
Parfait de Gengibre <i>Ginger Parfait</i> Parfait de gengibre com molho de frutos silvestres da nossa terra e sementes de sésamo <i>Ginger parfait with local wild berries sauce and sesame seeds</i>	5.00 €
Vegan Pot Nata vegetal com calda de frutos silvestres da nossa terra <i>Vegetable cream with local wild berries syrup</i>	4.00 €
Mousse de Chocolate <i>Chocolate Mousse</i> Mousse de chocolate com natas e amêndoas torradas <i>Chocolate mousse topped with cream and roasted almonds</i>	5.00 €
Leite Creme de Alecrim <i>Rosemary Crème Brûlée</i> Leite creme aromatizado com alecrim <i>Crème Brûlée flavoured with rosemary</i>	4.50 €
Tarte de Chocolate com Gelado <i>Chocolate Pie with Ice Cream</i> Tarte de chocolate, avelãs caramelizadas e gelado de baunilha <i>Chocolate pie with caramelized hazelnuts and vanilla ice cream</i>	6.50 €
Farófias Claras em castelo, regadas com leite creme aromatizado com baunilha, pau de canela e raspas de limão <i>Whipped egg whites, drizzled with vanilla flavoured crème brûlée, cinnamon stick and lemon zest</i>	4.50 €
Fruta da época <i>Seasonal fruit</i>	4.00 €

SOBREMESAS





Visite-nos nos nossos canais digitais!

Visit us on our digital channels!

www.herdadedotouril.com

@herdadedotouril

Password Wi-Fi: touril1826

Horário do restaurante/bar

Restaurant/bar hours

13:00 às 21:30

Horário serviço pratos principais:

Main dishes are served:

Das 13:00 às 15:30

das 19:00 às 21:30

Todos os preços têm iva incluído á taxa legal em vigor

Informação alérgenos

Consulte a nossa equipa para qualquer dúvida ou esclarecimento

All prices have VAT included at the legal rate

Allergen information

Consult our team for any questions or clarifications



Herdade do Touril
ALENTEJO QUE SABE A MAR

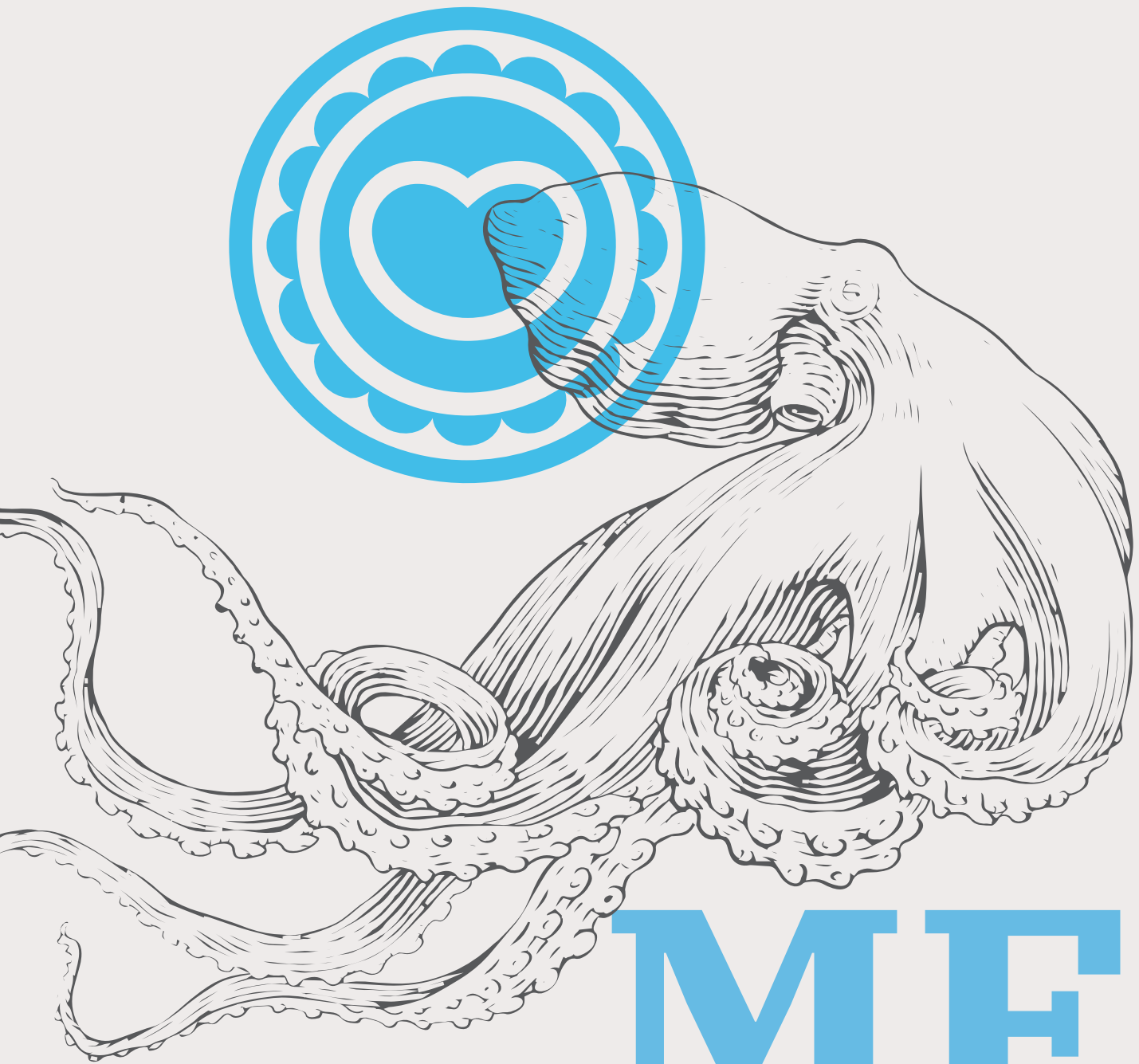
Herdade do Touril, Herdade do Touril - 7630-734
Zambujeira do Mar
Touril Agroturismo Lda NIF: 504 031 244





Herdade do Touril

ALENTEJO QUE SABE A MAR

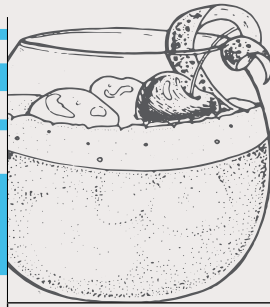


Jantar

Dinner

ME NU

APE RITI VOS



Aperitivos *Aperitifs*

Vinho do Porto Branco Extra Dry <i>Extra Dry White Port Wine</i>	6.00 €
Porto Branco Tonic <i>Porto Branco Tonic</i>	7.00 €
Aperol Spritz	8.00 €
Negroni	8.00 €
Caipirinha	8.00 €
Martini Dry	9.00 €
Dirty Martini	9.00 €
Bloody Mary	10.00 €
Mojito	8.00 €
Pisco Sour	8.00 €
Margarita	9.00 €



Couvert

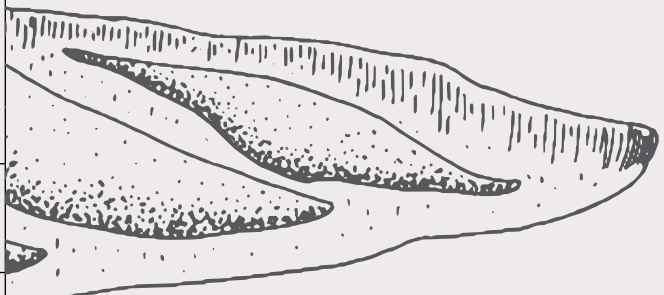
Manteiga aromatizada, azeite extra virgem com toque de balsâmico, o nosso pão alentejano e tostas **4.00 €**

Flavoured butter, extra virgin olive oil with balsamic sauce, our Alentejo's bread and toasts

Sopa *Soup*

Sopa da Horta **4.00 €**

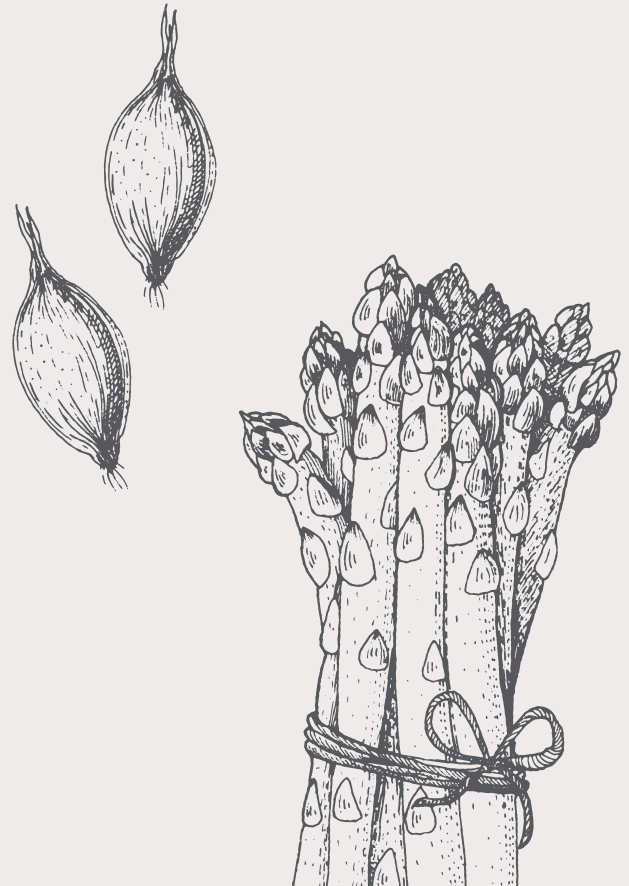
*Sopa de legumes biológicos da nossa horta
Organic vegetables soup from our vegetable garden*



COUVERT

Entradas <i>Starters</i>	
<p>Peixinhos da Horta 9,50 €</p> <p><i>Batter Green Beans</i></p> <p>Feijão verde da nossa horta em tempura com maionese de alho</p> <p><i>Green beans tempura, garlic mayonnaise to dip</i></p>	
<p>Ceviche de Legumes 10,50 €</p> <p><i>Vegetables Ceviche</i></p> <p>Pepino, maçã verde, pimento, milho e batata doce, tudo finamente picado e regado com leite de tigre</p> <p><i>Cucumber, green apple, pepper, corn and sweet potato, all finely chopped and drizzled with tiger milk</i></p>	
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<p>Camarão ao Alinho 19,50 €</p> <p><i>Shrimps al Ajillo</i></p> <p>Camarão selvagem (300 grs.) frito em azeite e alho</p> <p><i>Wild shrimp (300 grs.) fried in olive oil and garlic</i></p>	
<p>Amêijoas à Bulhão Pato 22,50 €</p> <p><i>Clams "Bulhão Pato"</i></p> <p>Amêijoas Boas (200 grs.) da Ria Formosa, salteadas em azeite, alho e coentros</p> <p><i>Clams (200 grs.) from the best spot (Ria Formosa), sautéed in olive oil, garlic, and coriander</i></p>	
<p>Pica Pau de Atum 16,50 €</p> <p><i>Sautéed Fresh Tuna</i></p> <p>Cubos de atum fresco salteados em azeite, alho, molho de soja e sementes de sésamo</p> <p><i>Cubes of fresh tuna sautéed in olive oil, garlic, soy sauce and sesame seeds</i></p>	
<p>Ostras 2,75 € U.</p> <p><i>Oysters</i></p>	

ENTRADAS



<p>Salada de Polvo 13,50 €</p> <p><i>Octopus Salad</i></p> <p>Polvo cozido, pickles, cebola e salsa, tudo picadinho, temperado com azeite extra virgem</p> <p><i>Cooked octopus, pickles, onion, and parsley, all minced, seasoned with extra virgin olive oil</i></p>
<p>Carpaccio de Vitela 15,00 €</p> <p><i>Beef Carpaccio</i></p> <p>Alcatra finamente fatiada com maionese de alcaparras, raspas de queijo, verdes da nossa horta e amêndoa torrada</p> <p><i>Finely sliced rump with caper mayonnaise, cheese zest, greens from our vegetable garden and roasted almonds</i></p>
<p>Pica Pau de Porco Preto 15,50 €</p> <p><i>Grilled Black Pork</i></p> <p>Tenros pedaços de porco preto grelhado, regados com azeite, alho e coentros</p> <p><i>Tender pieces of grilled black pork, drizzled with olive oil, garlic and coriander</i></p>

ACOMPANHAMENTOS

Acompanhamentos

Side Dishes

Salada Mista

5,50 €

Mixed Salad

Mix de folhas da nossa horta, tomate, rabanetes e pepino

Mixed leaves from our vegetable garden, tomatoes, radishes and cucumber

Batatas Fritas

4,00 €

French Fries

Batatas fritas com maionese de alho e salsa

French fries with garlic and parsley mayonnaise to dip

Saladas

Salads

Salada de Folhas, Frutas e Frutos Secos

14,00 €

Leaves, Fruits and Nuts

Salada de folhas verdes da nossa horta com fruta da época e frutos secos

Green leaves salad from our vegetable garden with seasonal fruit and nuts

Tofu

14,00 €

Tofu fumado, tomate, cebola roxa, rabanetes, folhas verdes

Smoked tofu, tomato, red onion, radishes, green leaves

Salada do Campo

13,50 €

Countryside Salad

Mix de folhas da nossa horta, rabanetes, tomate cherry, amêndoas torradas e queijo de cabra fresco

Mix of leaves from our vegetable garden, radishes, cherry tomato, toasted almonds and fresh goat cheese

Salmão Fumado

16,50 €

Smoked Salmon

Mix de folhas da nossa horta, salmão fumado, tomate cherry, rabanete, fruta e molho de iogurte cítrico

Mix of leaves from our vegetable garden, smoked salmon, cherry tomato, radishes, fruit and citrus yogurt sauce

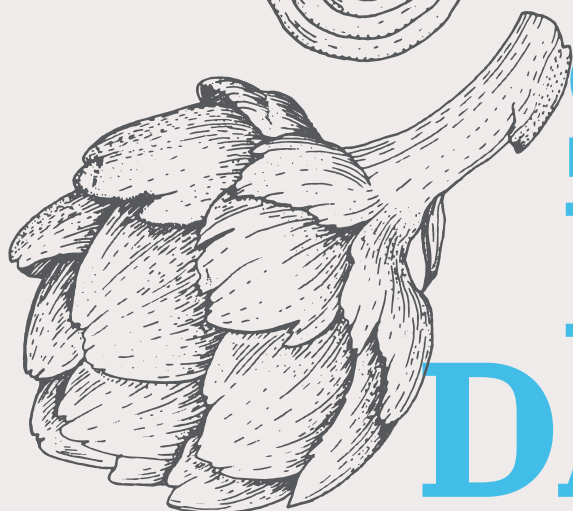
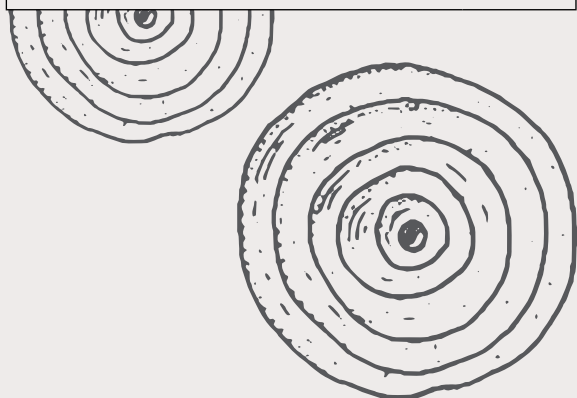
Magret de Pato

17,50 €

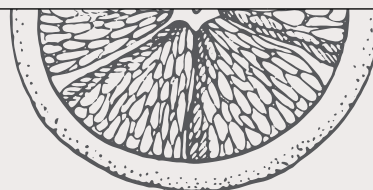
Duck Magret

Magret de pato, avelãs caramelizadas, folhas verdes, beterraba assada e laranja

Duck magret, caramelized hazelnuts, green leaves, roasted beetroot and orange



SALADAS



Vegan & Vegetariano <i>Vegan & Vegetarian</i>	
Trilogia de Cogumelos <i>Mushroom Trilogy</i> Três tipos de cogumelos salteados em azeite, alho e cebola com batata-doce <i>Three kinds of mushrooms sautéed in olive oil, garlic and onion with sweet potato</i>	19.50 €
Almofadinha de Legumes e Queijo <i>Vegetable and Cheese Puff</i> Folhado recheado com queijo de cabra, ratatouille de curgete, abóbora, cogumelos servido com folhas da nossa horta <i>Pastry stuffed with goat cheese, courgette, pumpkin and mushrooms ratatouille served with leaves from our vegetable garden</i>	17.50 €
Talharim da Casa <i>House Tagliarini</i> Talharim, cogumelos e bimis envolvidos em molho pesto. Finalizados com queijo ralado, ovo a baixa temperatura e pimenta preta <i>Tagliarini, mushrooms and bimis wrapped in pesto sauce. Finished with grated cheese, low temperature egg and black pepper</i>	16.50 €



VEGAN VEGETARIANO & PEIXE

Peixe <i>Fish</i>	
Bacalhau à Lagareiro <i>Codfish "Lagareiro"</i> Lombo de bacalhau assado com batatas a murro e legumes salteados <i>Roast dried codfish fillet with roasted potatoes and sautéed vegetables</i>	23.00 €
Filetes de Peixe-Galo <i>John Dory Fillets</i> Filetes panados, fritos e acompanhados pelo clássico arroz de tomate <i>Breaded fish fillets, deep fried and served with classic tomato rice</i>	22.00 €
Açorda de Camarão <i>Shrimp "Açorda"</i> Açorda de pão alentejano, camarões, alho, coentros e gema de ovo <i>Shrimps in a traditional bread purée, seasoned with coriander and garlic, served with egg yolk</i>	19.50 €
Polvo da Costa <i>Octopus</i> Polvo da costa cozinhado a baixa temperatura com puré de abóbora assada, acelgas salteadas e tomate cherry confitado <i>Octopus from the coast slowly cooked at low temperature with roasted pumpkin purée, sautéed chard and confit cherry tomato</i>	23.00 €
Lulinhas fritas <i>Fried Small Squids</i> Lulinhas salteadas em azeite, alho e cebola com batata frita e salada de folhas verdes da nossa horta <i>Small squid sautéed in olive oil, garlic and onion with french fries and green leaves salad from our vegetable garden</i>	18.50 €
Bife de Atum <i>Tuna Steak</i> Lombo de atum grelhado com legumes salteados e batata-doce <i>Grilled tuna fillet with sautéed vegetables and sweet potato</i>	22.50 €

Carne <i>Meat</i>	
Lagartinhos de Porco Preto 19.50 € <i>Black Pork "Lagartinhos"</i> Grelhados no ponto e servidos com fruta, feijão preto, farofa e batata frita <i>Grilled to perfection and served with fruit, black beans, farofa and french fries</i>	
Bife do Lombo à Portuguesa 24.50 € <i>Loin Steak Portuguese Style</i> Bife do lombo frito em azeite e aromatizado com vinagre, com batata frita às rodelas e presunto <i>Sirloin steak fried in olive oil and flavored with vinegar; with potato chips and smoked ham</i>	
Bife Pimenta 24.50 € <i>Pepper Steak</i> Bife do lombo com molho de pimenta, batata frita e legumes salteados <i>Sirloin steak with pepper sauce, french fries and sautéed vegetables</i>	
Bife Grelhado 24.50 € <i>Grilled Steak</i> Bife do lombo grelhado em molho de azeite, coentros e pimenta-rosa, acompanhado com batata frita e legumes <i>Grilled sirloin steak in olive oil, coriander and pink pepper, with french fries and vegetables</i>	
Carne de Porco à Alentejana 21.50 € <i>Alentejo-Style Pork</i> Amêijoas, cubos de batata frita e de carne de porco marinados em pimentão, salpicados com coentros frescos <i>Clams, fried potato and pork cubes marinated in red pepper, sprinkled with fresh coriander</i>	
Bochechas de Porco Preto 22.50 € <i>Black Pig Cheeks</i> Bochechas de porco preto estufadas, esmagada de batata doce e tomate cherry confitado <i>Stewed black pork cheeks, mashed sweet potato and confit cherry tomato</i>	
Perna de Pato 18.50 € <i>Duck Leg</i> Perna de pato confitada, servida com risotto de abóbora e lima <i>Confit duck leg, served with pumpkin and lime risotto</i>	

Por encomenda <i>By order</i>	
Pratos especiais para 2 pessoas. Encomendas até às 15:00 do dia anterior <i>Special dishes for 2 persons.</i> <i>Order till 15:00 of the day before</i>	
Arroz de Tamboril e Camarão 40.00 € <i>Monkfish and Shrimp Rice</i>	
Massinha de Peixe da Costa 40.00 € <i>Coastal Fish Stew with Pasta</i>	
Cabrito Assado no Forno 55.00 € <i>Oven-roasted Goatling</i>	
Arroz de Pato 39.00 € <i>Duck Rice in the Oven</i>	

CARNE





Sobremesas <i>Desserts</i>	
Gelado de Morango <i>Strawberry Ice Cream</i> Uma receita de família com os morangos da nossa horta <i>A family recipe with strawberries from our vegetable garden</i>	5.50 €
Parfait de Gengibre <i>Ginger Parfait</i> Parfait de gengibre com molho de frutos silvestres da nossa terra e sementes de sésamo <i>Ginger parfait with local wild berries sauce and sesame seeds</i>	5.00 €
Vegan Pot Nata vegetal com calda de frutos silvestres da nossa terra <i>Vegetable cream with local wild berries syrup</i>	4.00 €
Mousse de Chocolate <i>Chocolate Mousse</i> Mousse de chocolate com natas e amêndoas torradas <i>Chocolate mousse topped with cream and roasted almonds</i>	5.00 €
Leite Creme de Alecrim <i>Rosemary Crème Brûlée</i> Leite creme aromatizado com alecrim <i>Crème Brûlée flavoured with rosemary</i>	4.50 €
Tarte de Chocolate com Gelado <i>Chocolate Pie with Ice Cream</i> Pie de chocolate, avelãs caramelizadas e gelado de baunilha <i>Chocolate pie, caramelized hazelnuts and vanilla ice cream</i>	6.50 €
Farófias Claras em castelo, regadas com leite creme aromatizado com baunilha, pau de canela e raspas de limão <i>Whipped egg whites, drizzled with vanilla flavoured crème brûlée, cinnamon stick and lemon zest</i>	4.50 €
Fruta da época <i>Seasonal fruit</i>	4.00 €

SOBREMESAS





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Main dishes are served:

Das 13:00 às 15:30

das 19:00 às 21:30



Herdade do Touril

ALENTEJO QUE SABE A MAR

Herdade do Touril, Herdade do Touril - 7630-734

Zambujeira do Mar

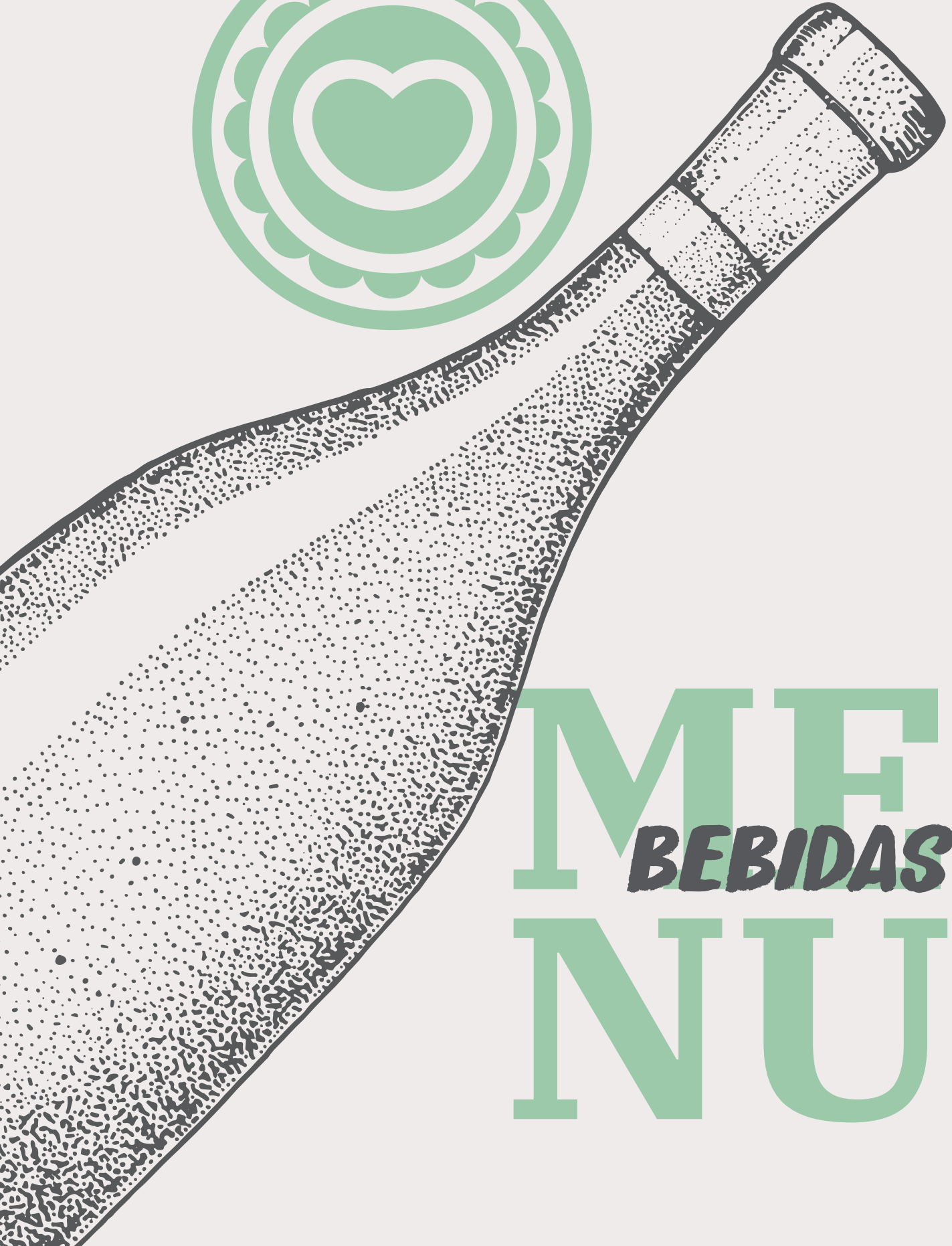
Touril Agroturismo Lda NIF: 504 031 244





Herdade do Touril

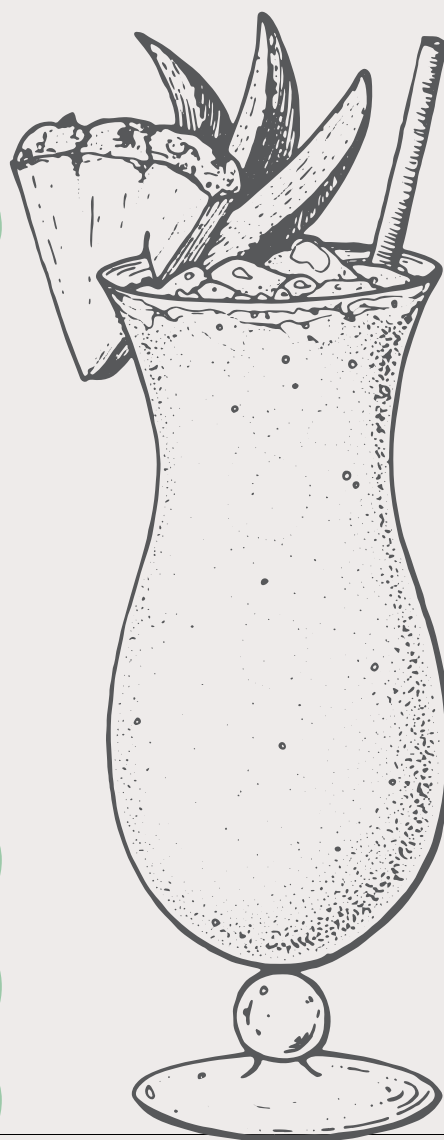
ALENTEJO QUE SABE A MAR



ME
BEBIDAS
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Cocktails <i>Cocktails</i>	
Herdade do Touril <i>Medronho, lime juice, simple syrup, egg white</i>	12,00 €
Bloody Mary <i>Vodka, lemon juice, tomato juice, tabasco, worchester sauce</i>	9,00 €
Margarita <i>Tequilla, triple Sec, lime juice, salt</i>	10,00 €
Tequilla Sunrise <i>Tequilla, orange juice</i>	9,00 €
Mojito <i>Rum, mint leaves, brown sugar, lime, soda</i>	9,00 €
Caipirinha <i>Cachaça, lime, brown sugar</i>	9,00 €
Morangoska <i>Vodka, strawberries, sugar</i>	10,00 €
Dry Martini <i>Extra dry vermouth, gin, orange bitter</i>	10,00 €
Aperol Spritz <i>Aperol, prosecco, sparkling water</i>	8,00 €
Frozen Daiquiri <i>Rum, lime juice, simple syrup</i>	8,00 €
Dark'N'Stormy <i>Dark rum, ginger beer</i>	12,00 €
Negroni <i>Campari, gin, red vermouth</i>	9,00 €
Pisco Sour <i>Pisco, lime juice, simple syrup, chuncho bitter</i>	10,00 €
Moskow Mule <i>Vodka, lime juice, ginger beer</i>	10,00 €
Piña Colada <i>Malibu rum, coconut cream, pineapple juice</i>	10,00 €

COCKTAILS



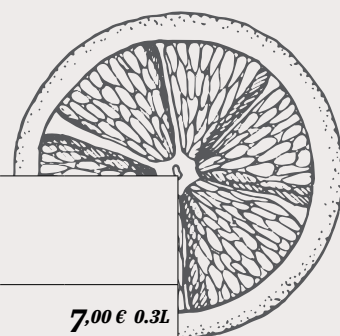
Gin Fizz <i>Gin, sparkling water, simple syrup, lemon juice</i>	9,00 €
Whisky Sour <i>Bourbon, lime juice, simple syrup, egg white</i>	10,00 €
Long Island Ice Tea <i>Vodka, rum, gin, tequilla, triple sec, lemon juice, coke</i>	10,00 €
Dirty Martini <i>Extra dry vermouth, vodka, double olive's water</i>	10,00 €
Porto Branco Tonic <i>White port wine, tonic water</i>	7,00 €
Classic Mimosa <i>Sparkling wine, orange juice</i>	8,00 €
Irish Coffee <i>Whisky, coffee, cream, brown sugar</i>	10,00 €

Gin & Tonic <i>Gin and Tonic</i>	
Gordons	9,00 €
Bombay Sapphire	10,00 €
G'Vine	12,00 €
Bulldog	12,00 €
Black Pig	12,00 €
Hendrick's	12,00 €
Sharish	12,00 €
Tanqueray Ten	12,00 €
Gin Sul	12,00 €
Gin Mare	12,00 €
Martin Miller's	12,00 €

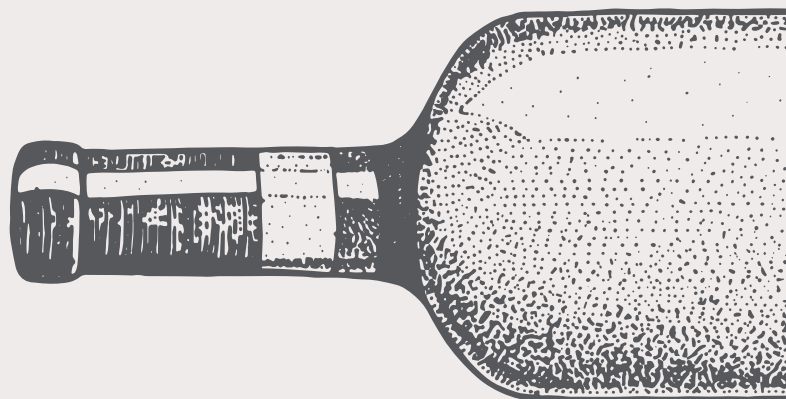
GIN & TONIC



SANGRIA ESPUMANTE & CHAMPAGNE



Sangrias <i>Sangrias</i>		
Tinta <i>Red</i> Vinho tinto, mix de bebidas espirituosas, sumos, tutti-frutti <i>Red wine, spirits mix, juices, tutti-frutti</i>	7,00 €	0.3L copo/glass 18,00 € Jarro/Jar
Branca <i>White</i> Vinho branco, mix de bebidas espirituosas, sumos, tutti-frutti <i>White wine, spirits mix, juices, tutti-frutti</i>	7,00 €	0.3L copo/glass 18,00 € Jarro/Jar
Espumante <i>Sparkling</i> Vinho espumante, mix de bebidas espirituosas, sumos, tutti-frutti <i>Sparkling wine, spirits mix, juices, tutti-frutti</i>	8,00 €	0.3L copo/glass 20,00 € Jarro/Jar
Espumante e Champanhe <i>Sparkling & Champagne</i>	Copo Glass 0.15L	Garrafa Bottle 0.75L
Terras do Demo Malavasia	7,00€	24,00€
Billecart-Salmon Brut Reserve		85,00€
Billecart-Salmon Brut Rosé		140,00€



VINHOS

Vinho Verde <i>Green Wine</i>	Copo Glass 0.15L	Garrafa Bottle 0.75L
Alvarinho João Portugal Ramos	5,00€	18,00€
Alvarinho Contacto		25,00€
Vinho Rosé <i>Rose Wine</i>	Copo Glass 0.15L	Garrafa Bottle 0.75L
Alento	5,00€	18,00€
Herdade do Sobroso Cellar Selection <i>Alentejo</i>		36,00€
Vinho Branco <i>White Wine</i>	Copo Glass 0.15L	Garrafa Bottle 0.75L
Herdade do Sobroso <i>Alentejo</i>	5,00€	18,00€
Herdade do Sobroso Reserva <i>Alentejo</i>	8,00€	28,00€
Vicentino Sauvignon Blanc <i>Alentejo</i>	7,50€	27,00€
Casa de Mouraz <i>Dão, bio</i>	7,50€	26,00€
Alento <i>Alentejo</i>		19,00€
Redoma <i>Douro</i>		39,00€
Luis Pato Vinhas Velhas <i>Bairrada</i>		22,00€

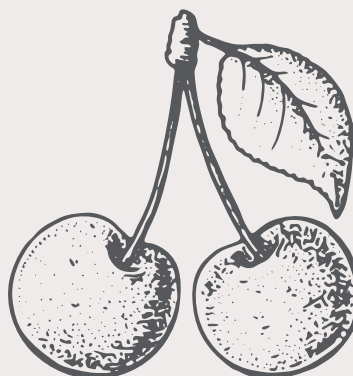
Vinho Tinto <i>Red Wine</i>	Copo Glass 0.15L	Garrafa Bottle 0.75L
Herdade do Sobroso <i>Alentejo</i>	5,00€	18,00€
Herdade do Sobroso Reserva <i>Alentejo</i>	8,00€	28,00€
Vicentino Syrah <i>Alentejo</i>	7,50€	27,00€
Casa de Mouraz <i>Dão, bio</i>	7,50€	26,00€
Alento <i>Alentejo</i>		19,00€
Meandro do Vale Meão <i>Douro</i>		36,00€
Quinta do Mouro <i>Alentejo</i>		70,00€
Vinhos Generosos <i>Fortified Wines . 80ml</i>		
Porto Tawny <i>Quinta de la Rosa</i>		5,00€
Porto Ruby Reserve <i>Quinta de La Rosa</i>		5,00€
White Porto Extra Dry <i>Seara D'Ordens</i>		6,00€
Petit Manseng		10,00€
Moscatel de Setúbal <i>Horácio Simões</i>		5,00€
Moscatel Roxo de Setúbal <i>Horácio Simões</i>		9,00€

Whiskies <i>Whiskies . 50ml</i>	
Grant's	6.00€
Jameson	6.00€
Jack Daniel's	8.00€
Nikka from the Barrel	11.00€
Taketsuru	12.00€
Lagavulin 16 years	15.00€
Red Label	6.00€

WHISKIES



DIGESTIVOS



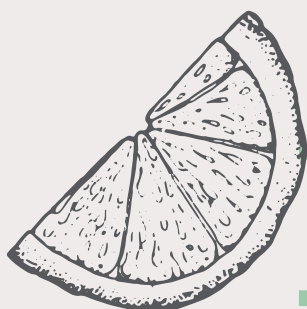
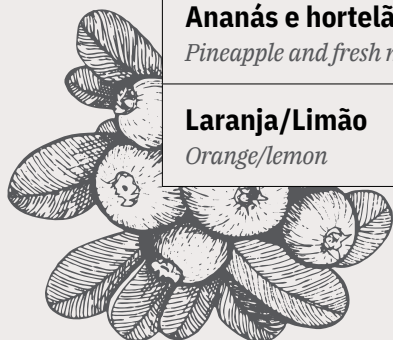
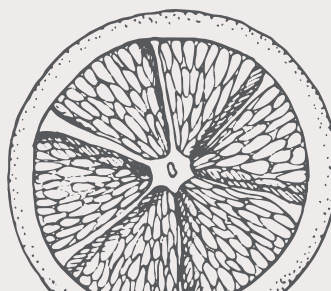
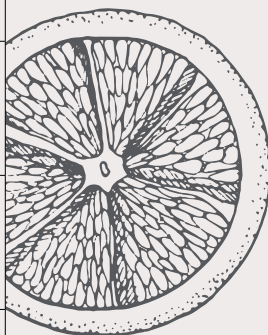
Digestivos <i>Digestives</i>	
Medronho Junior Jacques <i>20 ml</i>	3.00€
Medronho Junior Jacques <i>50 ml</i>	8.00€
Aguardente Velha CRF <i>50 ml</i>	6.00€
Aguardente Velha XO 12 anos <i>50 ml</i>	12.00€
Cognac Hennessy <i>50 ml</i>	10.00€
Outros Licores, Destilados ou Fermentados 50 ml <i>Other distilled or fermented liquors</i>	<i>Sob consulta Upon request</i>

LÍQUIDOS

Líquidos <i>Liquids</i>	
Água purificada 0,70 l <i>Purified water 0,70 l</i>	3.00€
Água purificada com gás 0,70 l <i>Purified water with gas 0,70 l</i>	3.50€
Água mineral 0,75 l <i>Mineral water 0,75 l</i>	4.00€
Água das Pedras 0,25 l <i>Sparkling natural mineral water (with 100% natural gas) 0,25 l</i>	2.50€
Água tônica Fever Tree 0,2 l <i>Tonic water 0,2 l</i>	3.50€
Ginger beer 0,2 l <i>Ginger beer 0,2 l</i>	3.50€
Refrigerantes com gás 0,33 l <i>Fizzy juice 0,33 l</i>	3.00€
Ice teas 0,33 l <i>Ice tea 0,33 l</i>	3.00€
Cerveja sem álcool 0,33 l <i>Alcohol free beer 0,33 l</i>	3.50€
Sommersby Cidra 0,33 l <i>Sommersby cider 0,33 l</i>	4.00€
Imperial 0,20 l <i>Draft beer 0,20 l</i>	2.50€
Tulipa 0,40 l <i>Draft beer 0,40 l</i>	5.00€
Cerveja artesanal Alentejana IPA 0,33 l <i>Alentejo IPA craft beer 0,33 l</i>	6.00€

SUMOS NATURAIS

Sumos Naturais <i>Natural Juices</i>	
Tonic Cenoura, gengibre, laranja, lima <i>Carrot, ginger, orange, lime</i>	6,00€
Digestive Ananás, hortelã, lima <i>Pineapple, fresh mint, lime</i>	6,00€
Detox Aipo, alface, pepino, lima <i>Celery, lettuce, cucumber, lime</i>	6,00€
Relax Maracujá, ananás, morango <i>Passion fruit, pineapple, strawberry</i>	6,00€
Ananás e hortelã <i>Pineapple and fresh mint</i>	5,00€
Laranja/Limão <i>Orange/lemon</i>	4,50€



CA FE TA RIA

Cafetaria <i>Cafetaria</i>	
Café expresso ou descafeinado <i>Expresso coffee or decaf</i>	2,00€
Abatanado <i>Americano</i>	2,50€
Meia de Leite <i>Coffee with milk</i>	3,00€
Galão <i>Long coffee with milk</i>	3,50€
Cappuccino	3,50€
Chá da casa <i>House tea</i> Gengibre, casca de limão, hortela <i>Ginger, lemon zest, mint leaves</i>	3,50€
Chás e infusões <i>Teas and infusions</i>	3,00€



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