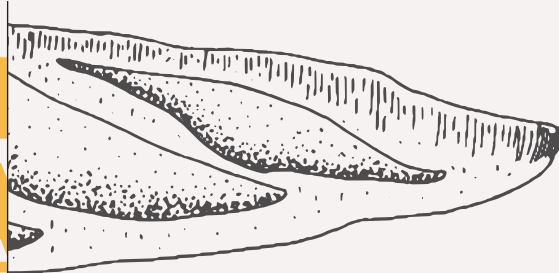




ME NU

COUVERT & SOPA



Couvert

Manteiga aromatizada, azeite extra virgem com toque de balsâmico, o nosso pão alentejano e tostas **5,00 €**

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

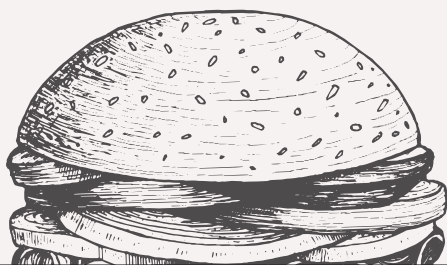
Dose Extra **2,50 €**

Extra portion

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 **10,00 €**

Burger on a bun, lettuce, tomato and potato chips

Hambúrguer Touril **13,00 €**

Touril Hamburguer

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

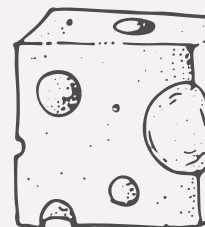
Burger on a bun, with cheese, bacon, lettuce, tomato, fried egg and potato chips

Hambúrguer Vegetariano **11,00 €**

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

Queijo e/ou Fiambre **9,00 €**

Cheese and/or Ham

Pão alentejano, fiambre e/ou queijo, azeite e orégãos

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

Frango **11,00 €**

Chicken

Pão alentejano, pasta de frango com maionese, queijo, tomate, azeite e orégãos

Alentejo's bread, chicken pasta with mayonnaise, cheese, tomato, olive oil and oregano

Entradas Starters

Peixinhos da Horta

10.00 €

Batter Green Beans

Feijão verde da nossa horta em tempura com maionese de alho

Green beans tempura, garlic mayonnaise to dip

Trilogia de Cogumelos

14.00 €

Mushroom Trilogy

Três tipos de cogumelos salteados em azeite, alho e cebola com batata-doce

Three kinds of mushrooms sautéed in olive oil, garlic and onion with sweet potato

Queijo de Ovelha Derretido

9.50 €

Melted Sheep Cheese

Queijo DOP de ovelha de Azeitão, ligeiramente derretido, com azeite e orégãos

Azeitão's DOP sheep cheese, slightly melted, with olive oil and oregano

Carpaccio de Polvo

17.00 €

Octopus Carpaccio

Polvo da nossa costa finamente fatiado temperado com geleia de pimentos

Octopus from our coast finely sliced seasoned with pepper jelly

Camarão ao Alinho

20.00 €

Shrimps al Ajillo

Camarão selvagem (300 grs.) frito em azeite e alho

Wild shrimp (300 grs.) fried in olive oil and garlic

Amêijoas à Bulhão Pato

24.00 €

Clams "Bulhão Pato"

Amêijoa Boa (200 grs.) da Ria Formosa, salteadas em azeite, alho e coentros

Clams (200 grs.) from the best spot (Ria Formosa), sautéed in olive oil, garlic and coriander

Pica Pau de Atum

17.00 €

Sautéed Fresh Tuna

Cubos de atum fresco salteados em azeite, alho, molho de soja e sementes de sésamo

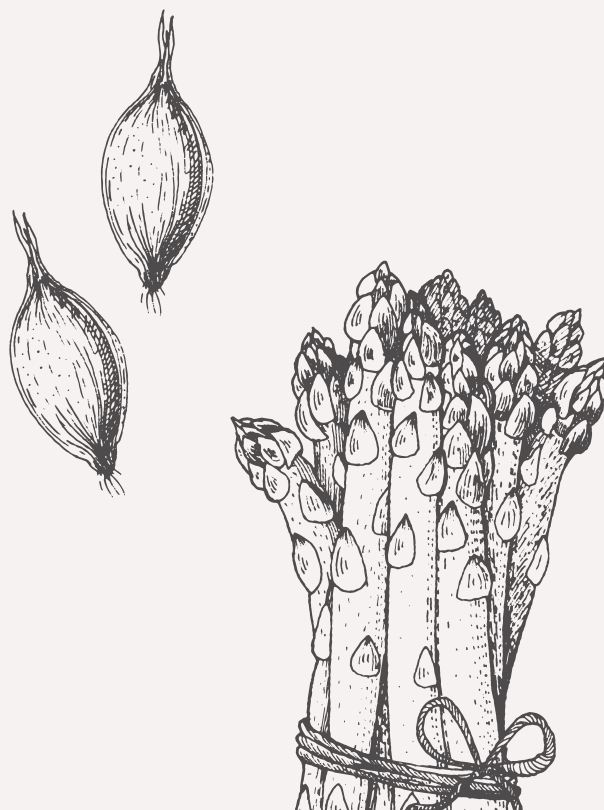
Cubes of fresh tuna sautéed in olive oil, garlic, soy sauce and sesame seeds

Ostras

3.00 € U.

Oysters

ENTRADAS



Salada de Polvo

13.50 €

Octopus Salad

Polvo cozido, pickles, cebola e salsa, tudo picadinho, temperado com azeite extra virgem

Cooked octopus, pickles, onion and parsley, all minced, seasoned with extra virgin olive oil

Carpaccio de Vitela

15.00 €

Beef Carpaccio

Alcatra finamente fatiada com maionese de alcázaras, raspas de queijo, verdes da nossa horta e amêndoa torrada

Finely sliced rump with caper mayonnaise, cheese zest, greens from our vegetable garden and roasted almonds

Pica Pau de Porco Preto

15.50 €

Grilled Black Pork

Tenros pedaços de porco preto grelhado, regados com azeite, alho e coentros

Tender pieces of grilled black pork, drizzled with olive oil, garlic and coriander

ACOMPANHAMENTOS

Acompanhamentos

Side Dishes

Salada Mista

6.00 €

Mixed Salad

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

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

Batatas Fritas

4.50 €

French Fries

Batatas fritas com maionese de alho e salsa

French fries with garlic and parsley mayonnaise to dip

Saladas

Salads

Tofu

15.00 €

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

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

Salada do Campo

14.00 €

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

17.00 €

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

18.00 €

Duck Magret

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

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

Camarão

16.00 €

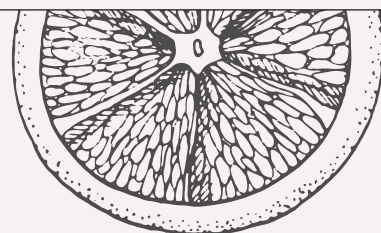
Shrimp

Camarão e mix de folhas verdes da nossa horta, feijão branco e molho pesto

Shrimp and a mix of green leaves from our garden, white beans and pesto sauce



SALADAS



Pratos Principais

Main Courses

Trilogia de Cogumelos

19,50 €

Mushroom Trilogy

Três tipos de cogumelos salteados em azeite, alho e cebola com batata-doce

Three kinds of mushrooms sautéed in olive oil, garlic and onion with sweet potato

Filetes de Peixe-Galo

22,50 €

John Dory Fillets

Filetes panados, fritos e acompanhados pelo clássico arroz de tomate

Breaded fish fillets, deep fried and served with classic tomato rice

Bife de Atum

23,00 €

Tuna Steak

Lombo de atum grelhado com legumes salteados e batata-doce

Grilled tuna fillet with sautéed vegetables and sweet potato

Lagartinhos de Porco Preto

21,00 €

Black Pork "Lagartinhos"

Grelhados no ponto e servidos com fruta, feijão preto, farofa e batata frita

Grilled to perfection and served with fruit, black beans, farofa and french fries

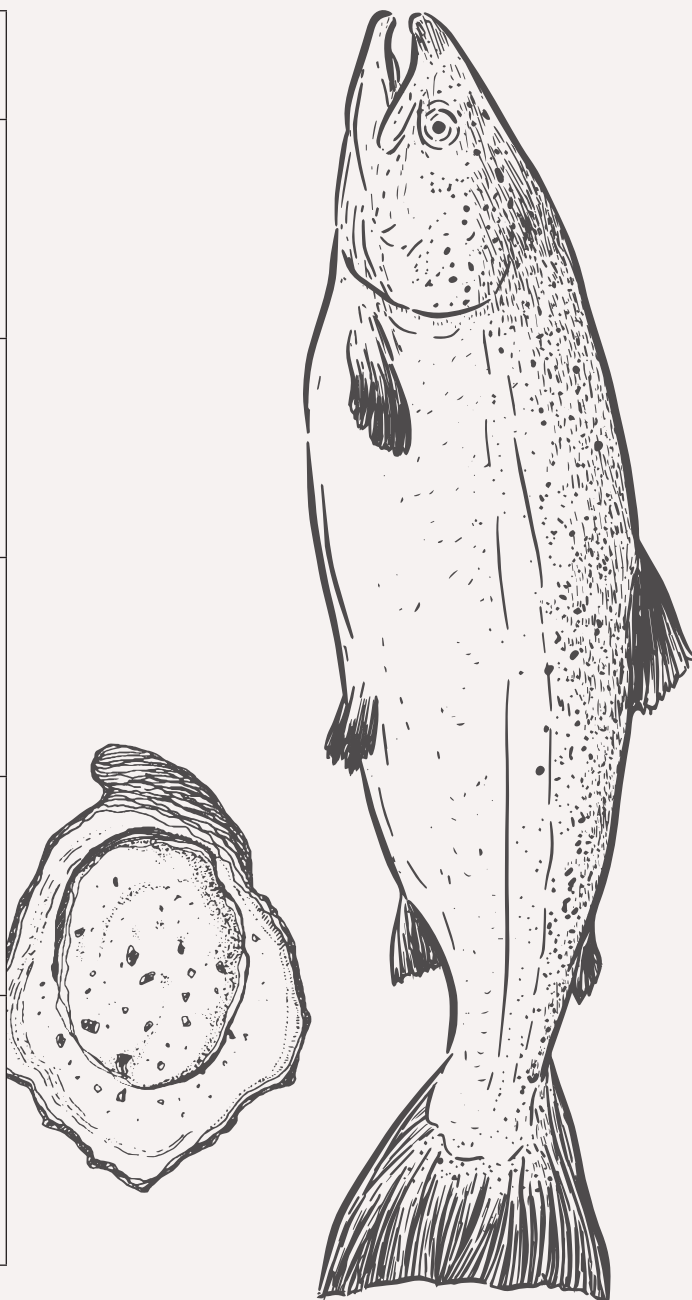
Bife Grelhado

21,00 €

Grilled Steak

Entrecôte grelhado em molho de azeite, coentros e pimenta-rosa, acompanhado com batata frita e legumes

Grilled entrecote steak in olive oil, coriander and pink pepper; served with french fries and vegetables



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>	6.00 €
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>	5.50 €
Vegan Pot Nata vegetal com calda de frutos silvestres da nossa terra <i>Vegetable cream with local wild berries syrup</i>	4.50 €
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>	5.50 €
Leite Creme de Alecrim <i>Rosemary Crème Brûlée</i> Leite creme aromatizado com alecrim <i>Crème Brûlée flavoured with rosemary</i>	5.00 €
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>	5.00 €
Fruta da época <i>Seasonal fruit</i>	4.50 €

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