

erva

Erva Menu

Seleção de pães, manteigas e azeite 🌾🍷
Selection of bread, assorted butters and olive oil

Entrada / Starters

"Bulhão Pato" de cogumelos 🍄🍷
Mushrooms in garlic, wine, and coriander
Bacalhau assado, grão, azeitona e lascas de alho 🐟
Roasted cod, chickpeas, olives and garlic chips
Pastel de boi em massa tenra, maionese de chilie fumado 🍷🍷🍷
Pastry case stuffed with tender Ox, smoked chili mayonnaise

Prato Principal / Main Courses

Arroz de polvo 🦑🍷
Octopus rice
Cachaço de porco preto alentejano, cebola assada, cogumelos trufados e cenouras 🍷
Grilled pork neck, roasted onion, truffled mushrooms, and carrots
Guisado de grão, hortelã, verdes e cogumelos 🍄🌿
Chickpea stew with mint, greens, and mushrooms

Sobremesa / Desserts

Sericaia com sorbet de framboesa e pimentos assados 🍷🍷🍷
"Sericaia" (Alentejo typical dessert), plums and roast peppers and strawberry sorbet
Marmelo, iogurte, chocolate branco e cerveja preta 🍷🍷🍷
Quince, yoghurt, white chocolate, and stout beer
Arroz-doce, figo e moscatel 🍷🍷🍷
Rice pudding, figs and Moscatel wine

34.00€ por pessoa / per person

1 entrada, 1 prato principal e 1 sobremesa
1 starter, 1 main course and 1 dessert

Preços com IVA incluído á taxa em vigor
All prices are inclusive of VAT at the current rate

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Traditional Affair

Seleção de pães, manteigas e azeite 🍞🧈🫒
Selection of bread, assorted butters and olive oil

Entrada / Starters

- "Bulhão Pato" de cogumelos 🍄🍷
Mushrooms in garlic, wine, and coriander
- Tempura de bacalhau, maionese de alho assado e coentros 🍷🍷🍷🍷
Cod tempura, roasted garlic mayonnaise and coriander
- Leitão, nabo e hortelã 🍷
Slow cooked suckling pig, turnip, and mint

Prato Principal / Main Courses

- Bacalhau, batata assada, grelos, lascas de alho e broa 🍷🍷🍷
Roasted cod, oven potato, greens, garlic chips and corn bread
- Pato, cenoura e laranja, legumes glaceados 🍷
Pan fried duck, carrot and orange, glazed vegetables
- Estufado de legumes da horta no forno, ovo escalfado 🍷🍷
Oven braised vegetables from the garden, poached egg

Sobremesa / Desserts

- Bolo de chocolate e cereja 🍷🍷🍷
Chocolate cake and cherry
- Brioche, queijo de cabra e abóbora 🍷🍷🍷
Brioche, goat cheese and pumpkin
- Arroz-doce, figo e moscatel 🍷🍷🍷
Rice pudding, figs and Moscatel wine

38.00€ por pessoa / per person

1 entrada, 1 prato principal e 1 sobremesa
1 starter, 1 main course and 1 dessert

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Forest Menu

Seleção de pães, manteigas e azeite 🍞🧈🍷
Selection of bread, assorted butters and olive oil

Entrada / Starters

Queijo de cabra no forno a lenha, compota de abóbora 🍷🍷
Oven baked goat cheese with pumpkin jam
Pica-pau de atum, pickle e batata palha 🍷🍷🍷
Tuna "pica-pau", pickles and shredded potato
Tártaro de vaca Arouquesa 🍷🍷🍷🍷
Arouquesa beef tartare

Prato Principal / Main Courses

Robalo, couve-flor fumada, espargos e molho de peixe 🍷🍷
Grilled sea bass with smoked cauliflower, asparagus, and fish sauce
Pá de cordeiro, batata e cebola nova 🍷🍷
Slow cooked lamb leg, potato with new onion
Estufado de legumes da horta no forno, ovo escalfado 🍷🍷
Oven braised vegetables from the garden, poached egg

Sobremesa / Desserts

Bolo de chocolate e cereja 🍷🍷🍷🍷
Chocolate cake and cherry
Chocolate, laranja e caramelo 🍷🍷🍷🍷
Chocolate, orange and caramel
Arroz-doce, figo e moscatel 🍷🍷🍷
Rice pudding, figs and Moscatel wine

45.00€ por pessoa / per person

1 entrada, 1 prato principal e 1 sobremesa
1 starter, 1 main course and 1 dessert

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Meat Lovers

Seleção de pães, manteigas e azeite 🍞🧈🍷
Selection of bread, assorted butters and olive oil

Entrada / Starters

Queijo de cabra no forno a lenha, compota de abóbora 🍷🧈🍷
Oven baked goat cheese with pumpkin jam

Pastel de boi em massa tenra, maionese de chilie fumado 🍷🍷🍷🍷
Pastry case stuffed with tender Ox, smoked chili mayonnaise

Tártaro de vaca Arouquesa 🍷🍷🍷🍷
Arouquesa beef tartare

Prato Principal / Main Courses

Seleção de 3 cortes premium maturados
3 cuts of premium dry aged meat

Costela de comer a colher
Slow cooked ribs

Mini Hamburger Erva

Acompanhamentos / Side Dishes

Batata frita com especiarias 🍷 Salada verde 🍷🍷
Spiced potato wedges Green Salad

Legumes na brasa 🍷
Grilled vegetables

Purê de batata trufado 🍷🍷
Potato purée with truffle

Molhos / Sauces

Molho de tomate assado 🍷🍷
Smoked tomato sauce

Maionese de chilli fumado 🍷🍷🍷🍷
Smoked chili mayonnaise

Chimichurri 🍷🍷

Sobremesa / Desserts

Marmelo, iogurte, chocolate branco e cerveja preta 🍷🍷🍷🍷
Quince, yoghurt, white chocolate, and stout beer

Brioche, queijo de cabra e abóbora 🍷🍷🍷
Brioche, goat cheese and pumpkin

Chocolate, laranja e caramelo 🍷🍷🍷
Chocolate, orange and caramel

70.00€ por pessoa / per person
Menu Sharing

Preços com IVA incluído á taxa em vigor
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Suplemento de bebidas | Beverage packages

Serviço 2 horas
2 hours service

Suplemento de vinhos Clássico / Classic Wine Package

Vinho Branco / White Wine

Dory
Lisboa

Vinho Rosé / Rosé Wine

QUINTA dos Termos
Beira

Vinho Tinto / Red Wine

Dory
Lisboa

Água, Refrigerantes e Cafés

Mineral water, soft drinks and coffee

20€ por pessoa / 20€ per person

Classic bar package

Suplemento de vinhos Clássico / Classic Wine Package

+

Whisky, Gin, Vodka, Brandy Português,
Licores Portugueses e Internacionais,
Cerveja, Refrigerantes e variedade de sumos
Whisky, Gin, Vodka, Portuguese Brandy,
Portuguese and International Liqueurs,
Portuguese Beers, Soft drinks and variety of Juices

30€ por pessoa / 30€ per person

€10 a cada hora adicional / €10 every additional hour

Menus válidos para um mínimo de 10 pessoas
Menus valid for a minimum of 10 persons

erva

Suplemento de bebidas | Beverage packages

Serviço 2 horas
2 hours service

Suplemento de vinhos Premium / Premium Wine Package

Vinho Branco / White Wine

Oscar Quevedo, Covela
DouroVinho Verde

Vinho Rosé / Rosé Wine

Quinta Do Espinho
Douro

Vinho Tinto / Red Wine

Oscar Quevedo, Quinto do Penedo
Douro, Dão

Vinho do Porto Quevedo / Quevedo Tawny Port

Água, Refrigerantes e Cafés
Mineral water, soft drinks and coffee

30€ por pessoa / 30€ per person

Premium bar package

Suplemento de vinhos Premium / Premium Wine package
+

Premium whisky, Gin, Vodka, Brandy Português,
Licores Portugueses e Internacionais,
Cerveja, Heineken, Corona, Refrigerantes e variedade de sumos
Premium whisky, Gin, Vodka, Portuguese Brandy,
Portuguese and International Liqueurs,
Portuguese Beers, Heineken, Corona, Soft drinks and variety of Juices

40€ por pessoa / 40€ per person

€15 a cada hora adicional / €15 every additional hour

Menus válidos para um mínimo de 10 pessoas
Menus valid for a minimum of 10 persons