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*



* * * * *

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

* * * * *

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

SEA

FORAGING

Night Scents

Razor Clam, Curry, Curry Plant

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

AGRICULTURE

Bindweed

Abano Beach Sourdough Bread, Homemade Butters -Digestive Remedy-

Domingueiras

Wreckfish, Cabbage, "Cozido à Portuguesa" Broth

≈

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

Our Surroundings

Mignardises



Fortaleza do Guincho

EXPERIENCE MENU

190€

With wine pairing

315€



FORAGING

Night Scents Razor Clam, Curry, Curry Plant

SEA

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

Undervalued Fish Whelk, Ginger

-Ice Melting-

Grandmother's Recipe Limpet Rice, Sea Fennel

AGRICULTURE

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"

> Our Surroundings 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€

 \approx

Domingueiras Wreckfish, 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€

≈

Monastery of Santa Maria "Nabada de Semide" 17€

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

Cheese Selection 24€

Fortaleza do Guincho

* * * * *