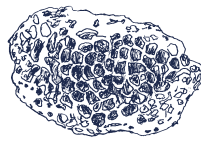


# IDENTITY



Our Chef Gil Fernandes and his team welcome you  
at the Restaurante da Fortaleza do Guincho

## Our Philosophy

We believe that gastronomy is part of the identity of a nation — a living expression of their culture and their stories. We seek to understand, reinterpret and enrich culinary tradition with a contemporary vision, modern techniques and originity.

It is a cuisine rooted in memory, yet open to the present. It's a table where grandparents and grandchildren come together — where the past meets innovation. It is a celebration of the land, the people who inhabit it, and the gifts of the earth, embraced with respect, ethics and soul.

We are inspired by nature and value the authenticity of ingredients. We honor seasonality and embrace foraging as a mindful and conscious search for flavors that grow wild and free. All of this, done with responsibility, balance, and gratitude.

At Fortaleza do Guincho, serving is a way of caring. Eating is an act of culture. Cooking is a gesture of truth and a commitment to the genuine expression of who we are.

Because authenticity cannot be imposed, you have to feel it.

## Fortaleza do Guincho

HOTEL & RESTAURANTE

★ ★ ★ ★ ★

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**

HOTEL & RESTAURANTE

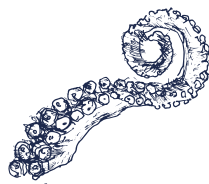
★ ★ ★ ★ ★

IDENTITY  
TEN MOMENTS

165€

Wine Pairing 80€

Premium Wine Pairing 140€



*Night Scents*

Razor Clam, Curry, Curry Plant

*Sand-Comb*

Sea Broth, Wild Clam Fricassee, Honey,  
Seaweeds

*Octopus Fishing*

Spider Crab, Homemade “Achar”, Octopus

*Lobster Trap*

Crustaceans, “Alentejo” Ham

*Abano Beach*

Sourdough Bread, Homemade Butters

*Moray Eel*

—From Laundry Tub to Garden Bed—

*Domingueiras*

Line Caught Sea Bass, Cabbage,  
“Cozido à Portuguesa” Broth

≈

*Seasonality*

Citrus, Seaweed

*Around the Bonfire*

Mignardises



Fortaleza do Guincho

HOTEL & RESTAURANTE

★ ★ ★ ★ ★

IDENTITY  
FOURTEEN MOMENTS

190€

Wine Pairing 125€

Premium Wine Pairing 185€



*Night Scents*

Razor Clam, Curry, Curry Plant

*Undervalued Fish*

Whelk, Ginger

*Sand-Comb*

Sea Broth, Wild Clam Fricassee, Honey,  
Seaweeds

*Drip Irrigation System*

-Ice Melting-

*Octopus Fishing*

Spider Crab, Homemade "Achar", Octopus

*Goa*

Scarlet Prawn from the Algarve Xeq Xeq

*Moray Eel*

*Tradition*

Catch of the Day, Chestnuts, Wild Mushrooms

—From Laundry Tub to Garden Bed—

*Alentejo Reality*

Merino Lamb, Trás-os-Montes "Cuscos",  
Parsnip

≈

*Exchange of Knowledge*

Pear "Achar", Quince

*Autumn*

Loquat Blossom, Walnut Leaf

*Around the Bonfire*

Mignardises



Fortaleza do Guincho  
HOTEL & RESTAURANTE

★ ★ ★ ★ ★

## A LA CARTE MENU

(1 Starter + 1 Main Course + 1 Dessert)

140€

### *Lobster Trap*

Crustaceans, “Alentejo” Ham

### *Octopus Fishing*

Spider Crab, Homemade “Achar”, Octopus

### *Goa*

Scarlet Prawn from the Algarve Xeq Xeq

≈

### *Domingueiras*

Line Caught Sea Bass, Cabbage, “Cozido à Portuguesa” Broth

### *Tradition*

Catch of the Day, Chestnuts, Wild Mushrooms

### *Alentejo Reality*

Merino Lamb, Trás-os-Montes “Cuscos”, Parsnip

≈

### *Seasonality*

Citrus, Seaweed

### *Autumn*

Loquat Blossom, Walnut Leaf

### *Cheese Selection*



Fortaleza do Guincho

HOTEL & RESTAURANTE

★ ★ ★ ★ ★