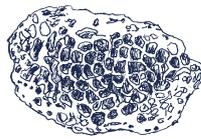


IDENTITY



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 originality. 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

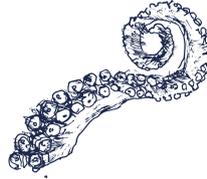
★ ★ ★ ★ ★

IDENTITY
TEN MOMENTS

165€

Wine Pairing 80€

Premium Wine Pairing 140€



Winter Flower

Tuna Belly, Oxalis Escabeche

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

—Ice Melting—

Domingueiras

Line Caught Sea Bass, Cabbage,
"Cozido à Portuguesa" Broth

≈

Fruit "Achar"

Banana, Dulce de Leche, São Jorge Cheese

Pisão Farm

Mignardises



Fortaleza do Guincho

HOTEL & RESTAURANTE

IDENTITY
THIRTEEN MOMENTS

190€

Wine Pairing 125€

Premium Wine Pairing 185€



Winter Flower

Tuna Belly, Oxalis Escabeche

Undervalued Fish

Whelk, Ginger

Sand-Comb

Sea Broth, Wild Clam Fricassee, Honey,
Seaweeds

Drip Irrigation System

Goa

Scarlet Prawn from the Algarve Xeq Xeq

Moray Ee

Tradition

Monkfish, "Pitau", Potato

Minho

Lamprey, Alentejo Ham, Bread

—Ice Melting—

Alentejo Reality

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

≈

D.O.P.

"Queijada" from Évora, Trás-os-Montes
Biological Olive Oil, Pineapple from Azores

Seasonality

Rhubarb, Rice Pudding

Pisão Farm

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

Monkfish, "Pitau", Potato

Alentejo Reality

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

≈

Fruit "Achar"

Banana, Dulce de Leche, São Jorge Cheese

D.O.P.

"Queijada" from Évora, Trás-os-Montes Biological Olive Oil, Pineapple from Azores

Seasonality

Rhubarb, Rice Pudding

Cheese Selection



Fortaleza do Guincho

HOTEL & RESTAURANTE
