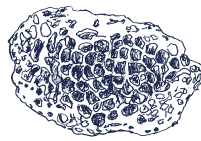


# IDENTITY



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

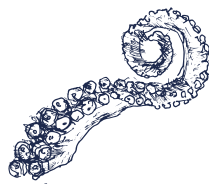
★ ★ ★ ★ ★

IDENTITY  
TEN MOMENTS

165€

Wine Pairing 80€

Premium Wine Pairing 140€



*Night Scents*

Tuna Belly, Oyster, Curry Plant

*Octopus Fishing*

Spider Crab, Homemade “Achar”, Octopus

*Lobster Trap*

Crustaceans, “Alentejo” Ham

*Abano Beach*

Sourdough Bread, Homemade Butters

*Moray Eel*

—Ice Melting—

*Domingueiras*

Wreckfish, Cabbage,  
“Cozido à Portuguesa” Broth

*“Cozido à Portuguesa” Soup*

≈

*Seasonality*

Strawberry, Elderflower, Rice Pudding

*Pisão Farm*

Mignardises



Fortaleza do Guincho

HOTEL & RESTAURANTE

★ ★ ★ ★ ★

# IDENTITY

## TWELVE MOMENTS

190€

Wine Pairing 125€

Premium Wine Pairing 185€



### *Night Scents*

Tuna Belly, Oyster, Curry Plant

### *Undervalued Fish*

Whelk, Ginger

### *Drip Irrigation System*

### *Foraging*

Artichoke, Razor Clam, Truffle Seaweed

### *Goa*

Scarlet Prawn from the Algarve Xeq Xeq

### *Moray Eel*

### *Tradition*

Monkfish, “Pitau”, Potato

—Ice Melting—

### *Alentejo Reality*

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

≈

### *Fundão*

Cherry, Rose Geranium

### *Fruit “Achar”*

Banana, Dulce de Leche, São Jorge Cheese

### *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*

Wreckfish, 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

### *Seasonality*

Strawberry, Elderflower, Rice Pudding

### *Cheese Selection*



Fortaleza do Guincho

HOTEL & RESTAURANTE

★ ★ ★ ★ ★