

A L E C R I M

WINTER TASTE MENU

2017*2018

ALENTEJO

Special bread from Estremoz, Alecrim's extra virgin oil, Galega olives from the Market, homemade butter with pieces of Black Iberian Pig 100% "Acorn"

Leek Cream, potato, onion, cheddar cheese

Bacalhau Dourado, confit cod loins from Norway, homemade shoestring potato, carrots, egg, dehydrated Galega olive, extra virgin olive oil with herbs

Pennyroyal Milk Custard, cream, milk, egg yolk, dried pennyroyal

29.5 € per person

{ beverages not included }



ESTREMOZ

Special bread from Estremoz, Alecrim's extra virgin oil, Galega olives from the Market, homemade butter with pieces of Black Iberian Pig 100% "Acorn"

Traditional Tomato Soup, a base of tomato, garlic, onion and bay leaf, fresh oregano, *Farinheira* (local smoked sausage) and *Chouriço* (local chorizo)

National Duck Leg, mashed potatoes with capers, citrus sauce

Sericá, eggs, milk, cinnamon, lemon, and cinnamon crumble with a homemade ice-cream of Elvas' plum

31.5 € per person

{ beverages not included }

alecrimestremoz@gmail.com * <http://alecrimestremoz.pt> * +351 268 324 189 | +351 925 352 995
Sunday to Tuesday and Thursday to Saturday, from 12am to 3pm, and from 7pm to 10pm. Closed on
Wednesdays.

Rossio Marquês do Pombal, 31-32, 7100-106 Estremoz

Prices include VAT

A L E C R I M

ALECRIM

Special bread from Estremoz, Alecrim's extra virgin oil, Galega olives from the Market, homemade butter with pieces of Black Iberian Pig 100% "Acorn"

Special Five-dishes course chosen by the *Chef*

51.5 € per person

{ beverages not included }

Menu only available for more than 12 people



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ALECRIM

À LA CARTE

WINTER 2017*2018

TO START

Special bread from Estremoz, Alecrim's extra virgin oil, Galega olives from the Market, homemade butter with pieces of Black Iberian Pig 100% "Acorn" (2 persons)

2.5 €

Farm-produced mature sheep cheese Borqueijo (Borba)

4 €

Manuel Maldonado's Black Iberian Pig 100% "Acorn" Ham

18.5 €



OUR SOUPS

Leek Cream, potato, onion, cheddar cheese

4.9 €

"Açorda" of Pheasant, bread from Estremoz, coriander, and "piso" of pennyroyal and garlic

8.5 €

"Sopa à Lavrador", pork meat and sausages, beans, Portuguese kale, coriander

4.9 €



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ENTREES OR FOR A SNACK

Homemade Codfish Cakes with homemade mayonnaise of chives and garlic

9.5 €

Fried Chicken Wings with spicy homemade mayonnaise

8.5 €

"Iscas de cebolada", beef, onion, "abafado Mouchão" (sweet wine combined with the spiciness of the Alicante Bouschet)

8.5 €

Scrambled eggs with a mix of mushrooms from the Market

9.5 €

"Pica-Pau de novilho", homemade beef glace, bay leaf

16.5 €

Padrón peppers, extra virgin olive oil, salt

7 €

"Miolada de Rins", brains and pig's heart, bread from Estremoz, eggs, aromatic herbs

8.5 €

Prawns fried in garlic, extra virgin olive oil, bay leaf

14 €

"Cação Frito", fried dogfish, corianders

8.5 €

"Moelas de Tomatada", chicken gizzard stew, tomato sauce

8 €



OUR SPECIAL SANDWICHES

Alecrim Burger, dry-aged beef, cheddar cheese, bacon, onion chutney, homemade chive mayonnaise

8 €

"Prego do Lombo", dry-aged pork loin, "bolo do caco" (traditional flat bread), homemade herb butter

7 €



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MAIN COURSES

(1/2)

Vegetable puff pastry, puffed wheat dough, mushrooms from the Market, spinach, mixture of cheeses, with pea purée

15.5 €

Braised Fresh Tuna, potato, oyster foam, mixed salad

15.5 €

"Bacalhau Dourado", confit cod loins from Norway, homemade shoestring potato, carrots, egg, dehydrated Galega olives, extra virgin olive oil with herbs

14.5 €

Roasted Codfish, cod loins from Norway, potato, roasted onion, extra virgin olive oil

17.5 €

Creamy Chicken Rice, chicken breast, *farinheira de Estremoz* (local smoked sausage), spinach

16 €

Breaded Crispy Lamb Chops, Estremoz's bread crust, rosemary, thyme, garlic, with pea purée

18.5 €

Dry Aged Flank Steak of Beef, French fries, tomato and onion, tomato salad

36.5 €

Grilled Dry Aged Tenderloin of Beef, grated cauliflower, Oporto wine sauce

19 €

Black Pork Tenderloin, mashed potatoes and tomato, mustard and honey sauce

18.5 €

"Plumas de Porco Preto", grilled succulent part of the Black Iberian Pig, sautéed vegetables

17.5 €

Black Pork Cheeks with Chickpeas, tomato, carrot, sausages from Estremoz, bathed with red wine from Estremoz

14.5 €

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MAIN COURSES

(2/2)

Dry Aged Beef Chop, about 1.2 kg of beef meat, homemade crispy French fries, tomato salad

36.5 €

"Pombo Bravo" Rice, stock pigeon, bathed with red wine from Estremoz

19.5 €

National Duck Leg, mashed potatoes with capers, citrus sauce

14.5 €



SIDE DISHES

"Migas Alecrim", bread from Estremoz, rosemary, "farinheira de Estremoz" (local smoked sausage), parsley, coriander and egg yolk

Pea purée

Sautéed Vegetables

Grated Cauliflower

Mashed Potatoes and Tomato

Roast Potatoes

White Rice

Homemade French Fries, sautéed onion and peppers

Mixed Salad

Homemade French Fries or Crispy Shoestring potatoes

3.5 € cada



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DESSERTS

Our Sweet Rice, cinnamon Hungarian cookie, cinnamon crumble, homemade ice-cream of orange and lemon

6 €

Sericá, eggs, milk, cinnamon, lemon, and cinnamon crumble with a homemade ice-cream of Elvas' plum

5 €

Pennyroyal Milk Custard, cream, milk, egg yolk, dried pennyroyal

4 €

Lime Meringue Pie, crispy dehydrated meringue of orange and lime

7 €

3 Texture Chocolate, chocolate parfait, caramel, peanut, chocolate cream with greek yogurt, dark chocolate crunch (70% cocoa), homemade ice cream of white chocolate and pink pepper, chocolate crumble

8 €

"A Bica", coffee Panna Cotta, homemade milk ice cream, vanilla crumble, and a ball of chocolate

7 €

Chocolate Mousse, grated coconut, coconut milk, condensed milk

4 €

Seasonal Fruit

3 €

Seasonal Fruit Selection

10.5 €



If you have any food allergy or intolerance, please inform us

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