

LOIVOS^{4 7 5}

THE GUIDED EXPERIENCE

With Time. With Wine. And Storytelling.

Journeys: minimum 2-hour experience

ESSENCE

100

A first encounter with the Douro.

TERROIR

180

More time, more depth, more of the landscape.

ICONS

235

Great wines. Unrepeatable moments.



CHEF VITOR ADÃO

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MOMENTS FROM THE KITCHEN

Choose, combine, or create your own journey

Couvert bread, Quinta dos Loivos olive oil, marinated olives and butter	10
Red prawn rissole, lime and coriander	9
Trout tartlet, grilled corn and fennel	7
Crispy potato spiral, mackerel and Buddha's hand	7
Maronesa veal pie, black garlic mayonnaise and parsley powder	8
Triple-cooked potatoes, truffle sauce	5
Marinated watermelon and beetroot salad, mustard leaves and baby gem lettuce	12
Cheese a selection of different maturities, textures and intensities	14
Cured meats & charcuterie a selection of Bísaro and JOSELITO	17
Cheese & charcuterie mixed selection	15
Cured ham JOSELITO	20
Hispi cabbage, escabeche and wild mint	13
Salt cod, courgette pickles and béarnaise	22
Maronesa veal loin, black garlic, parsley purée and soufflé potato	28
Bísaro pork presa, girolle ravioli	26
Pão de Ló, Terrincho cheese and orange	11
Cinnamon and molasses cake, chocolate crémeux GLAD and salted caramel toffee	14

Information on substances that may cause allergies or intolerances is available upon request.

This establishment has an official Complaints Book. VAT included at the applicable legal rate. Prices are shown in euros (€).