

cozinha das flores

please note that our menu is subject to change based on the freshest and highest-quality ingredients available from our suppliers

cozinha das flores

dinner

snacks

jerusalem artichokes tart and grilled
pumpkin seeds 6 €

grilled local spidercrab donuts 8 €

sweet prawn and steamed egg cake
with *presunto balchão* 7 €

smoked chopped beef loin, aromatic
leaves and trout roe 8 €

crunchy sourdough toast with local
cockles *bulhão pato* 9 €

turnip *natas* with caviar (un) 9 €

couvert

oven warm sourdough with cultured butter,
season olive oil and smoked *chouriço* 6 €

starters

green asparagus cooked in embers, wild
garlic and eggs mimosa 15 €

flamed torched local amberjack, herbal
sauce and seasonal citrus 18 €

smoked giant squid from azores with
a stew of chickpeas and cod tripe 16 €

aged beef tartare with cured pork, kale
and potato *caldo verde* 14 €

cured red mullet, grilled carrots and
shrimp butter 42 €

mains

celeriac heart cooked in embers with a
bolognese of smoked beetroot 22 €

grilled john dory and grilled white
asparagus with smoked butter and fish roe
sauce 32 €

local wild blue fish with turnip congee 30 €

alentejo pork shoulder steak *laborela*,
grilled cabbage stuffed housemade *alheira*
and ham jus 31 €

grilled fillet of beef *maronesa*, tender
onions, bone marrow and walnuts 32 €

to share

native blue lobster and tomato
wet rice 90 €

aged ex-dairy rib of beef smoked
and grilled 110 € / kg

sides

tender leaves and aromatic herbs dressed
in quince vinegar and fragrant flowers 6 €

lightly smoked new potato salad 8 €

heritage carrots smoked and grilled with
its reduced juices and citrus 8 €

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snacks

jerusalem artichokes tart and grilled
pumpkin seeds 6 €

grilled local spidercrab donuts 8 €

sweet prawn and steamed egg cake
with *balchão* 7 €

smoked chopped beef loin, fragrant leaves
and trout roe 8 €

alentejo cured ham shoulder *laborela*
24 months (70g) 22 €

crunchy sourdough toast with local
cockles *bulhão pato* 9 €

turnip *natas* with caviar (un) 9 €

couvert

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season olive oil and smoked *chouriço* 6 €

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garlic and eggs mimosa 15 €

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shrimp butter 42 €

lunch

mains

celeriac heart cooked in embers with a
bolognese of smoked beetroot 22 €

grilled john dory and grilled white
asparagus with smoked butter and fish roe
sauce 32 €

local wild blue fish with turnip congee 30 €

eggy *capellini* with portuguese style
xo sauce and a tartare of prawns from
matosinhos 26 €

alentejo pork shoulder steak *laborela*,
grilled cabbage stuffed housemade *alheira*
and ham jus 31 €

grilled filet of beef *maronesa*, tender
onions, bone marrow and walnuts 32 €

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vinho wine

	<i>cp gls</i>	<i>gr btl</i>
<i>espumante sparkling wine</i>		
chipmunk pet nat 2021 rabigato, douro		34 €
phaunus pet nat rosé 2022 vinhão l alvarelhão, vinhos verdes	14 €	54 €
hibernus brut millésime 2021 bical l maria gomes l chardonnay l arinto, bairrada		67 €
vadio perpetuum nv bical l бага l cercial, bairrada	16 €	64 €
hehn velha reserva bruto 2012 cerceal l malvasia fina, távora-varosa	15 €	62 €
<i>vinho branco white wine</i>		
<i>divertido e extravagante fun and flamboyant</i>		
tau 2022 arinto, vinhos verdes	10 €	38 €
saravá 2022 loureiro, vinhos verdes		34 €
uivo vinhas velhas 2021 viosinho l gouveio l rabigato, douro	9 €	38 €
melissae 2020 loureiro, vinhos verdes		68 €
antónio madeira 2021 encruzado l bical l malvasia fina l cercial, dão	12 €	48 €
<i>equilibrado mas curioso balanced but curious</i>		
o caminho 2022 alvarinho, vinhos verdes	12 €	48 €
caracol dos profetas 2022 caracol, madeirense		53 €
xisto ilimitado 2023 rabigato l gouveio l arinto, douro	12 €	49 €

azores wine company 2022 55 €
arinto dos açores, açores

dona berta vinha centenária 2019 71 €
ravigato I malvasia fina, douro

quinta do ribeirinho 2021 23 € 94 €
sercialinho, bairrada

complexo e com carácter complex and characterful

deixa o resto 2022 12 € 47 €
boal, península de setúbal

selvagem 2020 71 €
azal, vinhos verdes

doravente 2017 15 € 59 €
arinto, bairrada

ermo 2021 66 €
arinto, alentejo

javali pge 2021 19 € 75 €
viosinho I arinto, douro

lusus 2020 116 €
encruzado, dão

vinho rosé rosé wine

divertido e extravagante fun and flamboyant

8 € 32 €
cinética 2022
touriga franca, douro

equilibrado mas curioso balanced but curious

8 € 31 €
cortinha velha 2023
alvarelhão I alvarinho I espadeiro, vinhos verdes

31 €
atlantis 2022
tinta negra, madeirense

complexo e com carácter *complex and characterful*

fénix 2021 13 € 52 €
baga, bairrada

vinho tinto *red wine*

divertido e extravagante *fun and flamboyant*

cortes de cima & niepoort 2023 1 L 53 €
viognier | syrah, alentejo

curral teles alpha 2020/2021 13 € 53 €
touriga francesa | tinta roriz | tinta barroca, douro

correr o cão 2019 11 € 43 €
douro blend, douro

gradual 2021 9 € 36 €
touriga nacional | touriga franca, douro

menina d'uva 2021 54 €
tinta gorda | formosa | malvasia, trás-os-montes

equilibrado mas curioso *balanced but curious*

picotes 2022 9 € 38 €
tinta gorda | verdejo vermelho | bastardo, trás-os-montes

quinta do rol 2008 59 €
pinot noir, lisboa

revela 2023 52 €
alfrocheiro, dão

clos fonte do santo stone 2019 15 € 59 €
douro blend, douro

vadio 2020 10 € 42 €
baga, bairrada

omnia vinha ao alto 2019 83 €
douro blend, douro

complexo e com carácter *complex and characterful*

vinha do canez 2018 58 €
alfrocheiro | camarate | jaen, dão

invincible nº2 2020 douro blend, douro	10 €	41 €
viúva gomes 2014 500 ml ramisco, colares - lisboa		67 €
coliseu 2019 douro blend, douro	15 €	59 €
vacariça garrafeira 2014 baga, bairrada	17 €	66 €
quinta do monte xisto 2020 touriga nacional touriga francesa sousão, douro		143 €

vinhos de sobremesa *dessert wines*

sousa lopes late harvest 2020 petit manseng, vinhos verdes	14 €	57 €
maynard's colheita white port 2004 código do larinho malvasia fina arinto rabigato, douro	16 €	98 €
niepoort moscatel do douro 20 year old moscatel galego branco, douro	15 €	90 €
blandy's rich malmsey 10 year old malmsey, madeira	11 €	57 €
taylor's 10 year old tawny port douro blend, douro	9 €	52 €
fonseca 20 year old tawny port douro blend, douro	14 €	83 €
niepoort 30 year old tawny port douro blend, douro	36 €	239 €
quinta do noval colheita tawny port 2005 douro blend, douro	19 €	131 €
ramos pinto late bottled vintage port 2018 douro blend, douro	9 €	53 €
fonseca guimaraens vintage port 2001 douro blend, douro	28 €	168 €