

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

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

rye and cornbread baked in cabbage, our
sourdough, churned butter and local fish
brandade 4 € (pp)

starters

local chanterelles and roasted chestnuts
in a stew with egg yolks and madeira
wine 17 €

cured amberjack, grilled and muddled
persimmons, lemon and perilla 18 €

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

grilled and braised duck, *escabeche* of
black trumpets and *moscatel* grapes 14 €

cured red mullet, grilled carrots
and shrimp butter 29 €

dinner

mains

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

grilled john dory, citrus glazed romanesco,
smoked butter and roe sauce 39 €

local wild blue fish with turnip congee 30 €

alentejo pork shoulder steak, *sarrabulho*
rice and grilled brassicas 34 €

grilled filet 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 €

roasted and grilled young potatoes, melted
onions and egg mimosa 8 €

warm turnip greens salad, anchovy dressing
and 24 month aged gouda cheese 8 €

turnip top rice with *chouriço* 8 €

cozinha das flores

lunch

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 pork ham *laborela*,
24 months (70g) 22 €

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

turnip *natas* with caviar (un) 9 €

couvert

rye and cornbread baked in cabbage, our
sourdough, churned butter and local fish
brandade 4 € (pp)

starters

local chanterelles and roasted chestnuts
in a stew with egg yolks and madeira wine
17 €

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persimmons, lemon and perilla 18 €

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cured red mullet, grilled carrots and
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mains

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

grilled john dory, citrus glazed romanesco,
smoked butter and roe sauce 39 €

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, *sarrabulho*
rice and grilled brassicas 34 €

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

to share

native blue lobster and tomato
wet rice 90 €

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warm turnip greens salad, anchovy dressing
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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	14 €	58 €
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	18 €	72 €
melissae 2020 loureiro, vinhos verdes		38 €
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		59 €
arinto dos açores, açores		

dona berta vinha centenária 2019		62 €
rabigato I malvasia fina, douro		

quinta do ribeirinho 2021	17 €	69 €
sercialinho, bairrada		

complexo e com carácter complex and characterful

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

selvagem 2020		92 €
azal, vinhos verdes		

doravente 2017		79 €
arinto, bairrada		

ermo 2021	17 €	66 €
arinto, alentejo		

javali pge 2021	24 €	94 €
viosinho I arinto, douro		

lusus 2020		116 €
encruzado, dão		

vinho rosé rosé wine

divertido e extravagante fun and flamboyant

cinética 2022	13 €	52 €
touriga franca, douro		

equilibrado mas curioso balanced but curious

cortinha velha 2023	8 €	34 €
alvarelhão I alvarinho I espadeiro, vinhos verdes		

atlantis 2022		31 €
tinta negra, madeirense		

complexo e com carácter complex and characterful

fénix 2021	13 €	51 €
baga, bairrada		

vinho tinto red wine

divertido e extravagante fun and flamboyant

cortes de cima & niepoort 2023 1 L viognier syrah, alentejo		57 €
curral teles alpha 2020/2021 touriga francesa tinta roriz tinta barroca, douro	14 €	55 €
correr o cão 2019 douro blend, douro	12 €	47 €
gradual 2021 touriga nacional touriga franca, douro	9 €	36 €
menina d'uva 2021 tinta gorda formosa malvasia, trás-os-montes		36 €

equilibrado mas curioso balanced but curious

picotes 2022 tinta gorda verdejo vermelho bastardo, trás-os-montes	15 €	59 €
quinta do rol 2008 pinot noir, lisboa		52 €
revela 2023 alfrocheiro, dão		52 €
clos fonte do santo stone 2019 douro blend, douro	17 €	68 €
vadio 2020 baga, bairrada	10 €	42 €
omnia vinha ao alto 2019 douro blend, douro		83 €

complexo e com carácter complex and characterful

vinha do canez 2018 alfrocheiro camarate jaen, dão		58 €
invincible nº2 2020 douro blend, douro	10 €	41 €
viúva gomes 2014 500 ml ramisco, colares - lisboa		57 €
coliseu 2019 douro blend, douro	15 €	59 €

vacariça garrafeira 2014 baga, bairrada	17 €	66 €
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quinta do monte xisto 2020 touriga nacional touriga francesa sousão, douro		98 €
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vinhos de sobremesa dessert wines

sousa lopes late harvest 2020 petit manseng, vinhos verdes	17 €	69 €
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maynard's colheita white port 2004 código do larinho malvasia fina arinto rabigato, douro	16 €	98 €
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niepoort moscatel do douro 20 year old moscatel galego branco, douro	15 €	90 €
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blandy's rich malmsey 10 year old malmsey, madeira	20 €	118 €
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taylor's 10 year old tawny port douro blend, douro	10 €	59 €
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fonseca 20 year old tawny port douro blend, douro	14 €	83 €
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niepoort 30 year old tawny port douro blend, douro	36 €	239 €
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quinta do noval colheita tawny port 2005 douro blend, douro	19 €	131 €
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ramos pinto late bottled vintage port 2018 douro blend, douro	9 €	53 €
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fonseca guimaraens vintage port 2001 douro blend, douro	25 €	148 €
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