

Quercus has confirmed, based on information from local botanists, that there is a significant population of *Narcissus Fernandesii* on land owned by the hotel owners, in an area where ornamental stone is located in Bencatel. *Narcissus Fernandesii* is a species of portuguese flora that is protected by law and, due to the fact that there are few known populations, it is a rare plant that is probably in danger of extinction.

Quercus, Paulo Lucas (6 March 2012)



Thus, in honour of this fragile and elegant flower, which brings colour and life to the rugged landscape of the quarries, gifting us with its delicacy and strength, the *Narcissus Fernandesii* was born in Alentejo Marmòris Hotel & Spa.

### To start or share

Couvert (selection of breads, duo of butter and two types of olive oil) - individual serving	6 €
Dogfish soup	18 €
Shrimp "All ajillo"	21 €
Octopus carpaccio	18 €
Sautéed mushrooms with asparagus and coriander	19 €

### Fish

Fresh grilled fish of the day (depending on daily availability) with roast potatoes and vegetables	28 €
Tuna tataki with two purées (apple and avocado)	28 €
Oven-baked cod loin with cornbread and black pudding, olive purée and vegetables	36 €

### Meat

Grilled lamb chops with asparagus traditional "migas"	34 €
Stewed black pork cheeks	30 €
Sirloin steak with Azores island cheese	36 €



## Kids

Vegetable soup	8 €
Beef burger with cheese, salad and tomato	12 €
Spaghetti Bolognese	15 €
Crispy fresh cod sticks, chips and salad	14 €

## Desserts

Portuguese burnt custard with pennyroyal and mint	7 €
Chocolate and cream cheese brownie with red fruits ice cream	10 €
Traditional Alentejo egg dessert with Elvas' plum and rice pudding ice cream	10 €
Traditional sweet toast made with eggs, cinnamon, sugar and port wine reduction, served with a scoop of ice cream	8 €
Traditional caramelised "boleima", apple purée and hazelnut ice cream	10 €
Sliced seasonal fruit	7 €

VAT included at the legal rate



## Tasting Menu

### **Couvert**

Seasoned olives, duo of flavoured butters, olive oil tasting and bread

### **Starters**

Goat's cheese au gratin with kataifi dough, honey and walnuts

Eggs with peas and chorizo

### **Fish**

Tuna and mango tartare with avocado purée and pine nuts

### **Meat**

Low-temperature lamb loin with apple purée and port wine reduction  
or

Veal loin with Azores island cheese

### **Pre-dessert**

Strawberry and olive meringue

### **Dessert**

*A Laranjeira*, an original with 11 orange textures

€75 per person excluding drinks

€100 per person with drinks

VAT included at the legal rate