

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 for 2 people (selection of breads, butter and olive oil) | 6 € |
| "Bellota" ham board | 20 € |
| Goat's cheese au gratin with kataifi dough, honey and walnuts | 14 € |
| Shrimp 'al ajillo' | 21 € |
| Eggs with peas and chorizo | 16 € |
| Sautéed mushrooms with asparagus and coriander | 19 € |
| Tuna and mango tartare with avocado purée and pine nuts | 19 € |
| Galician-style octopus | 20 € |
| Salmon duo "Gravlax" | 22 € |
| Beef tenderloin tartare | 26 € |
| Sea bass ceviche with tiger's milk, rocket and pineapple | 25 € |

Fish

| | |
|---|------|
| Dogfish soup | 18 € |
| 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

| | |
|--|------|
| Beef tenderloin tartare with chips | 26 € |
| Grilled lamb chops with asparagus traditional "migas" | 34 € |
| Stewed black pork cheeks | 28 € |
| Sirloin steak with Azores island cheese | 36 € |
| Low-temperature lamb loin with apple purée and port wine reduction | 34 € |



Kids

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

Desserts

| | |
|---|------|
| <i>A Laranjeira</i> , an original with 11 orange textures | 12 € |
| 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

or

Chocolate and cream cheese brownie, served with red berry ice cream

€75 per person excluding drinks

€100 per person with drinks

VAT included at the legal rate