

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 €
Alentejo style tomato soup	13 €
Shrimp "All ajillo"	19 €
Tuna and mango tartare with avocado purée and dried fruits	17 €
Scrambled eggs with "farinheira" sausage	12 €
Sautéed mushrooms with asparagus and coriander	16 €
Baked goat's cheese with honey and walnuts	12 €
Tuna cut into pieces with garlic toast on Alentejo bread	16 €
Octopus salad with aioli and carrot pickles	16 €
Croquettes tasting	14 €
Black pudding and apple with mustard and honey sauce (1 unit)	4 €
"Alheira" (meat and bread sausage) with fried garlic mayonnaise (1 unit)	3 €
Sweet and sour shrimp (1 unit)	4 €
Dogfish with lemon, mustard and coriander sauce (1 unit)	4 €

### Risottos & Pasta

Wild mushroom risotto	18 €
Fried tomato and dogfish risotto	17 €
Chorizo and shrimp risotto	22 €
Shrimp and pesto tagliatelle	22 €
Vegetables and dried fruits tagliatelle	17 €

## Fish

Tuna tataki with two purées (apple and avocado)	22 €
Grilled octopus tentacles, roasted potatoes and spinach sautéed with olive oil and garlic	32 €
Oven-baked cod loin with cornbread and black pudding, olive purée and vegetables	34 €
Fresh grilled fish of the day (depending on daily availability) with roast potatoes and vegetables	28 €
Grilled tuna steak with teriyaki sauce, sweet potato purée and hazelnut	28 €
Sea bass ceviche with coconut milk, rocket and pineapple	22 €
Rustic shrimp traditional "açorda" (serves 2 people)	45 €

## Meat

Steak tartare with garlic bread toast and olive oil	28 €
Veal tournedos with butter and mustard sauce, slow-cooked egg, chips, rice and salad	36 €
Grilled veal steak, vegetables and roasted potatoes	34 €
Grilled lamb chops with asparagus traditional "migas"	32 €
Confit duck leg with creamy mushroom rice, crispy black pudding and chorizo	26 €
Stewed black pork cheeks	26 €
Mixed board of black pork, traditional Alentejo "migas" and orange	28 €
Chicken stuffed with "farinheira" sausage "migas" (serves 2 people)	42 €



## Kids

Vegetable soup	8 €
Beef burger with cheese, salad and tomato	12 €
Portuguese style steak mini sandwich	15 €
Crispy fresh cod sticks, chips and salad	14 €

## Desserts

Traditional Alentejo egg dessert with Elvas' plum and rice and cinnamon ice cream	10 €
Chocolate mousse	8 €
Alentejo style rice pudding	7 €
Salted caramel cheesecake	9 €
Chocolate and cream cheese brownie with red fruits ice cream	10 €
Traditional caramelised "boleima", apple purée and hazelnut ice cream	10 €
Sliced seasonal fruit	8 €

VAT included at the legal rate



## Tasting Menu

### **Couvert**

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

### **Amuse bouche**

Black pudding and apple croquette with honey and mustard

### **Cold starter**

Sea bass ceviche with coconut milk, pineapple and passion fruit pearls

### **Hot starter**

Scrambled eggs montadito with "farinheira" sausage and garlic chips

### **Fish**

Tuna tataki with green apple purée and avocado mousse

### **Meat**

Veal loin with mustard and butter sauce, low-temperature egg and truffle potato purée

### **Dessert**

Chocolate and cream cheese brownie with peanuts and red fruits ice cream

**Coffee/Tea** served with traditional caramelised "boleima" and fortified wine

€75 per person excluding drinks

€120 per person with drinks

VAT included at the legal rate