

# Raízes

HORTA *da* TERRA

A gastronomic experience in our small vegetable and herb garden, using local, sustainable and organic products, where wood fire is the method of choice for our cooking.

Food is not only sustenance but also an art form that brings people together. Directly overlooking the garden, on our long social wooden tables right next to the flowers and vegetable field, we want to provide a unique, authentic and interactive experience.

### *On the Table*

Marinated olives in olive oil, wild fennel, and salted lemon

Maçanilha extra virgen olive oil from Olhão

Castro Marim salt blossom

Traditional Algarvian cabeça bread

### *Portuguese Mezze*

Grilled peppers marinated in olive oil, raw garlic, and almonds

Oven roasted local eggplants with sesame and lime dressing, herbs and pomegranate

Slow roasted beetroot, goat fresh cheese, roasted radicchio

Algarvian orange salad, with red onion, black olives and fresh fennel

Rosa tomato from Monchique

Burnt Algarvian carrot escabeche

Pickled eggs

Perfect boiled red potato salad with black olives

Local goat cheese marinated in olive oil, with herbs and semi-dried tomatoes

Charred peach and tomato gaspacho

### *Grilled over fire*

Deboned grilled mackerel over toasted local cornbread

Prawns grilled over coal, dressed with African spiced flambeau butter

Local fresh chouriço from Monchique

Free range chicken thighs brochette

Ibérico pork Plumas

Free range picanha sliced steaks

Accompanied by roasted potatoes with olive oil, garlic, spring onion and local dried oregano

### *Firewood roast*

Overnight wood roasted lamb leg with garlic, small onions, dry spices and herbs

### *Sweets*

Slow roasted pineapple with sour cream and mint from our garden

Tradicional crème brûlée iron burn

### *Drinks*

Local white and red wine served in jugs, water, artisan coffee in a boiler and infusions from our garden

87€ per person

49€ per children up to 12 year old