

# JANTAR DINNER

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Uma cozinha pensada para nutrir o corpo e a alma. O segredo está no cuidado e dedicação investidos na preparação dos melhores produtos com origem na nossa Quinta, pastos e mar. O nosso compromisso é fornecer uma experiência Singular. Seja bem-vindo ao nosso conceito Singular Soul Food.

*A cuisine thought to nourish your body and soul. The secret lies in our attention and dedication we invest in preparing the best produce sourced from our Farm, pastures, and immense sea. Our commitment is to offer you a Singular Experience. Welcome to our Singular Soul Food Restaurant.*

**SANTA  
BARBARA**  
BY SINGULAR PROPERTIES

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## Entradas | Starters

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**O nosso pão** – Broa de milho e sementes | Pão de cerveja preta | Focaccia de ervas da nossa Quinta | Manteiga composta | Manteiga do Pico | Dip vegetal | Azeite extra virgem

**Our bread** – Corn bread with seeds | Black beer bread | Focaccia with herbs from our farm | Compound butter | Butter from Pico | Vegetable dip | Extra virgin olive oil

Glúten, Lactose | *Gluten, Dairy*

*Gluten free option available*

**11€**

**Cromesquis** – Pato desfiado | Morcela | Holandês de Ananás  
**Cromesquis** – Duck | Blood sausage | Pineapple hollandaise

Glúten, Lactose | *Gluten, Dairy*

**10€**

**Sopa do "Espírito Santo"** – Terrina de carnes do cozido | Caldo rico de especiarias | Massa sovada crocante

**"Espírito Santo" Broth** – Meat terrine | Rich meat and spices broth | Regional brioche

Glúten | *Gluten*

**12€**

**Horta de SANTA BÁRBARA** – Puré de beterraba biológico | Legumes da época | Pão de cerveja folhado

**SANTA BÁRBARA's Vegetable Garden** – Organic beetroot puree | Seasonal vegetables | Puffed beer bread

Glúten e lactose | *Gluten and dairy*

**12€**

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## Entradas | Starters

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**Rillette de peixe fumado** – Ovas de salmão marinadas | Pickles caseiros | Ervas e legumes da Quinta

**Smoked fish rillette** – *Marinated salmon roe | Homemade pickles | Herbs and vegetables from our Farm*

Glúten | *Gluten*

*Gluten free option available*

**17€**

**Brás de Alheira de Santa Maria** – Refogado de Alheira | Ninho de batata-doce | Ovos a baixa temperatura

**Santa Maria cured sausage "Brás"** – *Santa Maria cured sausage | Fried sweet potato | Slow poached egg*

Glúten | *Gluten*

**12€**

**Morcele Crocante** – Batata a dois tempos | Cebola confitada | Coentros

**Crispy Blood sausage** – *Double cooked potatoes | Onion confit | Coriander*

**9€**

**Tártaro da nossa costa** – Peixe do dia laminado | Gema curada em soja | Maionese de wasabi | Pickles caseiros

**Fish tartare** – *Sliced fish | Soy cured egg yolk | Wasabi mayonese | Homemade pickles*

Glúten e lactose | *Gluten and dairy*

**13€**

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## Principais | Main courses

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**Salteado de Lula Gigante e Camarão** – Esparregado | Molho de tinta | Emulsão de Camarão | Alho Frito

**Sauteed Giant Squid and Shrimp** – Creamed spinach | Squid ink sauce | Shrimp emulsion | Fried garlic

Lactose | Cefalópodes | Marisco | Dairy | Cephalopod | Seafood

**20€**

**Pithivier de peixe-porco** – Puré de daikon assado | Vinaigrette de espinafres selvagens | Pil-Pil

**Triggerfish Pithivier** – Roasted daikon puree | Wild spinach vinaigrette | Pil-Pil

Glúten | Lactose | Gluten | Dairy

**19€**

**Magret de pato** – Puré de batata doce e alho assado | Legumes da nossa Quinta | Molho Salmis

**Roasted Duck Breast** – Sweet potato and roasted garlic puree | Seasonal vegetables | Salmis Sauce

Lactose | Dairy

**18€**

**Chuleton Maturado** – Puré de batata “À L’Àncienne” | Molho de tutano fumado | Sementes de mostarda – 2 pessoas

**Grilled Dry Aged Beef Chop** – Mashed potatoes “à L’Àncienne” | Smoked bone marrow sauce | Mustard seeds – 2 people

Lactose | Dairy

**65€**

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## Principais | Main courses

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**Ras-el-Hanout em Couve-Flôr** – Puré de cherovia | Avelãs salteadas | Salada de couves  
**Ras-el-Hanout Spiced Cauliflower** – Parsnip puree | Hazelnuts | Bitter greens

Lactose | Frutos secos | Dairy | Dried fruits

15€

**Quinotto** – Cogumelos assados | Bolbo de aipo ao sal | Molho de cebola assada  
**Quinotto** – Roasted mushrooms | Salt baked celeriac | Roasted onion sauce

Lactose | Dairy

17€

**Peixe Trinchado** – Risotto de algas e lima | Beurre blanc – 2 pessoas  
**Carved fish** – Seaweed and lime risotto | Beurre blanc sauce – 2 people

Lactose | Dairy

60€

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## Kids

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Pasta Bolognesa  
*Bolognesa Pasta*

Glúten | *Gluten*

**9€**

Nuggets de peixe da costa  
*White fish nuggets*

Glúten | *Gluten*

**11€**

Bife com ovo estrelado e batata frita  
*Sirloin steak with egg and French fries*

Lactose | *Dairy*

**13€**

Cheeseburger  
*Cheeseburger*

Glúten | Lactose | *Gluten | Dairy*

**9€**

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## Sobremesa | Dessert

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**Texturas de Chocolate** – Chocolate negro cristalizado | Bolo húmido de chocolate | Flexy ganache | Gelado de cogumelo shitake | Molho de cacau e Frangélico

**Chocolate Textures** – *Crystalized dark chocolate | Moist chocolate cake | Flexy ganache Shitake ice cream | Cocoa and Frangélico sauce*

Lactose | Frutos secos | Dairy | Dried fruits

10€

**Pudim de Chá Verde "Gorreana"** – Granizado de erva príncipe | Mousse de mascarpone | Citrinos em calda

**Gorreana green tea pudding**– *Lemongrass granita | Mascarpone mousse | Citrus*

Lactose | Dairy

7€

**Brulé de Café** – Cigarette de baunilha | Gelado de caramelo salgado | Sponge de manteiga  
**Coffee creme brûlée** – *Vanilla cigarette | Salted caramel ice cream | Butter sponge cake*

Lactose | Gluten | Dairy | Gluten

9€

**Popsickel de Ananás** – Espuma de chocolate branco | Crumble | Texturas de ananás  
**Pineapple Popsickel** – *White chocolate foam | Crumble | Pineapple textures*

Lactose | Dairy

9€

**Tábua de Queijos** – Selecção de queijos | Compotas caseiras | Fruta | Frutos secos  
**Cheese board**– *Cheese selection | Fruit compote | Fruit | Dried fruits*

Lactose | Frutos secos | Dairy | Dried fruits

10€