OMAGGIO
RESTAURANTE & BAR



MENU

STARTERS

TOMATO, SAMPHIRE & ANCHOVY BRUSCHETTA
Toasted artisanal bread, fior di latte, tomato confit, anchovy, basil and extra virgin olive oil

TOMATO, SAMPHIRE & FIOR DI LATTE BRUSCHETTA
VEGETARIAN OPTION: Toasted artisanal bread, fior di latte, tomato confit, samphire, basil and extra virgin olive oil

FIRST COURSE

SEA BASS FILLET
Grilled sea bass fillet served with samphire and seaweed risotto

FUNGHI PORCINI TORTELLONI
VEGETARIAN OPTION: Tortelloni in a creamy truffled sauce with a selection of wild mushrooms

MAIN COURSE

DUCK MAGRET
Seared duck breast (medium-rare) in a red wine and wild berry reduction, served with truffled mashed potatoes

OR *SIRLOIN STEAK*
Seared sirloin steak finished with sea salt flakes, served with truffled mashed potatoes and a Port wine reduction

OR *BAKED EGGPLANT WITH TRUFFLED MASH*
VEGETARIAN OPTION: Herb-roasted eggplant with truffled mashed potatoes, red wine reduction, seasonal vegetables and toasted pumpkin seeds

DESSERT

ALCOCHETE FOGAÇA, MASCARPONE & ORANGE
Deconstructed traditional Alcochete Fogaça cake, mascarpone cream, orange, honey and toasted almond crunch

