

Uma carta que se inspira
diariamente nos ciclos da
Natureza e nos sabores
tradicionais do Alentejo com
opções de refeições ligeiras,
receitas vegetarianas ou
pratos para partilhar.

*A menu that is inspired daily by the
cycles of Nature and the traditional
flavors of Alentejo with options for
light meals, vegetarian recipes or
dishes to share.*

Num ambiente confortável,
com paredes de vidro que
deixam adivinhar a paisagem,
o restaurante Monte do
Vagar convida-o a saborear
sem pressa e com imenso
prazer.

*In a comfortable environment, with
glass walls that allow you to see the
landscape, the Monte do Vagar
restaurant invites you to enjoy your
meal without rushing and with
immense pleasure.*





MENU

COUVERT €

**Pão alentejano, azeite
Virgem extra, azeitonas
fermentadas e manteiga de
ervas alentejanas** 6

Viagens pelo alentejo 25
Queijos e enchidos regionais
“Uma jornada de sabores
autênticos pelos campos e
montanhas alentejanas, em cada
fatia.”

PARA PARTILHAR €

Peixinhos da horta
e maionese de Lima e Poejo 11

Cogumelos selvagens e
ovo de galinhas de montado 14

Escabeche de Pato em torricado
de pão alentejano 16
e gomos de tânger

Amêijoas á Bulhão Pato 16

Salada de Polvo 17

DO MONTE €

Burras de Porco Preto 26

Pernil de Porco Preto de
montado assado no forno 28
+/- 400gr

Abanicos de Javali 29
+/- 450gr

Arroz de Pato Selvagem 18/ 35
👤 👤

T.Bone de Vaca 46
Mertolenga
20 dias +/- 500gr

Costela Vaca Mertolenga 75
20 dias +/- 900gr

ACOMPANHAMENTOS

1 opção incluída

Migas de espargos e
toucinho

Arroz de forno

Salada de folhas verdes

Batatas rusticas

Extra opcional 4.5

MENU

COUVERT €

Alentejo Bread, Extra Virgin Olive Oil, Fermented Olives, and Alentejo Herb Butter 6

Journey through Alentejo 25
Regional Cheeses and Cured Meats of Portugal
"A journey of authentic flavors through the Alentejo fields and mounts, in every slice."

TO SHARE €

Green beans tempura and sun-dried Lime and Pennyroyal Mayonnaise 11

Wild mushrooms and organic free range eggs 14

Pickled duck on toast on local bread and tangerine 16

Bulhão Pato Clams 16

Octopus Salad 17

FROM THE LAND €

Black pork cheeks with bone 26

Roasted Black Pork shank from montado in the oven +/-400gr 28

Wild Boar Blade Shoulder +/- 450gr 29

Oven-Baked Wild Duck Rice 18/ 35
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Mertolenga Beef T.Bone 20 days +/- 500gr 46

Mertolenga Beef Ribs 20 days +/- 900gr 75

SIDE DISHES

1 option included

“Migas” crumbled bread with bacon and asparagus (tradicional dish from Alentejo)

Oven-baked rice

Green leafy salad

Rustic potatoes (deep fried)

Extra side 4.5

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Sopa ou açorda de cação 14 / 28

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Almofada de cogumelos e queijo de cabra com gaspacho de tomate	15
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Clássicos reinventados com
criatividade e respeito

Pêssegos assados, nozes e
gelado de Baunilha 7

Pudim de medronho e toucinho com gelado tangerina	9
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This image shows a full page of primary-ruled notebook paper. It features ten sets of horizontal lines across the page. Each set consists of a solid top blue line, a dashed middle blue line, and a solid bottom blue line, providing a guide for letter height and placement in handwriting. The background is white, and there are no margins or other markings on the page.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. IVA incluído à taxa legal em vigor.

€

27



€

55

13

15

€

4.5

6

7

5

9

€

This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slightly aged or off-white appearance.

*If you need any information about allergens
please ask our staff before ordering.
No dish, food or drink, including the couvert,
can be charged if not requested by the
customer or if not consumed. Vat included at
legal rates.*