

Terraço Restaurant

Terraço Restaurant opened in 1964. Since then a feudalization process was started for the enthusiastic of the best portuguese cuisine.

Renewed in 2008 by Interior Architect Pedro Espírito Santo, whose gold was to dignify the existing estate, in the way to match the demands of a five star hotel, main tending a comfortable and elegant environment without loosing the reputation of prestige and tradition.

Today, this Restaurant is undeniably a reference in restaurant business in Lisbon, possessing a unique personality. Its classical cuisine offer, combined with the very best national products, recreates the good Portuguese cuisine, giving it a modern and refined presentation.

More than ever is showed its exceptional wine list with more than 200 references from Portugal and many others from all over the world.

For last, Terraço Restaurant which benefits from an astonishing view over Lisbon, also dresses the new Hotel concept.

Classic of Terraço

Vegetarian

Starters

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- v
Autumn Vegetable Salade
 Confit in Truffle flavored Olive Oil 12,00

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Green Asparagus
 with Truffle and Smoked Black Pork Ham 17,00

- c
Foie gras Scaloppini
 with Apple and Dry Fruits Stüdel 22,00

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Fish Soup
 with Toasted Bread and Garlic Butter 12,00

- Wild Game Consomé**
 with Porto Wine Gelatine 13,50

- Brased Scallops**
 with Lemon Confit Cream and Vanilla scent 27,50

Catplanas

Twenty minutes preparation

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- Clams Cataplana**
 Bulhão Pato Style (for two people) 42,00

- Cod-fish and Praws Cataplana**
 (for two people) 50,00

- Fish and Sea-food Cataplana**
 (for two people) 55,00

Classic of Terrazzo

Vegetarian

Fish

€

- Rock Lobster Crepes** 25,00
with Tomato Rice
- Roasted Cod-fish Loin Terraço style** 32,00
with Potatoes and Quail Egg
- Grilled Tiger Prawns** 45,00
with Wild Rice
- Brased Red Mullet** 45,50
with Fish Roes Bread Panade and Artichoke
- Grouper Loin with Crust** 37,50
with Vegetables Tian
- Fish Suggestion** 32,00

Meat

€

- Rossini Tornado** 37,50
with Anne Potato and Vegetables
- Lamb Saddle** 75,00
with Soufflé Potatoes and Mint Sauce (for two people)
- Black Pork Tenderloin** 31,00
Mashed Sweet Potato, Truffle and Onion Chutney
- Marinated Venison** 39,50
Wild Berries Sauce and Polenta
- Farm Chicken Rice Stew Terraço style** 45,00
(for two people)

*Classic of Terraço**Vegetarian*

Deserts

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Traditional Egg Pouches with Almond Sabayon

Porto Wine Gelatine

12,50

Apple Pie

with Plum Ice-Cream

11,00

Tangerine flavoured Creme Brule

Chocolate Ice-Cream

9,00

Traditional Pear boiled in Wine

Porto Wine Sauce

10,00

Warm Chocolate Mousse

Cream Ice-Cream

11,00

🕒 **Strawberry Soup**
with Vanilla Ice-Cream

15,00

🕒 **Crepes Suzette**

15,00

Season Fruit

10,00

Cheese Experience

Portuguese Cheeses

15,00

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Classics Tasting Menu

Amuse Bouche *Champanhe Pommery*

Fish Soup

In 1965, Chef João Barreto was leading the kitchen of Terraço Restaurant. In his menu was the Fish Soup much appreciated clients and visitants. In the ingredients were rock sea bass and black grouper head, scented broth, over a olive oil, onion, carrots, leek and celery preparation. Finished with flour and tomato. Finally the fish loins were added and then the soup was triturated. It was served with garlic butter bread. Witnesses say it had no match in Lisbon and surroundings.

Luís Pato, Vinhas Velhas, Bairrada 2007

Lobster Crepes with Roasted Tomato Sauce

Originally served with Tomato sauce and fried parsley, sautéed basmati rice with cheese and chives, this recipe was invented in the 70' by Chef Tomaz Gonzalez. The crepes with the lobster and sea food stuffing, were made from the very best lobster and home made broths. Terraço Restaurant had visitants from all over the world just to taste Chef Gonzalez' famous crepes.

Luís Pato, Vinhas Velhas, Bairrada 2007

Roasted Cod-fish Loin with Potatoes and Quail Egg

Originally served with chicken egg. The special Cod-fish with two fingers height was prepared and roasted directly on the grill, and after roasted with onions and potatoes. One recipe loved by Spanish and national guests.

Luís Pato, Vinhas Velhas, Bairrada 2007

Granizado

Farm Chicken Rice Stew

Original recipe from the opening of the Restaurant in 1964 by Chef Balié. This traditional recipe, was made with chicken, morron peppers, tomato, green peas, smoked ham, and served in a Clay pot with dry rice. Usual guest had the habit to order the rice as they preferred, dry or more liquid.

Crasto, Douro DOC, 2007

Lamb Saddle with Soufflé Potatoes and Mint sauce

Originally served with sautéed potatoes, however, back in the 80', Chef Manuel Ribeiro start serving this main course with the famous soufflé potatoes.

Soufflé potatoes were discovered in 1837, on a Train trip between Paris and Saint Germain-en-Laye, in wich the lunch menu had French fries. The train had a problem in the way up the last hill, so the Chef was forced to take the potatoes from the oil. When the guests were seated again the potatoes went back to the well heated oil so in the way to be crispy, but they started to swell like balloons. Terraço Restaurant is one of the few if not the only which serves this very traditional recipe.

Crasto, Douro DOC, 2007

Pré Dessert

Strawberry Soup with Vanilla Ice-Cream

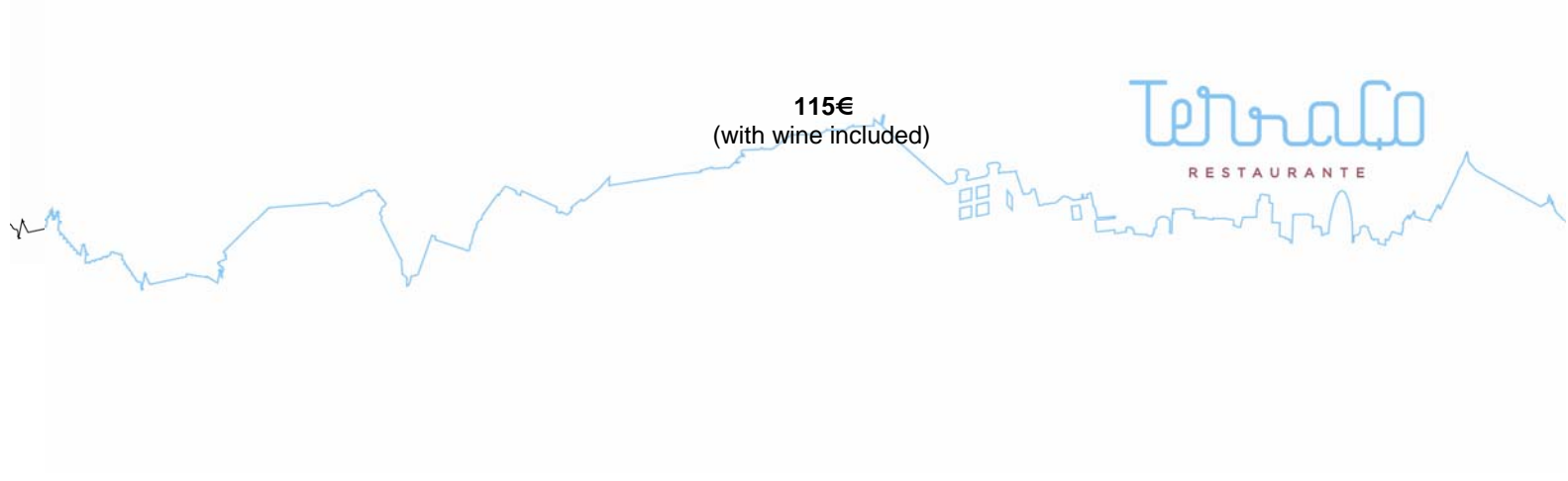
It is said this recipe was brought from his way back from Angola by Maître d'Hotel Manuel Fantasia. This recipe is made from the best strawberries in a sugar and Cherie Brandy syrup, served with vanilla ice –cream. According to tradition it was prepared in front of the guests.

Graham's, 10 Anos

82,50€

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COMPLAINT BOOK AVAILABLE
ALL PRICES HAVE VAT INCLUDED AT LEGAL RATE