

Terra Verde

RESTAURANTE

Menu

At Terra Verde, we celebrate the richness of Portuguese cuisine through a contemporary, elegant approach deeply rooted in exceptional local ingredients. Inspired by tradition and the surrounding landscape, we have created a menu where flavour, seasonality, and authenticity come together in every dish.

A dining experience designed to be serene, flavourful, and memorable, set within the welcoming atmosphere of Resort Estrela Serenity.

With options:



Vegan



Vegetarian



Lactose
Free



Without
Gluten

*All prices include VAT at the current applicable rate.

*No dish, food product or beverage, including the couvert, may be charged unless it has been requested by the customer or consumed by them, in accordance with Portuguese Law No. 24/96 of 31 July, Article 9(4).



Couvert

Slow-Fermented Bread Selection (Rustic bread, rye bread, pumpkin bread and sourdough slices) 

Vegan

Served with:

High-altitude extra virgin olive oil with a fresh, herbaceous profile 

Vegan

Whipped fresh cheese with garden herbs 

Vegetarian

Warm roasted vegetable caponata 

Vegan

Selection of artisan bread 

Vegan

Cured olive tapenade 

Vegan

Herb-infused butter 

Vegetarian

€6,00

*Includes 3 options.

Additional option: €1.50 each.

Soups

Mountain Chestnut Velouté

Vegan

Lactose Free

Sem Gluten

A rich and comforting chestnut velouté with leek.

€8,00

Mushroom Cappuccino with a Hint of Truffle

Vegetarian

Sem Gluten

Velvety mushroom cream finished with a delicate touch of truffle.

€10,50

Mountain Tomato Broth

Lactose Free

Sem Gluten

Traditional mountain-style tomato broth served with a poached egg and regional cured meats.

€8,50



Starters

Sautéed Mushrooms with Herb Jus and Olive Oil

Finished with semi-cured Serra da Estrela cheese and served with toasted sourdough bread.

€8.00

Crispy Partridge

Served with carrot textures, citrus-marinated courgette, and an orange and wild honey reduction.

€12.50

Beef Carpaccio

Served with rocket, Parmesan cheese, and capers.

€11,00

Baked Aged Serra Cheese

Served with wine jelly, olive oil, and herb toasts. A vegetarian alternative is available with marinated, oven-gratinated tofu, accompanied by gluten-free toasts.

€10.50

Estrela da Serra Sharing Board (2/3Pax)

A selection of Serra da Estrela cheeses, including aged, semi-cured, chilli-infused, and soft creamy varieties, accompanied by sliced regional cured meats, artisan bread, pumpkin and walnut preserve.

€23.50

Courgette Carpaccio

Thinly sliced courgette with ripe tomatoes, wild rocket, pine nuts, and olive tapenade.

€8.00

Prawns Flambéed with Brandy

Flambéed prawns with sliced garlic and fresh green pepper, served with toasted bread and roasted red pepper aioli.

€12.50



Salads

Serenity Salad



A mix of fresh leaves with pickled carrots, cherry tomatoes, and thin slices of Serra da Estrela cheese, dressed with our signature Serenity dressing made with mountain honey, citrus, extra virgin olive oil, and fresh herbs.

€9.00

Hunter's Salad



Mountain rabbit served over a coriander purée with marinated seasonal vegetables.

€12.50

Four Seasons Salad



Grated carrot, beetroot, cucumber, sliced tomato, and mixed green leaves, dressed with extra virgin olive oil and balsamic vinegar.

€8.00

Vegetarian & Vegan

Pumpkin Ravioli



Served with toasted sweetness, caramelised onions, and a fresh herb sauce.

€16.00

Vegetable & Wild Mushroom Bean Stew



A hearty combination of wild mushrooms, tofu, and herb-infused rice.

€16.50

Eggplant Floret



Served with tomato and vegan cheese.

€14.50



Fish

Grilled Trout



Served with a crispy rice crust with toasted almonds and seasonal vegetables.

€21.50

Grilled Sea Bass with “Reineta” Apple



Served with celeriac purée.

€23.00

Estrela Octopus



Served with black rice and mountain olive oil.

€26.50

Cod Loin with Mountain Herbs



Served with smashed potatoes and herb-infused olive oil.

€26.50

Mountain & Countryside

Roasted Goatling (2 people)



Served with roasted potatoes, seasonal vegetables and giblet rice.

€42.00

Pistachio-Crusted Lamb



Served with chickpea purée and sautéed vegetables.

€23.50

Grilled Wild Boar



Served with creamy polenta and rustic tomato sauce.

€21.50

Duck Magret



Served with apple purée and a Port wine reduction.

€26.50



Noble Meat

Grilled Tomahawk Steak (1.2kg – 2/3Pax)



Served with roasted peppers and pineapple.

€64.50

Black Iberian Pork Rack (600g – 1/2Pax)



Flambéed with traditional grape pomace brandy.

€26.00

Beef Rump Steak (400g – 1/2Pax)



Served with chimichurri and a spicy house sauce.

€46.00

Beef Steak (200g)



Served with chimichurri and a spicy house sauce.

€23.50

Side Dishes:

Garlic Rice

French Fries

Seasonal Vegetables

Smashed Potatoes

Mixed Green Leaf Salad



Includes two side dishes.

Additional side dish: €5.00



Desserts

Rosemary Crème Brûlée

Finished with a crisp demerara sugar crust.

€6.00

Vegan Panna Cotta

Served with seasonal fruit.

€6.00

Chocolate Mousse

Finished with a delicate touch of sea salt flakes.

€6.00

Greek Yogurt & White Chocolate Mousse

With red berries topping

€6.50

"Serra da Estrela – The Tower" (2Pax)

An indulgent chocolate dessert with red berries.

€10.50

Ice Cream Scoop

Flavours: Strawberry, Chocolate, Vanilla
or Salted Caramel.

€4.00

Mango Sorbet

€4.00/unid.