



RESTAURANTE  
GOMARIZ

4 | TORRE DE GOMARIZ WINE & SPA HOTEL

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## TASTING MENU – 5 MOMENTS

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### 1º MOMENT

#### **Veal Cheek**

Onion in three textures, cashew, cauliflower, celery and pumpkin

*Wine pairing: Sparkling Wine Montanha Superior Bruto*

### 2º MOMENT

#### **Parrotfish from Azores**

Miso, cuttlefish, beet, polenta and pumpkin

*Wine pairing: Torre de Gomariz Escolha white wine*

### 3º MOMENT

#### **Lamb “picanha” 18h**

Potato, eggplant, parsley and chanterelles terrine

*Wine pairing: Herdade do Sobroso red wine*

### 4º MOMENT

#### **Passion fruit and pistachio textures**

*Wine pairing: Taylor's Chip Dry Porto Wine*

### 5º MOMENT

#### **“Ancestral Citrus”**

Yuzo, kaffir lime, basil and shiso

*Wine pairing: Taylor's Fine White Porto wine*

Menu: 75.00€ per person

Wine pairing: 20.00€ per person (only available for a minimum of 2 people)

Enjoy this delicious menu at the top of the Tower, with panoramic views over our vineyards. The service has an additional cost of 100€ and is available upon advance booking and weather conditions.



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## TASTING MENU – 8 MOMENTS

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### 1º MOMENT

#### ***Chef's welcome***

*Wine pairing: Welcome drink*

### 2º MOMENT

#### ***Grouper 2.0***

Ras el hanout, passion fruit, red cabbage and "buddha's hand" lemon

*Wine pairing: Torre de Gomariz Escolha wine*

### 3º MOMENT

#### ***The Pigeon***

Cocoa, cognac, eryngui mushroom, hazelnut and black truffle

*Wine pairing: Herdade do Sobroso Red Wine*

### 4º MOMENT

#### ***Cantaril fish from our coast***

Red shrimp, white asparagus, fennel and nori seaweed

*Wine pairing: Fita Preta "O Ancestral" White Wine*

### 5º MOMENT

#### ***Chef's cocktail***

### 6º MOMENT

#### ***Rubia Gallega (32 days maturation)***

Artichoke, violet potato, salsify and fermented garlic

*Wine pairing: Picos do Couto Grande Escolha Red Wine*

### 7º MOMENT

#### ***"Chicken of the golden eggs"***

Apricot, papaya and black lemon

*Wine pairing: Taylor's Fine White Porto wine*

### 8º MOMENT

#### ***"The unlikely"***

Kalamata olive, mango, coco, miso and chilli pepper

*Wine pairing: Bacalhoa Moscatel Purple 5 years*

**Necessary 48h advance booking and subject to availability**

Menu: 110.00€ per person

Wine pairing: 40.00€ per person (only available for a minimum of 2 people)

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