



TORRE DE GOMARIZ

WINE & SPA HOTEL



MENU

ALMOÇO E LANCHE

LUNCH AND SNACKS

*Os valores apresentados incluem IVA à taxa em vigor
Prices have VAT included*

Intolerâncias e alergias alimentares: antes de efetuar o seu pedido de alimentos e bebidas agradecemos que nos comunique se pretende esclarecimentos sobre os nossos ingredientes.

Intolerances and food allergies: before your order please consult us for any explanation on the ingredients we use. e



WINE BAR

1 | TORRE DE GOMARIZ WINE & SPA HOTEL

MENU ALMOÇO: DISPONÍVEL DAS 12H00 ÀS 15H00
LUNCH MENU: AVAILABLE FROM 12AM. TO 3PM.

COUVERT

Pão, manteiga, azeite e azeitonas

Bread, olive oil and butter

ENTRADA STARTER

Creme do dia

Soup of the day

Ou Or

Alheira de caça do Alto Minho, gema escalfada, espinafres e pimentos assados
"Alheira de caça" from Alto Minho, poached egg yolk, spinach and roasted peppers

PRATO PRINCIPAL MAIN DISH

Polvo a baixa temperatura (77°), batata-doce, espargo verde e crocante de açorda negra
Low temperature octopus (77°), sweet potato, green asparagus and crunchy black "açorda"

Ou Or

Naco de vitela, aipo, maçã Granny Smith, cogumelos selvagens e espinafres
Veal loaf, celery, Granny Smith apple, wild mushrooms and spinach

SOBREMESA DESSERT

Quindim de laranja, cocô e chocolate negro

Orange quindim, coconut and dark chocolate

Ou Or

Fruta laminada

Sliced Fruit

Preço por pessoa: 30.00€

Incluí: entrada, prato principal de peixe ou carne e sobremesa (bebidas não incluídas)

Price per person: 30.00€

Includes starter, main dish of fish or meat and dessert (drinks not included)



WINE BAR

2 | TORRE DE GOMARIZ WINE & SPA HOTEL

COUVERT COUVERT

Pão, manteiga, azeite e azeitonas 2,50€
Bread, butter, olive oil and olives por pessoa | per person

SOPAS SOUPS

Creme do dia 5,00€
Soup of the day

Sopa de tomate fumado, ovo escalfado e manjericão 7,00€
Smoked tomato soup, poached egg and basil

SALADAS SALADS

Salada Ceaser *Ceaser salad* 9,00€

Frango grelhado, tomate cherry, cebola frita, croutons, ovo de codorniz e molho Ceaser
Grilled chicken, cherry tomato, fried onion, croutons, quail egg and Ceaser sauce

Salada Gomariz *Gomariz salad* 10,00€

Gambas, queijo feta, manga e maionese de lima
Salad with prawns, feta cheese, mango and lime mayonnaise

Salada de salmão fumado *Smoked salmon salad* 10,00€

Salmão fumado, manga, alcaparras, cebola frita, maionese de ervas
Smoked salmon, mango, capers, fried onion and herbs mayonnaise

Salada de pato e pera Rocha *Duck and Rocha pear salad* 11,00€

Pato, pera rocha marinada, queijo gorgonzola, nozes e vinagre de frutos vermelhos
Duck, marinated pear, gorgonzola cheese, walnuts and red fruit vinaigrette



WINE BAR

3 | TORRE DE GOMARIZ WINE & SPA HOTEL

TOSTAS E SANDUÍCHES TOASTS AND SANDWICHES

Tosta mista com chips de batata <i>Cheese and ham toasted sandwich with potato chips</i>	5,00€
Tosta de fiambre e queijo em pão saloio com chips de batata <i>Cheese and ham toasted in traditional rustic bread with potato chips</i>	6,00€
Sanduíche Club <i>Club sandwich</i> Pasta de frango, ovo estrelado, bacon e cebola frita, em pão de forma com batatas fritas <i>Chicken paste, fried egg, bacon and fried onions, in toasted bread with french fries</i>	11,00€
Sanduíche à Gomariz <i>Gomariz sandwich</i> Salmão fumado, creme de queijo e ervas, rúcula em pão saloio com chips de batata-doce <i>Smoked salmon, cheese and aromatic herbs cream arugula in traditional rustic bread with sweet potato chips</i>	12,00€



ENTRADAS E TAPAS STARTERS AND SNACKS

Sardinhas em azeite com aromas de fumo e de limão, em pão rústico com molho de pimentos assados <i>Sardines in olive oil with smoked and lemon aromas, in rustic bread with roasted peppers sauce</i>	11,00€
Presunto de pato fumado, rúcula, frutos vermelhos e queijo parmesão <i>Smoked duck ham, arugula, red fruits and parmesan cheese</i>	12,00€
Carpaccio de novilho com molho de trufa, parmesão e cogumelo marron <i>Carpaccio of beef with truffle sauce, parmesan and marron mushroom</i>	12,00€
Broa recheada com enchidos regionais <i>Stuffed cornbread with traditional sausages</i>	12,00€
Tábua de enchidos regionais <i>Regional sausage board</i>	14,00€
Tábua de queijos nacionais e internacionais (quatro variedades, com duas compotas e tostas) <i>Selection of national and international cheeses (four cheeses, with two jams and toasts)</i>	15,00€



PREGO, HAMBÚRGUERES E BIFE HAMBURGUERS AND BEEF

Prego de alcatra em bolo do caco, com queijo da serra e batata frita 11,00€
Rump steak in bolo do caco, with Serra da Estrela cheese and french fries

Sugestão de harmonização: Cerveja Artesanal "Letra B" | Pairing suggestion: Craft beer "Letra B"

Hambúrguer de salmão em pão de tinta de choco 14,00€
Salmon hambúrguer on cuttlefish ink bread

Salmão, queijo da ilha, tomate cherry, curgete, rúcula, molho de iogurte e hortelã e chips de batata-doce.

Salmon, São Jorge Island cheese, cherry tomato, courgette, arugula, yogurt and mint sauce and sweet potato chips

Sugestão de harmonização: Cerveja Artesanal "Letra F" | Pairing suggestion: Craft beer "Letra F"

Hambúrguer de Rubia Gallega Maturada 15,00€
Rubia Gallega matured hamburguer

Rubia Gallega (200gr), cebola caramelizada, bacon, alface, queijo cheddar, molho de ras-el-hanout em pão de massa mãe e batata frita

Rubia Gallega matured (200gr), caramelized onion, bacon, lettuce, cheddar cheese, ras-el-hanout sauce in traditional "massa mãe" bread and french fries

Sugestão de harmonização: Cerveja Artesanal "Letra Bay Let" | Pairing suggestion: Craft beer "Letra Bay Let"

Hambúrguer de Wagyu *Wagyu Hamburguer* 15,00€

Hambúrguer de Wagyu (150gr), bacon, queijo brie, tomate, alface, cebola caramelizada, molho barbecue tradicional, em pão de hambúrguer de massa brioche e batata frita

Wagyu hambúrguer (150gr), bacon, brie cheese, tomato, lettuce, caramelised onion, traditional barbecue sauce, in brioche hambúrguer bread and french frie

Sugestão de harmonização: Cerveja Artesanal "Letra D" | Pairing suggestion: Craft beer "Letra D"

Bife da vazia à Portuguesa *Beef steak portuguese style* 18,00€

Bife grelhado, presunto, alho, salada aromática e batata frita.

Grilled beef steak, ham, garlic, aromatic salad and french fries

Sugestão de harmonização: Vinho Torre de Gomariz Escolha | Pairing suggestion: Wine Torre de Gomariz Escolha

Guarnição extra *Extra garnish* 3,00€

Batata frita, arroz, ovo ou salada

French fries, rice, egg or salad



OMELETES OMELETTES

Omelete de queijo e fiambre com salada <i>Cheese and ham omelete with salad</i>	8,00€
Omelete de legumes com salada <i>Vegetables omelette with salad</i>	9,00€
Omelete de camarão com salada <i>Shrimp omelette with salad</i>	10,00€

MASSAS PASTAS

Spaghetti à carbonara <i>Carbonara spaghetti</i>	13,00€
Tortellinis de bolonhesa com molho tradicional de tomate e manjericão <i>Bolognese tortellinis with traditional tomato and basil sauce</i>	14,00€
Linguini com legumes e molho pesto <i>Linguini with vegetables and pesto sauce</i>	16,00€
Fettuccine de salmão fumado com molho de rúcula, ovas de salmão e funcho <i>Fettuccine of smoked salmon with arugula sauce, salmon eggs and fennel</i>	18,00€



WINE BAR

7 | TORRE DE GOMARIZ WINE & SPA HOTEL

SOBREMESAS DESSERTS

Gelados artesanais: chocolate, caramelo salgado, frutos vermelhos, amêndoa, chocolate Oreo (cada bola) <i>Homemade ice cream; chocolate, salted caramel, red fruits, almond, oreo chocolate (per scoop)</i>	4,00€
Sorvetes: tangerina, limão e maracujá (cada bola) <i>Sorbets: tangerine, lemon and passion fruit (per scoop)</i>	4,00€
Mousse de chocolate <i>Chocolate mousse</i>	5,00€
Cheesecake de frutos vermelhos <i>Red fruit cheesecake</i>	8,00€
Fruta laminada <i>Sliced fruit</i>	8,00€



WINE BAR
BEBIDAS



REFRIGERANTES | SOFT DRINKS

Água mineral / Still water	2,00€
Água tónica / Tonic water	3,00€
Água c/ gás / Sparkling water	2,50€
Néctar / Juice	3,50€
Coca Cola / Coca Cola Zero / 7up	3,50€
Ice Tea	3,50€
Ginger Ale	3,50€
Sumo natural / Fresh juice	4,50€

BEBIDAS QUENTES | HOT BEVERAGES

Expresso / Express	2,50€
Descafeinado / Decaf express	2,50€
Americano / American coffee	3,00€
Café c/ leite / Coffee with milk	3,00€
Cappuccino	4,00€
Chá / Tea	4,00€
Chocolate quente / Hot chocolate	4,00€
Expresso Duplo / Double express	4,50€

CAFÉ COM LICOR | COFFEE WITH LIQUOR

Baileys Coffee	9,00€
Irish Coffee (Jameson's)	9,00€
Italian Coffee (Amaretto)	9,00€



WINE BAR

10 | TORRE DE GOMARIZ WINE & SPA HOTEL

CERVEJA | BEER

Super Bock	3,50€
Heineken	4,00€
Letra – cerveza artesanal / craft beer	5,00€

GIN TÓNICO | GIN TONIC

Tanqueray	10,00€
Big Boss	12,00€
Bombay Sapphire	12,00€
Citadelle Reserve	14,00€
G'Vine	14,00€
Nordés	14,00€
Hendrick's	14,00€
Martin Miller's	14,00€
Tanqueray No. Ten	14,00€
Monkey 47	16,00€

APERITIVO | APERITIVE

Martini Extra Dry	6,00€
Martini Bianco	6,00€
Martini Rosso	6,00€



WINE BAR

11 | TORRE DE GOMARIZ WINE & SPA HOTEL

VODKA

Absolut	8,00€
Absolut Citron	8,00€
Smirnoff	8,00€
Stolichnaya	8,00€
Grey Goose	9,00€

RUM

Havana 3	7,00€
Bacardi Superior	7,00€
Brugal Anejo	8,00€
Havana 7	9,00€
Captain Morgan Spiced	10,00€

CACHAÇA

Sagatiba Pura	6,00€
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TEQUILA

Don Julio	7,00€
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PORTO | PORT WHINE

Taylor's Fine White	6,00€
Taylor's Chip Dry	6,00€
Taylor's Tawny	6,00€
Taylor's LBV	8,00€
Taylor's 10 anos	12,00€
Taylor's 20 anos	16,00€



WINE BAR

12 | TORRE DE GOMARIZ WINE & SPA HOTEL

SHERRY

Croft 6,00€

MOSCATEL | MUSCAT

Moscatel de Setúbal 6,00€

Moscatel Roxo 8,00€

LICORES | LIQUORS

Licor de Amêndoa Amarga 6,00€

Frangélico 6,00€

Licor Beirão 6,00€

Limoncello 6,00€

Malibu 6,00€

Safari 6,00€

Tia Maria 7,00€

Bailey's Irish Cream 7,00€

Grand Marnier 7,00€

Amaretto Disaronno Originale 7,00€

Cointreau 7,00€

COGNAC

Remy Martin VSOP 14,00€



WINE BAR

13 | TORRE DE GOMARIZ WINE & SPA HOTEL

BRANDY

C.R.F.	7,00€
Antiqua	8,00€
Chancella	9,00€

WHISKY IRELAND

Jameson	9,00€
Bushmills	9,00€

WHISKY AMERICAN

Jack Daniel's No. 7	10,00€
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BLENDED SCOTCH WHISKY

Cutty Sark	9,00€
Famous Grouse	10,00€
J&B 15 anos	10,00€
Chivas Regal 12 anos	12,00€
Johnnie Walker Black Label 12 anos	12,00€



WINE BAR

14 | TORRE DE GOMARIZ WINE & SPA HOTEL

SINGLE MALT WISKY

Bushmills 10 anos	14,00€
Cardhu 12 anos	14,00€
Glenfiddich 12 anos	14,00€
The Glenlivet 12 anos	14,00€
Glenmorangie 10 anos	16,00€
Balvenie Double Wood 12 anos	16,00€
Macallan Amber	16,00€
Jameson 18 anos	20,00€
Bushmills 21 anos	24,00€

COCKTAILS

Porto Tónico	9,00€
Bellini	9,00€
Daiquiri	9,00€
Caipirinha	9,00€
Negroni	9,00€
Long Island Ice Tea	9,00€
Margarita	9,00€
Mojito	9,00€
Pina Colada	9,00€
Dry Martini	9,00€



WINE BAR

15 | TORRE DE GOMARIZ WINE & SPA HOTEL

MOCKTAILS

Pink Lemonade	6,00€
Virgin Mojito	8,00€
Virgin Daiquiri	8,00€

VINHO BRANCO | WHITE WINE

COPO/GLASS

Torre de Gomariz Loureiro	5,00€
Torre de Gomariz Escolha	5,00€

VINHO TINTO | RED WINE

COPO/GLASS

Duvalley	5,00€
Torre de Gomariz Vinhão	5,00€
Picos do Couto Reserva	7,00€

VINHO ROSÉ | ROSE WINE

COPO/GLASS

Torre de Gomariz Rosé	5,00€
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ESPUMANTE | SPARKLING WINE

COPO/GLASS

Montanha Superior Bruto	6,00€
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