

M E N U

"Arcadas" is an author-driven restaurant led by Chef Vítor Dias, who draws inspiration from the ancestral gastronomic and cultural traditions of Quinta das Lágrimas, the city of Coimbra, and the Central Region of Portugal to create dishes that honor this heritage while reflecting his individual personality. Because we are surrounded by centuries-old convents and monasteries, those traditions—especially in confectionery—are also honored. Another key element of our cuisine is Nature, so present at the Quinta, which enters the restaurant in the form of aromas, essences, and textures.

We value native flavors and products, coming from the nearby land and sea, from the Mondego fields (such as DOP rice), from the inland mountains (cheeses and goat and wild boar meats), and from the port of Figueira da Foz (fish, shellfish, and seaweed), served at "Arcadas" in harmony with the rhythm of the seasons. We also use, as Nature allows, ingredients organically produced on the grounds of Quinta das Lágrimas, such as aromatic herbs, vegetables, and fruits.

At our table we celebrate love, inspired by the timeless story at the heart of our essence and 700-year history— the tragic and beautiful romance of Pedro and Inês, lived at Quinta das Lágrimas. This eternal love is also reflected in our signature wine, "Pedro & Inês".

In terms of wines, and because we stand at the gateway to two important wine regions, Bairrada and Dão, we choose to highlight local production on our wine list, ensuring abundance and quality in the available selections, without forgetting wines produced in other regions of Portugal and the world.



S T A R T E R S

AMBERJACK Amberjack, mango, galangal and chipotle pepper	32,00€	EEL Smoked eel from Figueira da Foz, apple and bergamot	37,00€
CRAB Soft-shell crab, green curry, kizami wasabi	34,00€	EGG Low-temperature egg, potato, asparagus and Alentejo pork jowl	27,00€

V E G E T A R I A N & V E G A N

EGGPLANT Tomato, olives, peanuts, and fermented soy	25,00€	GREEN PEA Green pea pannacotta, kefir and wasabi	26,00€
FRESH PASTA Basil, spinach, pistachios, and aged cheese	28,00€	LOWER MONDEGO Creamy rice, sesame seeds, and sea truffle	28,00€

M E A T S

ANGUS Sautéed steak with aromatic herbs, creamy vegetables and ripe lemon	44,00€	THE FAITHFUL FRIEND Smoked cod, lupin, peach and lemon thyme	41,00€
SUCKLING PIG Confit pork belly, beetroot, parsnip and Szechuan sauce	39,00€	CLP Shrimp, lobster and turbot, peas and butter sauce	46,00€
POULTRY Duck magret, carrot and orange from our farm	42,00€	THE FISH MARKET Creamy rice from the Mondego valley, steamed prawns and fish of the day	42,00€

F I S H

D E S S E R T S

HEART Passion fruit, lychee, and jasmine	19,00€	CHOCOLATE Banana, peanuts, and salted caramel	20,00€
THE MIRACLE OF ROSES Walnut, egg, and roses	19,00€	PINEAPPLE Azores pineapple, coconut, and lemon verbena	18,00€
STRAWBERRY Pistachio, rhubarb, and mint	19,00€		

M E N U S

MENU “FONTE DOS AMORES”

75,00€

WELCOME FROM CHEF VÍTOR DIAS

GREEN PEA

Green pea pannacotta, kefir and wasabi

SUCKLING PIG

Confit pork belly, beetroot, sweet potato and Szechuan sauce

HEART

Passion fruit, lychee and jasmine

PETIT - FOURS

75,00€ per person

20,00€ cheese supplement

30,00€ wine pairing suggestion

Menu served until 22:00 pm



QUINTA DAS LÁGRIMAS
SINCE 1326



Independently minded

M E N U S

700TH ANNIVERSARY MENU OF QUINTA DAS LÁGRIMAS

95,00€

WELCOME FROM CHEF VÍTOR DIAS

EEL

Smoked eel from Figueira da Foz, apple and bergamot

EGG

Low-temperature egg, potato, asparagus
and Alentejo pork jowl

POULTRY

Duck magret, carrot and orange from our farm

THE MIRACLE OF ROSES

Walnut, egg and roses

PETIT- FOURS

95,00€ per person

20,00€ cheese supplement

35,00€ wine pairing suggestion

Menu served until 22:00 pm



QUINTA DAS LÁGRIMAS
SINCE 1326



Independently minded

M E N U S

PEDRO & INÊS MENU

135,00€

WELCOME FROM CHEF VÍTOR DIAS

AMBERJACK

Amberjack, mango, galangal and chipotle pepper

CRAB

Soft-shell crab, green curry, kizami Wasabi

CLP

Shrimp, lobster and turbot, peas and butter sauce

ANGUS

Sautéed steak with aromatic herbs, creamy vegetables
and aged lemon

BAIRRADA

Baga sparkling wine rock

CHOCOLATE

Banana, peanut and salted caramel

PETIT- FOURS

135,00€ per person
20,00€ cheese supplement
45,00€ wine paring suggestion
Menu served until 21 pm



QUINTA DAS LÁGRIMAS
SINCE 1326



Independently minded

M E N U S

VEGAN MENU

65,00€

WELCOME FROM CHEF VÍTOR DIAS

EGGPLANT

Tomato, olive, peanut and fermented soy

BAIXO MONDEGO

Creamy rice, sesame and sea truffle

PINEAPPLE

Azores pineapple, coconut and lemon verbena

PETIT- FOURS

65,00€ per person

30,00€ wine paring suggestion

Menu served until 22:00 pm



QUINTA DAS LÁGRIMAS
SINCE 1326



Independently minded

The preparations presented were planned as a complete experiment, in case of division of dishes will be added to their cost 10,00€ in the case of starter, vegetarian or dessert dishes and 15,00€ in the case of fish and meat dishes.

Dear customer, if you are allergic to any substance, please ask one of our employees for clarification regarding the list of allergens present in each of the available dishes.

Decreto-lei 10/2015, de 16 de janeiro - "No dish, food product or drink, including the couvert, may be charged if it is not requested by the customer or is rendered unusable by the customer."

Vat included

There is book of complaints



QUINTA DAS LÁGRIMAS
SINCE 1326



Independently minded