



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.



QUINTA DAS LÁGRIMAS
SINCE 1326



Independently minded

STARTERS

FLAVORS OF THE SMOKEHOUSE	34,00€	"BT" EGG	24,00€
Smoked eel, lime, parsnip in two textures and sweet & sour Japanese sauce		Quince chutney, caramelized walnut and creamy Serra da Estrela cheese	
FOIE-GRAS	34,00€	FISH SOUP	27,00€
Foie gras terrine, purple fig and late harvest wine from Bairrada		Algarve prawn, market fish, cuttlefish and crispy corn with seaweed	

VEGETARIAN & VEGAN

BUTTERNUT SQUASH	23,00€	MUSHROOMS	28,00€
Creamy squash with cardamom, apple chutney and Jerusalem artichoke		Mushroom linguine, truffle, and Beira Baixa yellow cheese	
CARROT & ORANGE	26,00€	"CUSCUS"	25,00€
Carrot jelly with orange, shimeji pickle, carrot and ginger ice cream		Stew of beetroot buckwheat "couscous" with horseradish, celery and hazelnut sauce	

MEATS

ANGUS	42,00€
Seared sirloin, chestnut velvet and chips, mushroom variations and Baga wine sauce	
SUCKLING PIG	39,00€
Slowly confit pork belly, winter leafy greens and rhubarb tart	
BEEF	43,00€
Braised oxtail, truffled potato cream, wilted spinach and sautéed mushrooms	

FISH

THE FAITHFUL FRIEND	39,00€
Confit cod loin, swim bladder, stewed Kennebec potato pearls, saffron essence and black garlic emulsion	
C. L. P.	45,00€
Prawn, lobster, turbot, pumpkin symphony, butter and herb cream	
WHAT THE SEA GIVES US	42,00€
Fish of the day, cuttlefish, cornmeal purée ("xerém") and cockles	

DESSERTS

THE HEART	19,00€	THE CHOCOLATE	19,00€
Conventual flavors, walnut and pink grapefruit		Peanut ganache, chocolate ice cream and nut praline	
THE CLASSIC	18,00€	HONEY	17,00€
Burnt crème brûlée with thyme ice cream, poppy and sesame crisp		Honey mousse, Alcobaça apple chutney, and rosemary sorbet	
BAIXO MONDEGO RICE	18,00€	CHEESES	22,50
Sweet rice cream with cinnamon and citrus aromas		Serra da Estrela, Rabaçal DOP, São Miguel Island cheeses with Serra da Lousã honey	



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M E N U S

FONTE DOS AMORES

75,00€

CHEF'S WELCOME

"BT" EGG

Quince chutney, caramelized walnut and
creamy Serra da Estrela cheese

SUCKLING PIG

Slowly confit pork belly, winter leafy greens
and rhubarb tart

THE HEART

Conventual flavors, walnut and pink
grapefruit

PETIT - FOURS

18€ Cheese supplement
30€ Wine pairing suggestion
Menu served until 22pm

M E N U S

MENU PEDRO & INÊS CELEBRATION OF THE 30TH ANNIVERSARY OF QUINTA DAS LÁGRIMAS

95,00€

CHEF'S WELCOME

FISH SOUP

Algarve prawn, market fish, cuttlefish
and crispy corn with seaweed

C. L. P.

Prawn, lobster, turbot, pumpkin symphony,
butter and herb cream

BEEF

Braised oxtail, truffled potato cream, wilted
spinach, and sautéed mushrooms

THE CLASSIC

Burnt crème brûlée with thyme ice cream,
poppy and sesame crisp

PETIT- FOURS

18€ Cheese supplement
35€ Wine paring suggestion
Menu served until 22pm

M E N U S

MENU ARCADAS

120,00€

CHEF'S WELCOME

FOIE GRAS

Foie gras terrine, purple fig
and late harvest wine from Bairrada

FLAVORS OF THE SMOKEHOUSE

Smoked eel, lime, parsnip in two textures and
sweet & sour Japanese sauce

WHAT THE SEA GIVES US

Fish of the day, cuttlefish, cornmeal purée
("xerém") and cockles

ANGUS

Seared sirloin, chestnut velvet and chips,
mushroom variations and Baga wine sauce

PINEAPPLE TEXTURES

THE CHOCOLATE

Peanut ganache, chocolate ice cream
and nut praline

PETIT-FOURS

18€ Cheese supplement
45€ Wine pairing suggestion
Menu served until 21pm



QUINTA DAS LÁGRIMAS
SINCE 1326



Independently minded

M E N U S

MENU VEGAN/ VEGETARIAN

75,00€

CHEF'S WELCOME

BUTTERNUT SQUASH

Creamy squash with cardamom, apple chutney and Jerusalem artichoke

CARROT & ORANGE

Carrot jelly with orange, shimeji pickle, carrot and ginger ice cream

"CUSCUS"

Stew of beetroot buckwheat "cuscus" with horseradish, celery and hazelnut sauce

HONEY

Honey mousse, Alcobaça apple chutney and rosemary sorbet

PETIT-FOURS

35€ Wine paring suggestion
Menu served until 22pm



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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