

M A P A

L'AND Vineyards



MAPA

MAPA takes you through a journey of creative gastronomic paths.

Highlighting gastronomy as a universal language, MAPA celebrates the connection of cultures emerging from the history and the maritime voyages of Portuguese People.

Chef David Jesus unfolds a journey through his life experiences and memories, supported by meticulous research, with his very unique sense of creativity to make each dish a destination among the map.

He praises the language enriched by the identity of Alentejo, the first and central point of the openness portrayed in this journey.

The scene lighting is an impressive collection of lamps by Tom Dixon, playing a role in the affirmation of flavors, colors and textures.

The highlight goes to local ingredients by organic farmers, local meat, and fresh fish from Setúbal fish. They share the stage with techniques and recipes from abroad. Conveying is the language spoken to affirm Mapa as a Voyage Restaurant.

David Jesus

“Since I was a child, I have always loved cooking and being in the kitchen. It was my parents’ and my family’s kitchens that encouraged and awakened my love for cooking. For me, the kitchen is symbol of love and comfort. It has been quite a journey since 1995 with still much to discover, learn and explore: it is fascinating to travel and be able to feel, observe and understand the essence of each cuisine, the differences and influences of each culture. Proudly Portuguese and a cook, I feel honoured and proud to dedicate myself to promoting Portuguese gastronomy and contributing to making Portugal a gastronomic destination of excellence.” - David Jesus

MAPA gastronomy is presented with the valuable help of Luís Mira, Restaurant Manager and paired with splendid wines with the help of Pedro Durand, Head Sommelier:

“Explore the geography, compiling historical and literary curiosities about the origins of regional and Portuguese cuisine, appreciating and discovering different dishes and the context of their presentation. Our goal is to characterize cultural specifics and value the Eno gastronomic heritage that combines with the sustainability of our products and our inner being. Bon voyage!”

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'CAMINHOS'

Snacks

—

Algarve Coast Shrimp

matapa – peanuts – *coconut*
Mozambique, 1498

—

Azorean Tuna

miso – tempura – pickled seaweed
Japan, 1542

—

Algarve Scarlett Red Shrimp

xeq xeq – green apple – salicornia
Goa, Índia, 1510

—

Setubal Red Mullet

xerem – cockles
Brazilian Moqueca flavours
Brazil, 1500

—

Roast Squab

barley - almonds and cinnamon - mint sauce
North of Africa, 1415

—

Mango

rice – coconut
Kingdom of Siam, 1511

—

Goa bebinca

coffee – rum
Índia, 1498

Petit Fours

Menu: 140.00 €

Portuguese Wine Journey: 70.00 €

International Wine Journey: 120.00 €

Caminhos Tasting Menu is served until 2.00 pm at lunch and
until 9.00 pm at dinner. In order to offer you the utmost
experience, Caminhos is served to all guests sharing a table.

All meals that we serve may contain the following allergens:
cereals containing gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame seeds, sulfites, lupine, molluscs.

In the final amount of the bill, we include a suggested charge of 7.5 per cent, which is shared among the entire Restaurant and Kitchen
Team. This suggestion may be corrected before the bill is paid.

We are grateful for your preference and the trust you have placed in our service.
MAPA has a guest satisfaction book available | VAT included

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ALENTEJO MENU

Snacks

Acorn Pig trotters

Algarve coast shrimp – coriander

—

Cod

egg – garlic – pennyroyal

—

Acorn Iberian pig presa

fermented turnips – sprouts

—

Conventual Egg dessert

citrus

—

Petit Fours

Menu: 90.00 €

Wine Pairing: 40.00 €

Alentejo Tasting Menu is served until 2.30 pm
at lunch and until 9.30 pm at dinner.

In order to offer you the utmost experience, Alentejo
Menu is served to all guests sharing a table.

All meals that we serve may contain the following allergens:
cereals containing gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame seeds, sulfites, lupine, molluscs.

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STARTERS

Scarlett Red Shrimp

chestnuts – basil

38,00€

Azorean Tuna

miso – tempura – pickled seaweed

29,00€

Acorn Pig trotters

egg yolk – coriander

27,00€

Cod

egg – garlic – pennyroyal

28,00€

FROM THE GARDEN

Coliflower

curry – hazelnuts

22,00€

Xerém

wild mushrooms – black truffle

32,00€

Creamy Rice

green asparagus – spring onions

30,00€

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FROM THE SEA

Roasted Seabream Portuguese style
baby onions – tomato and chourizo
38,00€

Red Mullet and Algarve Scarlett Shrimp
Goa inspirations
46,00€

Turbot
corn – cockles
Brazilian Moqueca flavours
37,00€

FROM THE LAND

Alentejo beef loin
sweet garlic – roasted vegetables
39,00€

Roast Squab
barley - almonds and cinnamon - mint sauce
36,00€

Presa de porco de bolota
fermented turnips – sprouts
38,00€

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DESSERTS

Mango

rice - coconut
18,00€

Goan bebinca

coffee - rum
18,00€

Chocolate and acorn

18,00€

Conventual Egg and citrus dessert

18,00€

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