

S Í T I O

SANTAR

There are places we visit and places we truly experience, places we savour with our eyes and now with our palate. This is an edible geography.

SÍTIO by Inês Beja is an experience that can only be lived in Santar

The SÍTIO was born in Santar, at Valverde Santar Hotel & Spa, set amidst vineyards, historic gardens and manor houses that create a unique atmosphere. Here, the experience begins before reaching the table, crossing the Historic Gardens and vineyards of Santar and unfolding into a continuous connection with the territory.

Under the direction of Chef Inês Beja, the cuisine is rooted in local ingredients and regional knowledge, embracing an approach that respects origin while remaining open to discovery. Each dish reflects the meeting point between tradition and contemporary creativity, revealing flavours that welcome and invite a return.

At the same time, this gastronomic experience goes beyond what is served on the plate. It can only be fully understood as part of a broader whole involving the Historic Gardens and vineyards of Santar, the identity of Santar Vila Jardim and the hospitality of Valverde Santar Hotel & Spa, whose spirit resonates with the world of Relais & Châteaux.

This is a regional and countryside-inspired dining experience with an aristocratic touch, where warmth meets refinement and every detail contributes to a sense of permanence and well-being.

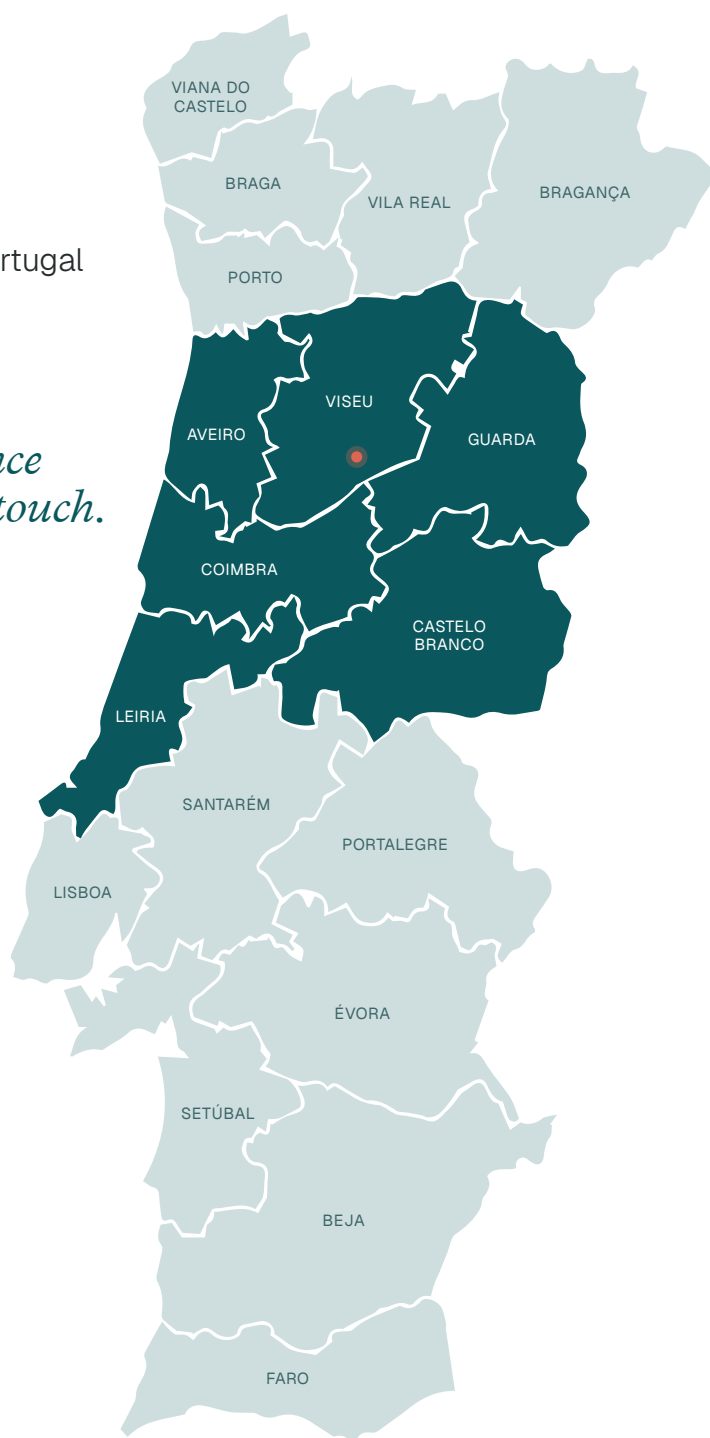
At SÍTIO, time slows down, the table takes shape and the moment gains a new dimension. It is not simply a restaurant, but a place where everything connects and where the experience is lived in its entirety.

An experience not to be missed.



● SÍTIO Santar
Santar — Centre Region, Portugal

*A regional and
countryside-inspired
gastronomic experience
with an aristocratic touch.*



A	CELERY
C	CRUSTACEANS
F	TREE NUTS
G	GLUTEN
L	MILK
M	MOLLUSCS
MT	MUSTARD
O	EGGS
P	FISH
S	SOY
SF	SULPHITES

All prices include VAT at the legal rate in force. If you have any allergies or food intolerances, please ask for our allergen information.

No dish, food item or beverage will be charged unless it has been requested by the guest and consumed.



FROM TRÁS-OS-MONTES

the Veal

FROM MANHOUCE

the Corn



FROM LAFÕES

the D. Branca Wine

FROM MOLELOS

the Black clay



FROM TEIXEIRA RIVER

the Trout

FROM SERRA DA ESTRELA

the Cheese



FROM SANTAR

the Aromatic Herbs

FROM NELAS

the Olive oil



FROM CARREGAL DO SAL

the Cured Sausages and Fleur de Sel

FROM MONDEGO RIVER

the Eel



FROM QUINTA D'AZENHA

the Vegetables

FROM FIGUEIRA DA FOZ

the Rice



FROM VAGUEIRA

the Fish

FROM ARRONCHES

the *Presunto* and Cacholeira





ENDOGENOUS TASTING MENU

The territory reaches the table differently every day.
In harmony with nature.

Origin

Tasting Menu (4 moments)

2 Starters
1 Main Course
1 Dessert

45.00

with wine pairing — 60.00

Territory

Tasting Menu (5 moments)

2 Starters
1 Fish Course
1 Meat Course
1 Dessert

60.00

with wine pairing — 80.00



Starters

Couvert	G L SF	4.50
Wine bread, olive oil cake and corn bread		/ pax
—		
Selected butter, Galega olives, Serra da Estrela cheese cream, olive oil and onion preserve		
Bread basket	G	3.00
Selected butter	L	3.00
Butter	L	2.00
Galega olives		2.50
Serra da Estrela Cheese cream	L	3.00
Olive oil		2.00
Onion preserve	SF	2.00
Grandma’s Nazaré meat pastries	G L MT SF	7.50
Mirra-Style rabbit pie	G L MT SF	6.00
Potato Fritter with Chives	G L MT	6.00
Trout escabeche	P SF	6.00
Lafões Veal tartare	MT O SF	12.00
Sardine Tiborna with peppers	G P SF	8.00
Russian salad with smoked eel	L MT O P SF	12.00
Leek tartlet, seasonal fruit and <i>presunto</i>	G MT S SF	8.00
Cheese board	F L	12.00
Charcuterie board	G SF	12.00
Acorn-fed <i>Presunto</i> from Alentejo (70g)		16.00
Vegetable soup		4.00
Oxheart tomato soup	G O S SF	7.00



Fish

Fish of the day, rice and shrimp	A C P SF	24.00
Octopus <i>na Telha</i> , potato, onion and cabbage		28.00
<i>Zé do Pipo</i> codfish	P	22.00
Tomato rice with cod fritters	G O P SF	20.00

Meat

Oven duck rice baked with citrus	A MT SF	20.00
Veal sirloin with Pont-Neuf potatoes		28.00
Corn <i>carolos</i> and pork terrine	A S SF	19.00
Kid goat with <i>migas</i>	G MT SF	24.00

Other

Cabbage parcel with <i>migas</i> and beans	A G S SF	18.00
Kid's Menu	L O	14.00
Vegetable soup		
Chicken, rice and French fries		
Chocolate mousse or fruit		
French fries		4.50
Mixed salad		4.00
Oven-baked rice	A MT SF	9.00
White rice		4.00
<i>Migas</i>		4.00



Dessert

Citrus dessert	F L O	6.50
D. Branca pudding and bread crumble	G L O	7.00
Chocolate, beetroot and raspberry	L O	6.50
<i>Pão de ló</i> , olive oil, fleur de sel and goat's milk	G O	7.00

For celebrations with cake brought from outside the restaurant, a service charge of €1.50 per guest applies.



*A place becomes a “Sitio”
when it leaves us longing to return.*

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SANTAR