

Welcome To The Folly

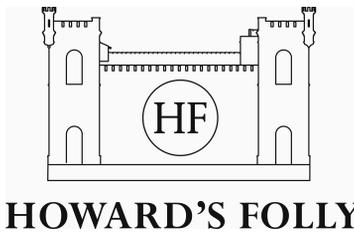
There is a saying that if you are a true Alentejano whether you are rich or poor, your table is always set. This warmth and hospitality flavours the experience of discovering Alentejo food and wines.

At The Folly, we celebrate the rich diversity of local ingredients and showcase local small producers to bring you the best of what the Alentejo has to offer.

Our menu is specially designed to reflect the Alentejo's gastronomic heritage. We present traditional recipes in a contemporary style and as sharing plates. This allows you to enjoy many different flavours and textures and to pair dishes with Howard's Folly and our carefully curated selection of local wines.

All prices include IVA at the current rate

If you have any kind of allergy or food intolerance, please speak to our staff.



Start with Conduto

“Conduto” is the bread-based snack that local farm workers, known as “Ganbão” would eat between meals.

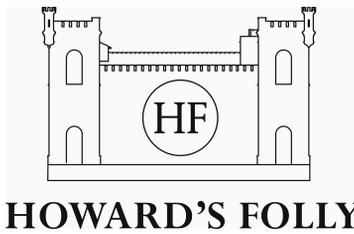
Alentejo Gold Couvert	€ 2.50/pp
Herdade das Barrocas olive oil, seasoned olives from the Estremoz market, aromatic butter and Alentejo bread.	
Cheesemakers’ Selection	€ 8.50
Explore three different cheeses from our local cheese makers served with red onion chutney.	
Dona Otavia Smoke House	€ 12.00
A selection of charcuterie and smoked sausages, made by Dona Otavia using old family recipes and methods.	
Ibérico Ham	€ 18.00
100g of locally reared black pig from the Estremoz smoke house, hand-sliced in the restaurant. This smoked ham is famous for a reason!	
Baked Sheep’s Cheese	€ 6.50
Monte de Cegarrega Sheep’s Cheese baked with garlic and served with caramelized red onion and rosemary and toasted Alentejo bread.	
Howard’s Folly Deli Board	€ 18.00
A selection of Dona Otavia’s charcuterie, cheesemaker’s selection, onion chutney and mixed pickled vegetables.	

Pe·tis·cos for sharing

These are the Portuguese equivalent of the Spanish Tapas, made for sharing and the perfect accompaniment to Howard’s Folly and our carefully curated selection of local wines.

From the Vegetable Garden ...

Tomato Soup	€ 7.50
Traditional Alentejo tomato soup garnished with oregano oil and served with a low temperature egg, a mix of fried chorizos, sliced green bell peppers and Alentejo bread croutons.	
Mogango Pumpkin Tempura	€ 8.00
Pumpkin tempura, with soy dipping emulsion and chives.	
Sautéed Wild Mushrooms	€ 7.50
A selection of local mushrooms sautéed with thyme served with poached egg, topped with fried julienne leeks.	



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From the Sea ...

Wrapped Shrimp

Fried shrimp from the Alentejo coast wrapped in crispy pastry seasoned with local herbs and accompanied by fried shrimps' heads and herb mayonnaise.

€ 14.00

Dogfish and Asparagus Rice

Dogfish is traditionally served as a soup, here we present Dogfish rice with Asparagus.

€ 12.00

Açorda

Layers of fresh cod, minced coriander and garlic in olive oil, low temperature egg garnished with Alentejo bread.

€ 9.00

From the Farm ...

Alentejo Fried Chicken

Diced deep fried chicken breast served in a spicy sauce made of Estremoz honey, lime and bell peppers.

€ 7.00

Alentejo Steak Prego

Two Alentejo sirloin steak sandwiches garnished with padron peppers, piri piri sauce and melted cheese.

€ 8.00

Croquettes de Alheira

Croquettes of poultry and game served with basil mayonnaise.

€ 4.00

Howard's Folly Sonhador Lamb

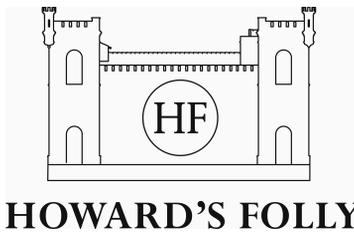
Lamb tenderloin in a red wine reduction served with pennyroyal migas and caramelised carrots.

€ 16.00

Pork Bifana

Our take on the well-known traditional pork steak sandwich. We serve pulled pork in paprika sauce accompanied with a mustard sauce.

€ 5,00



Desserts

Deserts are called “sobremesas” or “after meal” in Portuguese. They are traditionally served with Port or other desert wines. Here are a selection of our favourites.

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| Chocolate Mousse with Pennyroyal Meringue | € 5.00 |
| Frozen chocolate mousse with pennyroyal meringue, drizzled with olive oil and garnished with salt flakes. | |
| Encharcada | € 5.50 |
| A traditional convent egg and sugar pudding, served with orange segments and Alentejo aromatic syrup. | |
| Goat's Cheese and Pumpkin | € 7.50 |
| Goat's cheese ice cream, served with pumpkin jam and crispy pastry sprinkled with cinnamon and icing sugar. | |
| Portalegre Bravo Apple Crumble | € 7.50 |
| Portalegre Bravo apple compote, salted caramel, rosemary crumble garnished with cinnamon foam. | |