

ENGLISH



The Gourmet That Tastes Like Home

Villa Mendo was born from Chef Rui Santos' passion for food. A son of this land, he refined his craft in several kitchens across Portugal and brought to Estela a cuisine of product, memory and care.

Here, the touch of homemade gourmet comes from a love of simplicity, fresh local, organic and seasonal ingredients, and the pleasure of welcoming guests to the table.

Chef Rui Santos · Estela – Pova de Varzim · Reservations: +351 252 618 675 | +351 913 853 003

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Aperitifs & Cocktails

To awaken the appetite

Passion Fruit Porto Tonic	6.00€
Cuba Libre	5.50€
Whisky & Cola	5.50€
Mojito with William Hinton 3-Year	
Madeira Rum	5.50€
Caipimendo	5.50€
Porto Tonic	4.00€
Moot Vermouth	3.50€
Nordesia Alvarinho Vermouth	3.50€
Villa Mendo Non-Alcohol Cocktail	3.00€

Gin

Served with suggested garnish

Adamus – Mint	9.50€
Sharish – Green Apple & Cinnamon	8.50€
Sharish Blue – Blueberries	8.50€
Corema Gin	8.50€
Gordon's 0% Alcohol – Lemon	8.00€
Roku – Ginger	7.00€
Moncao Alvarinho	7.00€
Opium Red – Wild Berries	5.00€
Opium Passion – Passion Fruit	5.00€

To Start

Couvert and first sharing moments

Couvert (per person)	2.50€
Warm bread and corn bread with flavoured butter.	
Full Couvert (per person)	4.00€
Warm bread and corn bread, organic Quinta dos Remoinhos olive oil, olives and house-made Villa Mendo pâtés.	

Starters

To share, taste slowly and begin the meal

Cheese & Cured Meat Board	14.00€
A sharing selection with intense flavours and traditional character.	
Garlic Shrimp	14.00€
Juicy shrimp, garlic, olive oil and a rich finish.	
Iberian Ham	12.00€
Fine, savoury and elegant.	
Crispy Codfish with Avintes Corn Bread	9.75€
Crispy texture, Portuguese flavour and the comfort of corn bread.	
Sautéed Pleurotus Mushrooms with Asparagus and Smoked Duck	9.00€
Meaty mushrooms, fresh vegetables and a smoky touch.	
Stuffed Portobello with Peppers and Mirandela Alheira	9.00€
Oven-baked, intense and full of flavour.	
Fish Soup	8.00€
Deep broth, rich sea flavour and comfort.	
Oxtail Croquettes (4 pcs)	6.00€
Creamy inside and crispy outside.	
Shrimp Crepes (4 pcs)	6.00€
Delicate, crispy and full of sea flavour.	
Cream of Our Land	3.00€
Warm, simple and comforting.	

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Sea & Tradition

Atlantic products

Villa Mendo Codfish	22.00€
Award-winning contemporary codfish dish: tradition, technique and the soul of the house.	
Apulia Stone Octopus Tentacle	19.50€
Stone octopus from Apulia with red bean migas.	
Our Póvoa-Style Hake	17.00€
Local tradition reinterpreted with fresh product.	
Fish Market Rice (2 people)	Price on request
Fish of the week, chosen according to the local fish market.	

From the Land

Signature comfort cuisine

Braised Beef Cheek	18.50€
With chestnuts, bean rice and spices. Deep, slow and comforting.	
Low-Temperature Suckling Pig	18.00€
Pepper and orange sauce, cabbage migas and chips.	
Chicken Puff Pastry	17.00€
Wholegrain mustard, artisanal red onion jam, asparagus and sweet potato purée.	
Alheira Risotto	16.00€
With greens and roasted pineapple. Creamy, Portuguese and fresh on the finish.	

Vegetarian, Vegan & Kids

Options designed for everyone

Mushroom & Vegetable Bolognese	17.00€
Vegetarian, rich and comforting.	
Mushroom & Asparagus Risotto	15.00€
Creamy, vegetal and elegant.	
Sautéed Linguine with Vegetables	13.00€
Gluten-free option available.	
Kids Menu (up to 10 years old)	17.50€
Soup, main course, drink and dessert.	

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Grill & Aged Meats

Selected meats and careful grilling

35-Day Dry-Aged Rib Steak (~1kg)	65.00€
Quinta do Toural Rib Steak (~1kg)	55.00€
35-Day Dry-Aged T-Bone (~800g)	45.00€
Sirloin (~300g)	22.00€
Picanha (~250g)	18.00€
Top Sirloin (~250g)	16.00€
Bísaro Pork Neck	12.50€

Sides

To complete the grill, balance flavours and share at the table

Mushroom Risotto	4.75€	Crispy Fries	3.50€
Our Black Beans	4.75€	Country Salad	3.00€
Roasted Vegetables	4.00€	Batata d'Areia	3.00€
Wild Rice	3.50€		

Grill Sharing

Ideal for sharing at the table

Grill Selection (2 people)	35.00€
<i>Bísaro pork and Black Angus beef. Sides: wild rice and roasted vegetables.</i>	
Grill Selection (3 people)	54.00€
<i>Bísaro pork and two cuts of Black Angus beef. Sides: wild rice, roasted vegetables and Batata d'Areia.</i>	
Premium Selection (2 people)	40.00€
<i>Bísaro pork and two premium Black Angus cuts (picanha or sirloin). Sides: wild rice and roasted vegetables.</i>	
Premium Selection (3 people)	60.00€
<i>Bísaro pork and two premium Black Angus cuts (picanha or sirloin). Sides: mushroom risotto, roasted vegetables and Batata d'Areia.</i>	

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Sweet Ending

Desserts and small final pleasures

Moist Sponge Cake	9.00€
With Serra cheese and LBV Port wine.	
Caramel Fondant	7.00€
Warm, creamy and intense.	
Apple Crumble	6.00€
With artisanal ice cream, crunch and warm fruit.	
Chocolate Brownie	5.00€
Gluten-free. Add a scoop of ice cream +2.00€.	
Póvoa-Style Rabanada with Pine Nuts and Port Wine Sauce	5.00€
A sweet memory of Póvoa, pine nuts and Port reduction.	
Fresh Fruit	3.50€
Fresh and simple.	
Artisanal Ice Cream Scoop	3.00€
Strawberry, chocolate, vanilla, hazelnut.	
Fruit Salad	2.50€
Fresh and light.	
Perfect Finish: Coffee and Mini Pastel de Nata	2.20€
A small treat to close the meal.	

Dessert Experience

Sharing, contrast and pleasure until the last moment

Villa Mendo Dessert Selection	18.00€
A small journey through our pastry: three distinct flavours to discover, share and close the experience at the table.	
Villa Mendo Premium Dessert Experience	24.00€
Four creations from our pastry for a more complete experience: sharing, contrast and pleasure until the last moment.	
Pairing	
+2.00€ per person	
Complete the experience with Madeira Vermouth, 10-Year Optima Port or Limoncino.	