

Menu

From our meadows to your plate.
With kindness.

Products may contain or have traces of one or more allergens. Before placing your order, please inform the staff about any allergy or food intolerance.



Gluten (wheat, rye, barley, oats, spelt)



Crustaceans and crustacean-based products



Eggs and egg-based products



Fish and fish-based products



Peanuts and peanut-based products



Soy and soy-based products



Milk and dairy products (includes lactose)



Nuts (almonds, walnuts, hazelnuts, etc.)



Celery and celery-based products



Mustard and mustard-based products



Sesame seeds and sesame seed-based products



Sulfur dioxide and sulfites



Lupin and lupin-based products



Molluscs and mollusc-based products

The prices include VAT at the current rate.

No dish, food product, or drink, including the couvert, can be charged if it is not requested by the customer or if it is left unused.

Breakfast

08:00 to 11:00

€20.00

Children (4-11 years): €11.00

fresh orange juice • fruit • pancakes or croissants • yogurt and granola • bread • cheese and cold cuts • homemade jams • eggs • homemade cake • coffee or tea or infusion

Note: One portion of each mentioned product is served

Brunch

11:00 to 15:00

€30.00

Children (4-11 years): €15.00




















fresh orange juice • fruit • pancakes • yogurt and granola • bread and croissants • cheese and cold cuts • homemade jams • eggs • sautéed mushrooms • crispy sweet potato • deconstructed "alheira" sausage with fresh fig

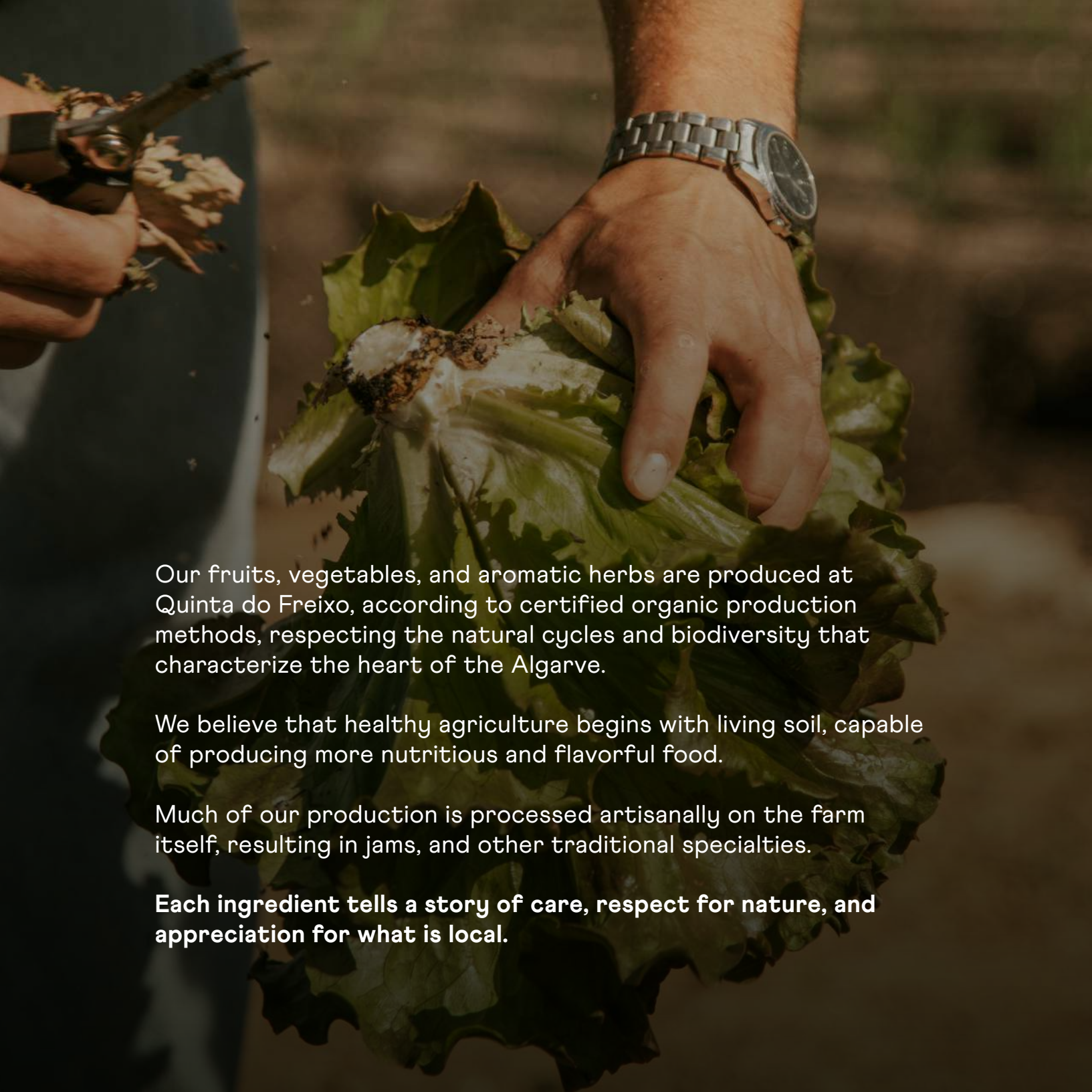
Note: One portion of each mentioned product is served



OUR BRUNCH

Complements

Toast with butter	 	€3.50
Toast with jam and honey	 	€4.50
Smoked pork sausage sandwich	  	€7.00
Prosciutto sandwich	  	€6.00
Cheese or ham sandwich	  	€5.00
Cured cheese and quince marmalade sandwich	 	€6.50
Cheese and ham sandwich	  	€6.00
Bread basket		€3.00
Sautéed mushrooms		€5.50
Croissant with jam or honey	  	€4.50
Pancakes with jam or honey	  	€4.50
Eggs (fried, scrambled, or boiled)	 	€3.50
Fruit platter		€5.50
Yogurt with granola	 	€4.00




Our fruits, vegetables, and aromatic herbs are produced at Quinta do Freixo, according to certified organic production methods, respecting the natural cycles and biodiversity that characterize the heart of the Algarve.

We believe that healthy agriculture begins with living soil, capable of producing more nutritious and flavorful food.

Much of our production is processed artisanally on the farm itself, resulting in jams, and other traditional specialties.

Each ingredient tells a story of care, respect for nature, and appreciation for what is local.

A large flock of sheep is grazing in a green field. In the background, there is a farm with several buildings and a large, forested hill under a clear blue sky.

Our flock of Campaniça sheep, a traditional breed from the Algarve mountains, plays an essential role in the balance of the ecosystem.

While grazing freely, these animals help control spontaneous vegetation, contributing to fire prevention and landscape maintenance.

Here, one of our priorities is to combine animal welfare with natural resource preservation.

Starters

Couvert board  	€6.50
algarve-style marinated carrots, olives, tuna spread, and garlic butter	
Bread basket 	€3.00
Deconstructed "alheira" sausage with fresh fig  	€7.00
Crispy sweet potato with garlic mayonnaise 	€4.00
"Bolo do caco" (typical Madeira bread) with garlic butter  	€4.50
Tomato bruschetta 	€6.00
Mediterranean bruschetta  	€7.50
Flambéed Alentejo pork chouriço sausage 	€11.00
Goat cheese puff pastries with pumpkin jam  	€7.50
Smoked pork sausage plate 	€7.00
Cured or fresh cheese small plate 	€6.00
Cheese and cold cuts board   	€14.00








GOAT CHEESE PUFF PASTRIES WITH OUR PUMPKIN JAM

Soups

Vegetable soup	€4.50
Tomato soup   	€6.00
Andalusian gazpacho 	€5.50

Salads

D. Antónia  	€14.00
fresh leaves, dried fig, goat cheese, spinach, croutons, and vinaigrette dressing	
Fresca   	€16.00
fresh leaves, seasonal fruit, walnuts, goat cheese, reduced balsamic vinegar dressing, and olive oil	





Omelets

Plain  	€10.50
Cheese/Ham/Mixed  	€13.00



TOMATO SOUP (WITH TOMATOES FROM OUR OWN PRODUCTION)

Main courses

Codfish with cream   	€17.00
Small steaks, mother's style 	€18.00
Organic vegetable curry  	€14.50
Lamb, Quinta do Freixo 	€22.50
Clássico Burger   pasture-fed beef burger with lettuce, tomato, caramelized onion, cheddar cheese, pasture-raised pork bacon, and special sauce	€15.50
Chèvre Burger   pasture-fed beef burger with chèvre cheese, caramelized onion, and spinach	€17.50
Vegan lasagna  	€16.00
Moussaka  	€18.00
Pork, Quinta do Freixo style	€19.00

For kids

Pasture-fed beef bolognese 	€9.50
Burger   	€11.00

Side dishes

Mixed salad	€3.00
Rice	€2.50
French fries	€3.00
Crispy sweet potatoes	€3.50



PORK, QUINTA DO FREIXO STYLE (WITH PORK MEAT FROM OUR OWN FARM)

Desserts




















Fig in syrup with fresh cheese	 	€7.00
Little baked quinces, grandmother's style, with vanilla ice cream and crumble	  	€6.00
Ice cream		€3.90
Fruit platter		€5.50
Chocolate mousse	 	€4.50
Apple pie	 	€4.50
Apple pie with ice cream	  	€6.00
Almond pie	   	€5.50
Orange roll cake	 	€4.50



FIG FROM OUR OWN PRODUCTION IN SYRUP WITH FRESH CHEESE

Non-alcoholic drinks

Water 0.50 l	€2.00
Water 0.75 l	€2.50
Sparkling water Água das Pedras/Castello 0.25 l	€2.50
Sparkling water 0.75 l	€3.00
Fresh orange juice	€4.00
Fresh seasonal fruit juice	€4.00
Detox juice with carrot, beetroot, and ginger	€5.00
Fresh infusion with our aromatic herbs	€3.50
Soft drinks	€3.00

Hot beverages

Coffee/Americano	€1.90
Double espresso	€3.50
Cappuccino/latte	€4.00
Glass of milk	€1.80
Chocolate milk	€3.20

Wines

Red	Barranco Longo (Algarve)	€21.00
	Esquerdino (Algarve)	€23.00
	Herdade do Barranco do Vale - Grande Reserva (Algarve)	€34.00
	Monte da Peceguina (Alentejo)	€30.00
	Malhadinha (Alentejo)	€56.00
	Esteva (Douro)	€21.00
	Grainha (Douro)	€34.00
	House wine by the glass	€4.50
White	Barranco Longo - Grande Escolha (Algarve)	€21.00
	Esquerdino Branco (Algarve)	€21.00
	Herdade do Barranco do Vale - Reserva (Algarve)	€23.00
	Monte da Peceguina (Alentejo)	€30.00
	Malhadinha (Alentejo)	€47.50
	Grainha - Reserva (Douro)	€33.50
	Planalto (Douro)	€21.00
	House wine by the glass	€4.50
Rosés	Barranco Longo (Algarve)	€21.00
	Herdade do Barranco do Vale - Reserva (Algarve)	€23.00
Sparkling wine	Esquerdino (Algarve) 0,75 l	€28.00



*Aguardente
de Figo
Fig Spirit*



*Produzida e engarrafada na Quinta
do Freixo a partir de frutos
de produção biológica destilados
por métodos tradicionais*

*Produced and bottled in Quinta
do Freixo from organic fruits
distilled by traditional methods*



44% vol. PT-BIO-02
Agricultura da UE 50cl e

FIG BRANDY MADE IN QUINTA DO FREIXO

Other alcoholic beverages

Beer	€3.50
Non-alcoholic beer	€3.50
Mead	€3.00
Martini (Rosso/Bianco)	€5.00
Brandy	€6.00
Gin Tonic	€11.50
Caipirinha serrana	€9.00
Sangria 1,5 l	€23.50
Aperol Spritz	€11.00
New whisky	€8.00
Aged whisky	€12.00
Fig brandy	€6.00
Amarguinha	€5.00
Licor Beirão	€5.00



Two must-do experiences at Quinta do Freixo

Tractor tours

During our tractor tours, you can explore the activities of Quinta do Freixo, amidst the beautiful landscapes of the Algarve mountains.

In the summer, you also have the opportunity to swim in the twin lakes.

This experience can include, or not, a meal.

Book now!



From meadow to plate

In addition to enjoying a tractor tour in Quinta do Freixo, you will visit our vegetable garden and pick some vegetables that will be part of your meal, prepared by our kitchen team.

This is an exclusive experience for groups of up to 16 people, available for lunch or dinner.

Book now!





Looking for a venue to hold a special event?

Both Quinta do Freixo and Quinta do Mel have spacious and comfortable areas that can accommodate a wide variety of private events (weddings, baptisms or birthday parties), and corporate events.

Whatever occasion you wish to celebrate, contact us and we will be happy to present a proposal that meets your needs.

Request a quote!





saia.pt



freixoquinta



quintadomel