

Maria Batata

Rio do Prado

This is a love statement to our greenhouse and
Óbidos Lagoon.

A restaurant that respects nature and is governed
by cropping seasons embracing the "Farm to Table"
concept.

More than a menu, it's a gastronomic surprise where
food is a celebration of the land that supports the
whole concept.

Highlighting the harmony between innovation and
tradition, among wines and food, sweet and savoury,
we celebrate the land and the sea.

So... we invite you to take a break and feel the
land rhythm and what it provides.

Taste and talk..

Arelho, in the Fenicio time, it means part of the
mandible, what justifies for having his feet near
the river who disappears in Óbidos Lagoon.

With the lusitains, the languages evolution has
keeper the phonetic similarity.

Ancient fishing village, protected by Saint Andre,
in the XX century has emerged the agriculture as
main activity. Men and women paid tribute from
sunrise to sunset. They resisted more and more and
keeper the richness of the rural society, built all
over the field.

We pay tribute here to those Marias.

Tasting Menu "ORIGINS"- 55€/person

From the Orchard

Soup of the day - 4€

Bio Salad (Vegan) - 5€

Couvert- 2€/person

Padron Peppers - 9€

Peasant potatoes with garlic sauce (vegetarian) - 6€

Poached egg with corn texture and crispy chicken -
9€

Portobello with thyme and garlic bread- 11€

Mushrooms rice, asparagus and dry cheese
(vegetarian)-14€

Smoked vegetables with crispy onions, olives and
tomato and capers sauce (vegan)- 14€

From the Meadow

Homemade cottage cheese, tomato jam and toasted
bread - 10€

Rio de Prado cheeses and compote board -18€

Rabbit pastry with red wine and peas and mint - 12€

Black pudding croquet with apple and caramelized
onion - 8€

Aged steer chunk with homemade pickles and grilled
vegetables - 28€

Tenderloins steer with mustard sauce and peasant
potatoes - 25€

Piglet with "farinheira", lettuce, sweet potato and
orange- 18€

Duck breast with rice and nuts- 22€

From the "Certela"

Fried prawns with coriander and chili- 12€

Codfish with quail egg and leek- 11€

Mussels with ginger and chives- 13€

Crispy octopus with tartar sauce- 12€

Sea bass tartar and green apple- 11€

Golden grilled with rice and mussel and lemon- 18€

Codfish flaked with spinach quinotto and poached egg-
17€

Coriander stew with cuttlefish grilled (2pax)- 30€

Fish of the day with potato and cabbage salad
(2pax)-35€

Kids Menu - 12,50€

Chicken steak

Hamburger

Fish of the day with rice

Dessert

Lemon cream with siph, coriander crumble and caramel
ice-cream - 7,50€

Fried milk with nuts and Lucia Lima infusion- 7,50€

Iced chocolate with citrus fruit and coffee mousse-
7,50€

Fruit mix - 7,50€

VAT included

