

SINCE 1989

MOINHO

- DOM QUIXOTE -

Welcome!

HOUSE RULES



- **If you have a reservation**, go straight to the front of the line and **inform our team**.



- **Dogs and cats are welcome!** But please keep them on a leash.



- **Please do not feed** our dogs, cats and fish.



- **We don't have WIFI.** It's an opportunity to leave your laptop at home and enjoy the view.



- **We are a laptop-free restaurant.** Enjoy the view and each other's company.



- **Please park bicycles in the designated area.** They are not allowed on the terrace.



- So everyone feels comfortable **please don't come in swimsuits, shirtless or barefoot.**



- Bring something warm to wear because sometimes it's quite windy. If you use one. If you use one of our blankets **PLEASE RETURN IT.**



- You are responsible for the safety of your children, **please supervise them in the playground and all premises of the restaurant.**

The Story Behind Our Restaurant

In the summer of 1983, the couple Carol and Lothar, of English and German nationality, discovered a mill in ruins in the mystical Serra de Sintra. On its weathered wall, almost faded by time, the words "FOR SALE" could still be seen – a photograph of that moment can be found inside our restaurant, a fragment of the past that forever changed the destiny of this place.

This mill, the first of five on Rua dos Moinhos, played a vital role in grinding wheat grown in Azóia. Part of the flour was transported by donkeys to Cascais, a journey immortalised in the tile panels on our terrace. With the advent of industrial milling in the 1950s, the mills fell into disuse and were abandoned.

For over 30 years, this mill remained forgotten until, in October 1983, Carol and Lothar decided to rescue it. Their initial plan was to transform it into a holiday home, but the idea evolved: why not create a space where others could experience the magic of this place? Work began in 1984 and lasted five years, during which time Lothar discovered his passion for landscaping and created the garden that now surrounds our terrace, framing the breathtaking view of the Atlantic Ocean.

Thus, in July 1989, Bar Moinho Dom Quixote was born. Inspired by the famous Cervantes character, who saw beauty and poetry where others only saw decay, this space is the realisation of a dream that many might consider madness – much like Don Quixote himself. The timeless décor reflects this visionary essence, with pieces collected during the couple's travels, strongly influenced by Lothar's time in Mexico in the 1960s.

Moinho Dom Quixote is set within a landscape of rare beauty, between Cabo da Roca—the westernmost point of Europe, and the Sintra Cultural Landscape, a UNESCO World Heritage Site. Inspired by this privileged setting, we tend our gardens with dedication, respecting and preserving the surrounding biodiversity.

Over the years, this small café has won hearts, becoming a cherished meeting place and a landmark in the Serra de Sintra. It has grown and evolved into a restaurant-café-bar, blending flavours inspired by diverse cultures with fresh, locally sourced ingredients, creative and healthy pastries, and delicious coffees. Today, our team has expanded to include many talented individuals dedicated to making each visit a unique and memorable experience.

Since March 2020, Robin, Lothar's son, and his wife, Anna Claudia, have taken on the mission of continuing this story. At Moinho Dom Quixote, every detail is a chapter in a dream that became a reality – a mill that continues to enchant.



Our Culinary Concept

How might one explain the essence of our cuisine on a single page? Allow me to try.

Our story begins with a simple yet heartfelt aspiration, to welcome and serve as we do in our own home. It is an elegant tapestry of memories gathered in distant lands, shaped by recipes created in various kitchens and shared around the table with good friends and family, always guided by a deep sense of care and dedication.

Much of this journey has its roots in the teachings of my mother, my first mentor, from whom my love of food was born. From those early moments, a lifelong passion began to grow, refined through travel and learning, in a quest to understand not only techniques, but also the chemistry and subtlety behind each dish. From slow cooking at low temperatures to delicately balanced marinades with lemon and herbs, every element reflects this pursuit. Here, at *Mainho Dom Quixote*, we present a selection of these very special creations, always with respect for the original spirit of the space.

At the heart of our philosophy lies an unwavering commitment to honesty, bringing into our home the finest ingredients, sourced from trusted partners in the Colares-Sintra region. Among them are the organic mushrooms and preserves from "Naturally JoJo", the fresh salads and vegetables from "Horta da Garça", as well as the "Farinhas do Paulino", the carefully crafted sourdough bread from "Marquise", the pasture-raised cow's milk cheeses from "Ortodoxo", and the thoughtfully created vegan offerings from "Do Bosque".

Alongside our menu, we present daily specials in constant evolution, inspired by seasonality and the finest ingredients available. To complete the experience, we offer delicious pastries and artisanal desserts, lovingly created by our very own "Fairy of Sweets".

Together, these elements form a harmonious whole – a family of flavours defined by purity, care, and responsibility. And in doing so, almost without realising, we took a small journey around the world, making our menu eclectic and not focused on any single country, but rather on a new universe to explore and savour.

Anna Claudia









Point your phone's camera and access the **digital menu**.

Brunch

EVERY DAY FROM
11 AM TO 2 PM

In addition to our coffee and tea menu, we offer a special selection of juices, lemonades, mocktails and cocktails, perfect to complement your brunch. Please see our drinks menu.

Dom Quixote	19.00€
Fruit bowl & scrambled free range eggs with tomato, chives, parsley, turmeric, bacon, brioche toast and butter	
Sancho Pança	18.00€
Sourdough wheat toast with avocado, 2 free range fried eggs with bacon, tomato and green leaves	
Sancho Pança vegan 	19.00€
Sourdough wheat toast, hummus, sautéed mushrooms, scrambled tofu with spices, guacamole, tomato and basil	
Dulcinea 	15.00€
Granola bowl (greek yogurt, honey, fruit and homemade granola) and a flaky pastry croissant with jam	
Dulcinea vegan 	15.00€
Granola bowl (vegan yogurt, agave jelly, fruit and homemade granola) and vegan brioche with jam	
Rocinante 	17.00€
Homemade pancakes with honey, baked apple, cinnamon, red berries and fresh cream	
Rocinante vegan  	18.00€
Homemade gluten-free quinoa and coconut pancakes, baked plum with orange zest and cardamom, served with coconut cream	
Flaky pastry Croissant	5.00€
With butter and jam	
Flaky pastry Croissant	5.00€
Toasted with cheese	
Toast	5.00€
Brioche or sourdough wheat bread toasted with butter and jam	
Scones	7.00€
2 units with butter and jam	



Vegetarian



Vegan



gluten free



spicy

Today's Special

Soup of the day

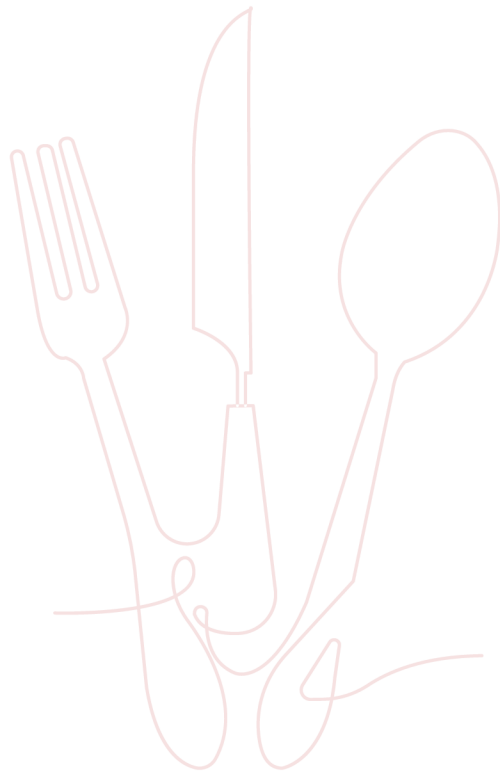
(see board)

Today's Special

(see board)

Fresh Salmon Loin of the Day

(see board)



House Specials

Burrata Quiche

Served with our garden salad

15.00€

Mushroom Quiche

Served with our garden salad

15.00€

Vegan Kibbeh

Served with smoked cashew cream with tahini, zchug and our garden salad

20.00€

Falafel with Edamame Hummus

Served with vinaigrette, zchug and homemade pita

21.00€

Kafta on Lemongrass

Blend of lamb and beef with spices, served with labaneh, zchug and homemade pita

21.00€

Bitoque Filet Mignon Moinho style

Served with rustic potatoes, free range fried egg, mustard sauce and sourdough wheat bread

21.00€



Vegetarian



Vegan
















gluten free







spicy

To Share

VEGAN & VEGETARIAN



- Sourdough Wheat Bread basket**  **3.00€**
- Focaccia Bread basket**  **5.50€**
- Kalamata Olives**  **7.50€**
- Padrón Peppers**  **8.00€**
- Sautéed Mushrooms**  **14.00€**
Sautéed with red onion, served on a bed of sweet potato with focaccia
- Guacamole with Nachos**  **14.00€**
- Rustic Potatoes**   **8.00€**
Roasted with onion, herbs and olive oil, served with Sriracha mayonnaise
- Labaneh**  **10.00€**
Drained sheep or goat yogurt, olive oil, olives, tomato, served with homemade pita and zchug
- Halloumi Cheese**  **12.00€**
Grilled cheese made from cow, sheep and goat milk, served with artisanal orange & chilli jelly and sourdough wheat bread
- Brazilian style Cheese Bun**   **12.00€**
4 units
- Burrata Bruschetta**  **14.00€**
Artisanal burrata heart, tomato, Kalamata olive and zchug




 Vegetarian  Vegan  gluten free  spicy

To Share

FISH & SEAFOOD

Homemade Codfish Cakes	13.00€
Cod and cassava dough - 4 units	
Sardine Bruschetta	14.00€
Marinated sardine loin, served with vinaigrette	
Moinho style Shrimp	18.00€
Sautéed shrimp, garlic, ginger, lime, coriander and chilli, served with focaccia	
Crispy Fish 	18.00€
Served with Sriracha mayonnaise	
Moinho style Mussels	20.00€
Sautéed mussels, cream, garlic, coriander, saffron and chilli, served with focaccia	
Crab Claw Pâté 	20.00€
Served with sourdough wheat bread	

MEAT

Homemade Croquetes of Pulled Pork Tenderloin and Spices	13.00€
Served with hummus and zchug - 4 units	
Roasted Alentejo Chorizo	13.00€
Served with sourdough wheat bread	
Crispy Chicken Sasami 	17.00€
Served with Sriracha mayonnaise	



Vegetarian



Vegan



gluten free



spicy

Kids Menu

Grilled Chicken Breast

14.50€

Served with rice and potato chips

Hamburger on a Plate

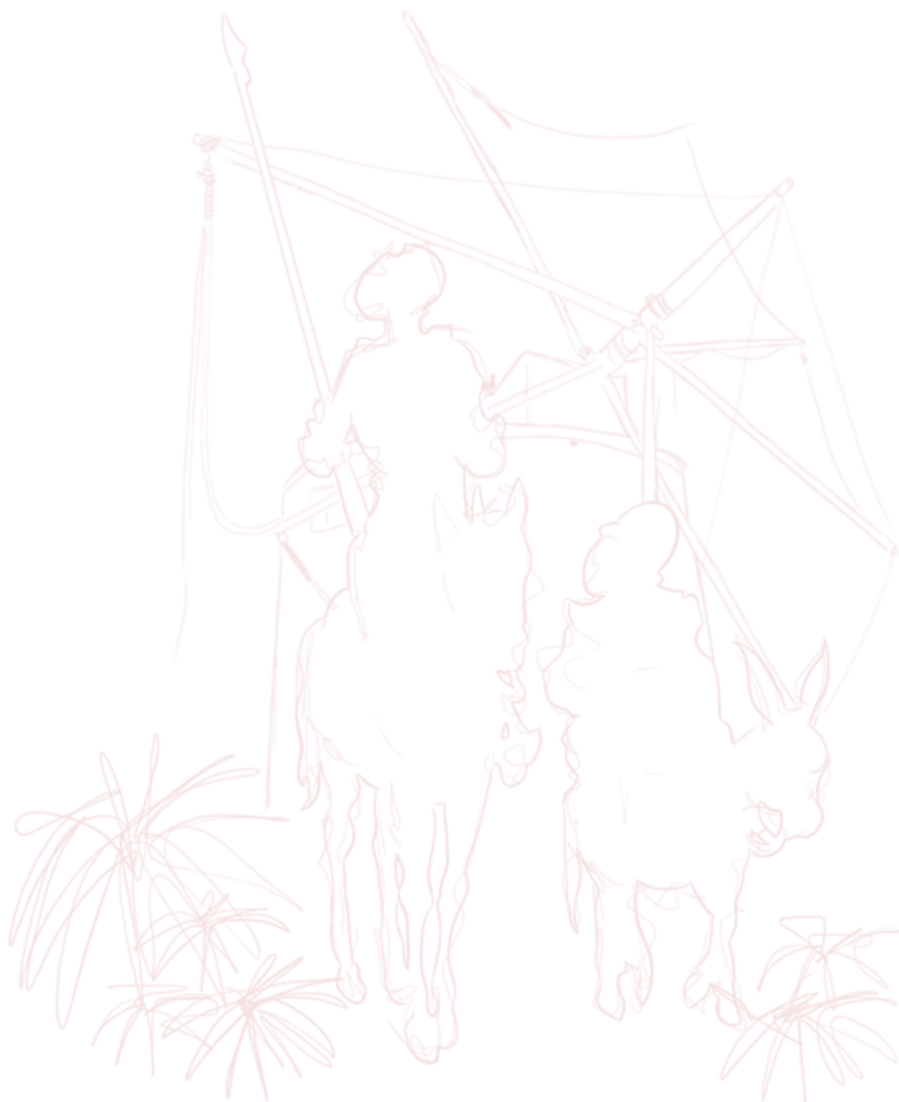
14.50€

Served with rice and potato chips

Grilled Salmon Loin

15.50€

Served with rice and potato chips



Salads

Garden Salad

13.00€

Mix of green leaves, tomato, cucumber, onion, chives, orange and sourdough wheat garlic toast

Moinho style Salad

17.00€

Heart of artisanal burrata, tomato, mix of green leaves, grilled green asparagus, orange and sourdough wheat garlic toast

Caesar Salad

18.00€

Grilled chicken sasami, mix of green leaves, bacon, parmesan, croutons and homemade Caesar dressing

Niçoise Salad

19.00€

Mix of green leaves, Azores tuna loin in olive oil, free range boiled egg, tomato, cucumber, radish, onion, Kalamata olives and sourdough wheat garlic toast



Sandwiches

Toasted Chicken Sandwich

15.00€

Cold chicken and herb paste on toasted sourdough wheat bread, served with potato chips

Cuban Ciabatta

17.50€

Pulled pork tenderloin, vinaigrette, green leaves and Sriracha mayonnaise on toasted ciabatta, served with potato chips

Club Sandwich

20.00€

Grilled chicken, free range fried egg, bacon, tomato, green leaves, mayonnaise on toasted brioche, served with potato chips



Vegetarian



Vegan



gluten free



spicy

Hamburgers

Homemade sauces of your choice: mayonnaise, ketchup or spicy sauce

Simple

14.00€

Beef blend with 20% pancetta, lettuce, tomato, onion and mayonnaise on grilled brioche bun, served with rustic potatoes or chips and homemade sauce

Cheese

15.00€

Beef blend with 20% pancetta, cheese, lettuce, tomato, onion and mayonnaise on grilled brioche bun, served with rustic potatoes or chips and homemade sauce

Cheese & Bacon

17.00€

Beef blend with 20% pancetta, cheese, bacon, lettuce, tomato, onion and mayonnaise on grilled brioche bun, served with rustic potatoes or chips and homemade sauce

Maxi Moinho

18.00€

Beef blend with 20% pancetta, cheese, bacon, free range fried egg, lettuce, tomato, onion and mayonnaise on grilled brioche bun, served with rustic potatoes or chips and homemade sauce

Truffle

20.00€

Beef blend with 20% pancetta, artisanal cheese, crispy leeks and truffle mayonnaise on grilled brioche bun, served with sautéed mushrooms

Vegetarian Halloumi

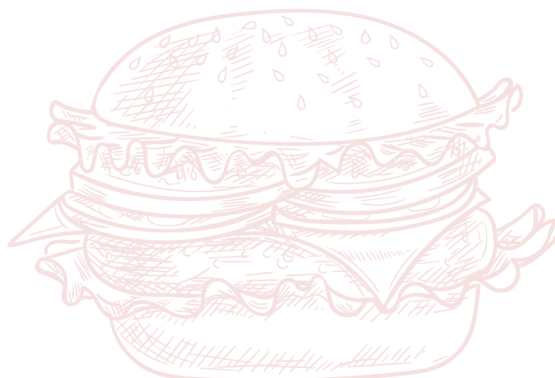
18.00€

Halloumi cheese, lettuce, tomato, onion, courgette and tartar sauce on grilled brioche bun, served with rustic potatoes or chips and homemade sauce

Vegan Chickpea

18.00€

Artisanal chickpea and shiitake burger, hummus, tahini, vinaigrette, onion, lettuce on grilled vegan brioche bun, served with sautéed mushrooms



Desserts & Snacks

Please come inside and take a look at our daily changing homemade dessert options. Our pastry chef uses the best available seasonal ingredients and her creativity to ensure a delicious outcome. We also have tasty vegan and gluten-free options.

Desserts from our display **8.50€**

Toast **5.00€**

Brioche or sourdough wheat bread toasted with butter and jam

Flaky pastry Croissant **5.00€**

With butter and jam

Scones **8.00€**

2 units with butter and jam

We have an excellent selection of dessert wines.

Please see our drinks menu.

