

OCTANT

Santiago

Experiences





The **RECIPE** for the *authentic Alentejo*

Here you have all the time in the world.

So why not use it to embrace experiences and activities you've never done before? Break with routine and create some memories. As a couple or as a family, everyone has something to discover here.

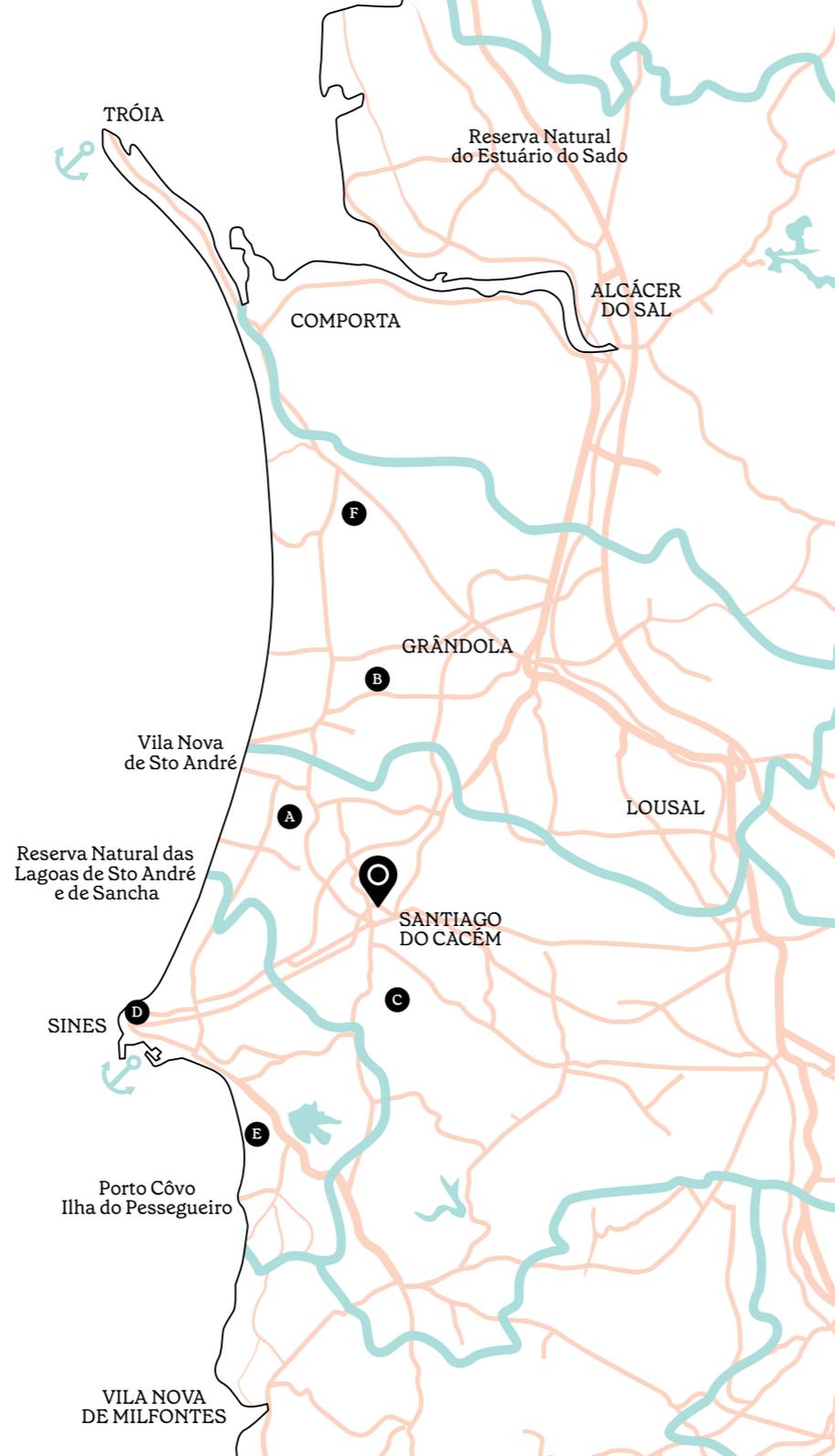
OCTANT

Hotels · Santiago

- Ⓐ Quinta do Horácio
- Ⓑ Passeios a Cavalos Melides
- Ⓒ Herdade do Cebolal
- Ⓓ Sines
- Ⓔ Praia São Torpes & Surf School
- Ⓕ Quinta Brejinho da Costa

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www.santiago.octanthotels.com



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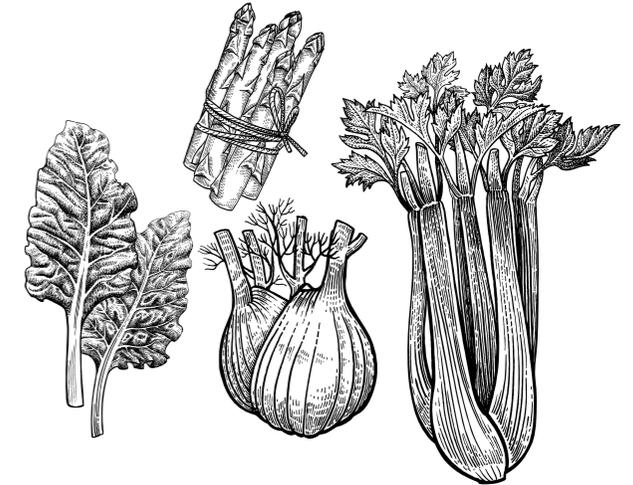
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Calendário das COLHEITAS

To understand the Alentejo ecosystem is also to understand what we are made of, the culinary traditions of the region and what we want to share with those who visit us.

It is essentially to understand that each season gives us different things, in perfect harmony.



JANUARY

- Spinach, Cabbage, Acorns

FEBRUARY

- Spinach, Cabbage

MARCH

- Spinach

APRIL

- Broad beans

MAY

- Broad beans

JUNE

- Potatoes, Chard, Purslane, Tomato, Cabbage, Garlic

JULY

- Chard, Purslane, Asparagus, Tomato, Cabbage, Garlic, Figs

AUGUST

- Chard, Purslane, Asparagus, Tomato, Figs
- i The grape harvest (end of the month)

SEPTEMBER

- Purslane, Asparagus, Pumpkin
- i The grape harvest

OCTOBER

- Purslane, Asparagus, Pumpkin, Arbutus

NOVEMBER

- Purslane, Asparagus, Pumpkin, Arbutus, Olives

DECEMBER

- Pumpkin, Arbutus, Acorns, Olives
-



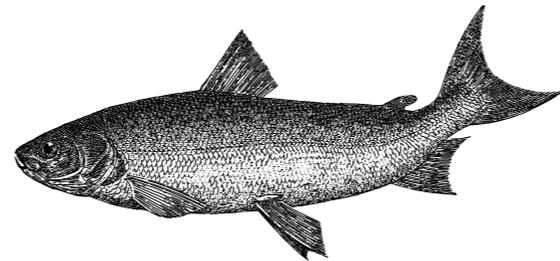
CUISINE



At Hortense's table

Our dinners taste different!
 Sit down at the table and indulge yourself with the delicious food prepared by our very own Hortense. Tasting of Alentejo dishes, with seasonal ingredients directly from our partners, respecting and promoting tradition and what nature has to offer.

- 👤 Minimum 2 people. Maximum 12 people.
- 📄 Identical menu for everyone at the table, consisting of couvert, starter, fish, meat and dessert. Booking 24 hrs in advance. Menu / €55 per person. Pairing with 4 wines from local producers / €25 per person. Available on Fridays and Saturdays for dinner



Cooking

Recreating a meal traditionally eaten by farm workers, cooked over a fire using local products. Learn how to make this traditional meal the local way using seasonal products.

- 👤 Minimum 2 people.
- 🕒 Takes 3 to 4 hours to prepare. €35 per person



Lamb stew

Learn how to make a classic of Alentejo cuisine with our cooks.

- 👤 Minimum 2 people. Maximum 4 people.
- 📄 Booking 24 hrs in advance.
- 🕒 From 3pm to 6pm. €45 per person

Fish stew

We go to the market to choose the fish for this dish and all the ingredients that are part of the stew. We return to the hotel and make the fresh fish stew for lunch.

- 👤 Minimum 2 people. Maximum 6 people.
- 📄 Booking 24 hrs in advance. Not on Sundays or Mondays.
- 🕒 Trip to the market at 10am and cooking between 12pm and 1pm, followed by lunch. €75 per person (includes drinks, couvert and dessert)

Hortense's Rice Pudding

Do you know where to find the best rice pudding in the Alentejo? It's here at the Octant Santiago and Hortense makes it. Learn how to prepare it and make a splash when you get home.

- 👤 Minimum 2 people. Maximum 8 people.
- 📅 Booking 24 hrs in advance.
Experience between 3pm and 6pm.
€25 per person (includes a Moscatel tasting)

The different Açordas

Açorda is a soup made by scalding the ingredients. A hot, clear broth flavoured with coriander or pennyroyal, or both, crushed garlic with sea salt, and seasoned with olive oil. Slices or chunks of wheat bread, preferably home-made and hard, give it consistency.

Make two açordas and learn the differences between them: Açorda Alentejana and Açorda with Shrimp or Cod with Tomato.

- 👤 Minimum 2 people. Maximum 6 people.
- 📅 Booking 24 hrs in advance.
Experience between 3pm and 6pm.
€45 per person

PIZZA

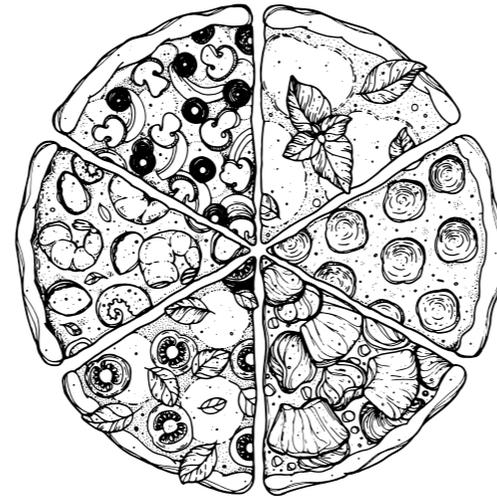
Have you ever made a pizza in a wood-fired oven? Here at the Octant Santiago you can learn how to make a real pizza from scratch.

- 👤 Minimum 2 people. Maximum 6 people.
- 📅 Booking 24 hrs in advance.
Experience between 3pm and 7pm.
€35 per person

Wine Tasting

Taste a range of wines from our cellar.

- 👤 Minimum 2 people.
- 📅 30 min. / €13 per person
60 min. / €21 per person
120 min. / €38 per person





LOCATION

Horse Riding

Horse riding on Melides beach

- 👤 Maximum **16** people.
- 📅 Booking **24** hrs in advance.
- 🕒 Duration **90** minutes
- 🏔️ Difficulty level low / €55 per person
Difficulty level medium / €60 per person
Difficulty level high / €65 per person

Surfing lessons at São Torpes

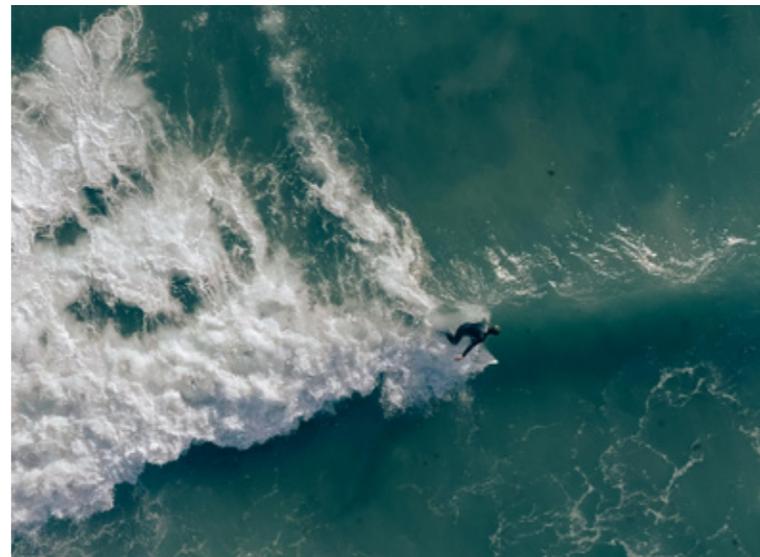
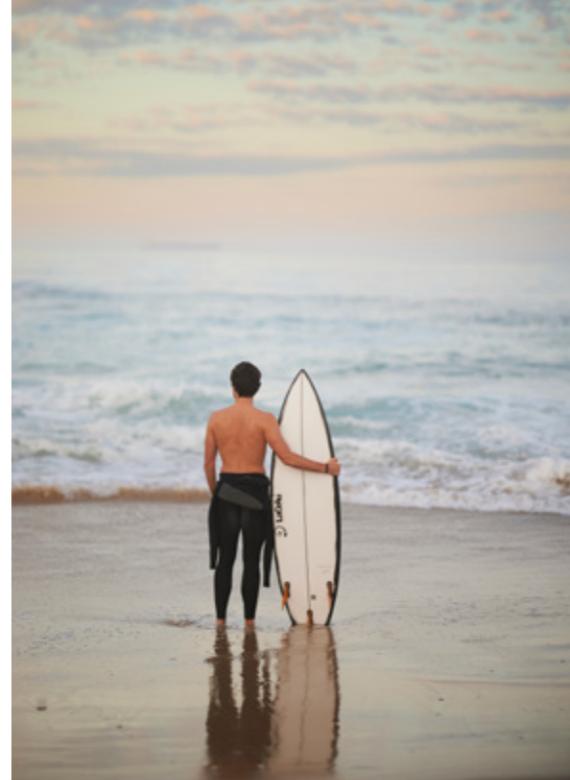
Beginners surfing lessons on the beach at São Torpes. Includes equipment and supervision by an expert.

- 👤 Minimum **2** people. Maximum **10** people.
- 📅 Booking **24** hrs in advance.
- 🕒 Duration **90** minutes
€30 per person

Massages

Enjoy some time just for you and relax with one of our **6** massages and rituals. Contact us for more details.

- 👤 Maximum **2** people.
- 📅 Booking **24** hrs in advance.
- 🕒 **30** min. / €50 per person
60 min. / €80 per person
90 min. / €110 per person



Diving

Scuba dive at Ilha da Pessegueiro and pick up a bottle of wine that has been ageing on the seabed.

Then we suggest a lunch with the best local flavours and later at dinner a tasting of the wine collected, accompanied by the oenologist from Brejinho da Costa.

- 👤 Maximum **6** people.
- 🕒 Dive duration: **2-3**hrs
- 📅 Dinner with tasting at the Octant Santiago (lunch optional and charged separately)
€500 per person

Bicycle hire

Day hire of various types of bicycle.

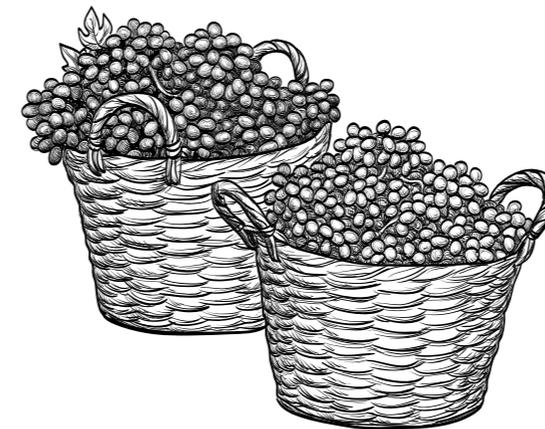
- 🕒 Minimum **24** hours.
- 💰 Prices from €18 to €75. Not including extras and transport.



Visit to Quinta do Horácio

Quinta do Horácio is near the Santiago Hotel and has its own agricultural production. Here you will find seasonal home-grown vegetables. Like all agricultural and culinary tradition in the Alentejo, nothing is wasted here. In addition to farming, Horácio is a master in the production of liqueurs and cakes, using the vegetables and fruit that he grows himself.

- † Minimum 2 people.
 - i Visit the farm with seasonal fruit picking and liqueur tastings
€12,50 per person
-



Visit the Herdade do Cebolal

Isabel and Luís are mother and son and also responsible for this project whose philosophy is environmental preservation, the sustainable use of available resources, respect for the life cycles of ecosystems and enhancing the value of cultural, gastronomic and agricultural traditions.

At the Herdade do Cebolal you will find agroforestry, a beekeeping facility, cattle grazing freely and vineyards, on an 85-hectare property.

The land has been in the family since the 19th century, as has the knowledge and tradition of winemaking. With a family history so bound up in the art of viticulture, Isabel and Luís are wine artisans in an ecological vineyard, where they try to minimise the impact of this monoculture on the soil. This is done using natural fertiliser from animals, and conservation concepts such as syntropic farming, planting endogenous vegetation in the gaps left by the vines.

But these wine artisans, as they like to call themselves, also have an immense passion for showing others all the different aspects of the enterprise: the vineyards and the way they are cared for, the entire winemaking process and the culinary traditions of the region which constantly intersect with wine production.

It is in these encounters that you realise how much they enjoy what they do, and the extent of their respect for Alentejo culture and this rich and varied land.

For all these reasons, it's impossible not to fall in love with the Herdade do Cebolal.

- † Minimum 2 people.
 - i Visit to the estate and winery and wine-tasting with tapas.
€35,67 per person
-

Brejinho da Costa

Brejinho da Costa is a family winemaking business which has been increasing its vineyard area as the company has expanded and borne fruit. As an organic winery, the main concern at Brejinho da Costa, in addition to producing high quality wines, is to make the business as sustainable as possible, protecting the landscape and the environment.

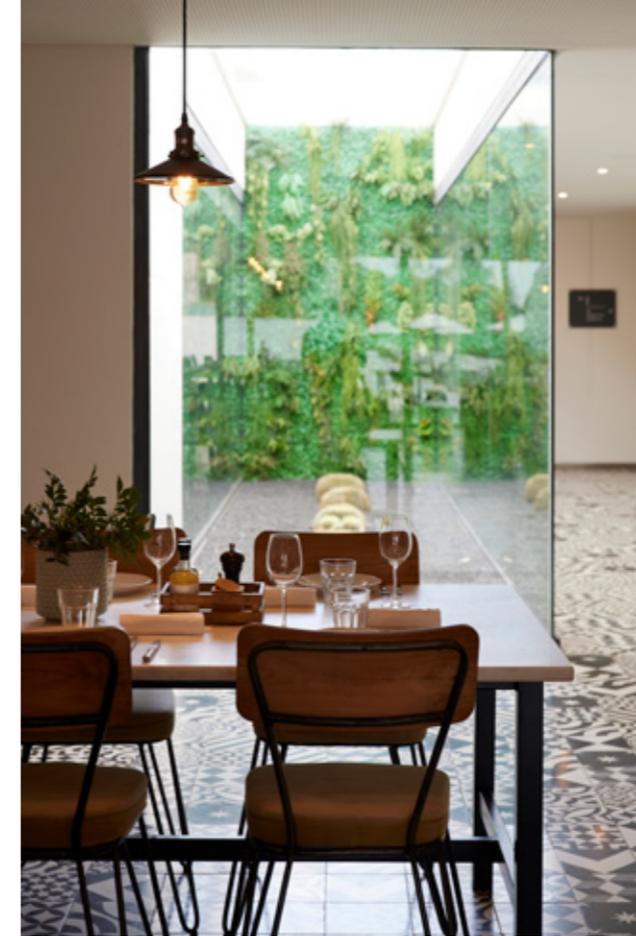
Soils here are poor and quite sandy due to its coastal location, so solutions need to be found to keep them productive. One of the challenges on this estate has been avoiding the temptation of intensive farming.

Luís, the winery's oenologist, is responsible for the quality of the wines — they are very special and tasting them takes you on a journey along the Atlantic coast. He tells us the history of the winery, how it evolved and grew, how the grape varieties are selected and how certain wines go with certain foods.

At Brejinho da Costa it is possible to take a journey through the area's wine production and also discover a little more about the traditions of the Alentejo.

Wine tasting

- ⌚ 30 min – €10 to €20 per person
 - 🍷 Extra appetisers €5 per person
-





TERMS AND CONDITIONS

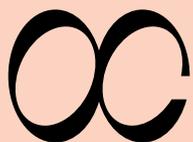
All experiences are subject to advance booking and confirmation of availability. Outdoor experiences are subject to weather conditions.

Book your experience with the reception team.

If any of the activities are cancelled less than **48** hours in advance, the Hotel reserves the right to charge the full amount of the experience. Free cancellation up to **72** hours beforehand. Cancellations up to **48** hours in advance will be charged **50%** of the cost of the experience.

Information may be updated and changed without prior notice.

All prices shown include VAT at the legal rate.



Siga-nos para mais experiências

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