



CASK TO KITCHEN

Make the most of your visit with Cask to Kitchen: our exclusive wine & food experience in partnership with Sagardi restaurant. Cask to Kitchen combines a guided tour of the Cockburn's Lodge, including a tasting of three ports, with an incredible lunch across the river at Sagardi restaurant, paired with our ports and Symington wines.

Cockburn's Lodge

Cockburn's lodge is the largest port cellar in the historic quarter of Vila Nova de Gaia, with 6,518 casks of port maturing under its giant roofs, and one of the very few with its own dedicated team of coopers.

Sagardi

Our cuisine is rooted in sincerity and authenticity, with a mission to revive, promote, and develop traditional Basque cuisine and share it with the rest of the world. It is a gastronomy deeply connected to the land, the sea, and their bountiful products.

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PROGRAM

Cockburn's Lodge

- > Guided tour
- > Tawny tasting (Cockburn's Reserve Tawny, Cockburn's 10 Years old, Cockburn's 20 Years old)

Sagardi

- > Cocktail Port & Tonic (made with Cockburn's Tails of the Unexpected White)
- > Special menu paired with Symington wines

Price: 75€ per person

(if you choose Wine Pairing 2, the price per person will be 84€)

Note: The distance between Cockburn's Cellars and Sagardi is 2 kilometres, which is a 30-minute walk along the River Douro.

MENU A

STARTERS

- 3 Cold Pintxos
- 2 Hot Pintxos
- (mushroom croquette, lardina or txistorra)

MAIN COURSE

- Farmhouse pork ribs
- or Iparralde duck magret with cider apples
- or "Roxario" ciderhouse style codfish omelette

- Our artisanal bread
- Water
- Coffee and chocolate truffles

WINE PAIRING 1

- Florão Branco - DOC Alentejo
- Altano Biológico - DOC Douro
- Cockburn's Special Reserve

MENU B

STARTERS

- Traditional grilled "Txistorra" (Basque sausage) from Orio
- or Idiazabal cheese, spinach and walnuts salad
- or Iberian ham croquettes

MAIN COURSE

- to share, to choose between
- Farmhouse pork ribs
- or Pan-fried codfish Zapiain ciderhouse style
- or Beef steak tartare

- Side dishes
- Twice-cooked potato wedges or Lettuce with spring onions

- Our artisanal bread
- Water
- Coffee, almond tile and *cigarrilo*

WINE PAIRING 2

- Altano Branco - DOC Douro
- Pombal do Vesúvio - DOC Douro
- Cockburn's 10 Year Old Tawny