

Seixo, the new restaurant of Sogrape with Chef Vasco Coelho Santos

In early September, Quinta do Seixo, in Tabuaço, will host Chef Vasco Coelho Santos' new restaurant with Sogrape. Seixo is the name of the project.

Seixo by Vasco Coelho Santos is the new gastronomic project that Sogrape and the Chef from Grupo Euskalduna will open in the heart of the Douro Demarcated Region. The restaurant is born in Quinta do Seixo, a property that serves as the birthplace of the best Sandeman Port Wines, with a privileged location in Cima-Corgo, and with a stunning view of the Douro River and the village of Pinhão, located very close.

"Since its opening in 2007, Sandeman Quinta do Seixo has been a reference in wine tourism in the region," says Sogrape. "The opening of the restaurant with Chef Vasco Coelho Santos is a project that fills us with pride and comes to reinforce our bet in a segment that is proving to be increasingly important for the company and its brands."

"I am very happy with the creation of this partnership. It will be a gastronomic concept that says a lot to me, different from what exists in other spaces of Grupo Euskalduna. Besides, Douro has been growing and I'm very excited with the opportunity to create another project for this region", says Chef Vasco Coelho Santos.

The menu, in turn, will be à la carte and will include typical flavors from the Douro and the North, but also some elements from other parts of the country. "Creamy octopus rice", "Tripas à Euskalduna", "Bochechas no Tacho" or the famous "Rabanada do Chef" are some of the dishes that will be part of the menu.

"We will work a lot on the national and regional product. It will be comfort food and memories, always with a sustainable and seasonal aspect and with the addition of fire cooking", explains the Chef.

With an indoor and outdoor area, the restaurant has capacity for about 100 people. Wood and green and reddish tones predominate in the furniture, which is animated by various decorative elements from Sandeman's history. The architecture and decoration of the space were in charge of the architect Paulo Lobo.

The restaurant will open on September 23. Initially, Seixo will operate from Wednesday to Saturday for lunch and dinner, and on Sundays for lunch. Reservations can be made via e-mail geral@restauranteseixo.pt or by phone +351937021206.

Seixo by Vasco Coelho Santos is also the result of a partnership with Parque da Penha, also involved in the management of the restaurant project with Grupo Euskalduna.