



# Encanto

José Avillez

## Sustainability

Since its opening in March 2022, Encanto has actively contributed to a more sustainable future and gastronomy.

Encanto primarily uses fresh produce. The chef carefully selects farm-to-table partners who supply about 85% of the ingredients, including vegetables, fruit, nuts, and eggs.

Encanto prioritizes locally grown, high-quality, and organic produce (around 90% of the vegetables and fruit). Chef José Avillez grows some of this produce in the vegetable garden at Casa Nossa, his property in the Alentejo on the banks of the Alqueva.

Encanto's seasonal menu showcases the best of each harvest. The chefs create recipes that highlight the produce, using technique and creativity to enhance flavor, texture, temperature, and aesthetics, resulting in a sensory delight.

Encanto regularly briefs its kitchen and service team on the produce, and they proudly share its provenance with guests.

Encanto maintains direct relationships with each grower, learning about their practices and community involvement. We prioritize certified growers who employ sustainable practices. All grower relationships are straightforward, fair, and transparent. Many growers are small-scale operations, others are cooperatives, and some, like A Cerquinha and Neptun Pearl, are women-owned.

Encanto utilizes a wide range of produce, including less familiar varieties. Our cuisine encourages nose-to-tail use of produce in unconventional ways. We select fruits and vegetables grown with minimal environmental impact whenever possible.

Many of Encanto's dishes, such as Cozido, are biodiverse, with elements that change seasonally. Our team actively educates about and promotes biodiversity. We encourage knowledge of seasonal produce, visits to growers, and experimentation both in the kitchen and at the bar.



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Encanto does not use highly processed ingredients, flavor enhancers, sweeteners, and preservatives. We use organic eggs from free-range chickens and certified organic soy milk. Neptun Pearl supplies our seaweed, sourced entirely from the Portuguese seashore. We have significantly increased our use of house-made fermented products over time.

Chef Diogo Formiga enthusiastically participates in events promoting local growers and ingredient sourcing, such as Soil to Soul 2023 and Soil to Soul 2024.

Encanto actively works to reduce packaging, using reusable containers and avoiding disposable options whenever possible. We don't use cling film in the kitchen, minimize vacuum bag use, and employ reusable packaging for freezing.

Encanto has implemented an operational policy to optimize resource and water management.