

Amuse-bouche from the Chef – Baked egg with Portuguese cheese

STARTERS

Stuffed sardine marinated with citrus fruits and red berries

Selection of grilled chorizos, ricotta quenelle, roasted fig and almond crumble


Pumpkin velouté, seasoned sour cream and cheese crisp 

MAIN COURSES

Beef ribeye steak, sweet potato purée with citrus, grilled vegetables and Porto sauce

Seafood cataplana: monkfish, mussels, clams and king prawns

Tuna-filled ravioli, shellfish bisque, confit cherry tomatoes, roasted hazelnuts and rocket pesto

Mediterranean vegetable millefeuille, marinated tofu and vegan pesto 

Flame-grilled lobster, vegetables of the day and pineapple tartare

≈ **1kg – 90€ per piece**

To be reserved the day before for the following day, subject to availability

Flame-grilled beef tomahawk, assortment of vegetables and chef's sauce

≈ **1,3kg – 90€ per piece**

To be reserved the day before for the following day, subject to availability

DESSERTS

Selection of Portuguese cheeses with local Malhadinha honey and dried fruits

Pastel de Nata

Red berry and chocolate entremets