



AUTHENTIC PORTUGUESE CUISINE

Menu do Chef Seven Courses

Gaspacho

Chilled tomato soup with watermelon, cucumber, bell pepper and basil

2017 Vallado Rosé

Carabineiro

*Carabineiro shrimp tartare, marinated in lemon grass with seaweed
and white sturgeon caviar*

2010 Vertice Millesime Sparkling Brut

Morcela

Blood sausage spring roll with an apple and celery dipping sauce

2014 Chryseia Red

Caracóis

Escargot rice with oregano and cumin

2016 Adega Mãe Pinot Noir

Sardinha

Roasted sardine fillet served with charred corn salad with paprika vinaigrette

1988 Frei João White

Leitão

Suckling pig roll with creamed spinach and sweet potato chips

1985 Frei João Reserva Red

Ovo

*Egg panna cotta filled with a sweet egg cream, covered in lemon gelatin,
nestled in thin egg strings dusted with cinnamon and almonds*

20 Years Old Poças Tawny Porto

150

wine pairing 120

David Costa, Executive Chef

Jessica Carreira, Pastry Chef