



## OUR CUISINE & FADO

At Tasca da Bela, the cuisine is rooted in traditional Portuguese cooking, inspired by the old Lisbon taverns, where flavours are built with simplicity, time and respect for tradition.

The meal is conceived as a continuous tasting, made up of small dishes and a gastronomic journey through traditional Portuguese flavours, served throughout the dinner.

Fado appears in a close and natural way, integrated into the rhythm of the house and the table, as it has always been in the daily life of the city. The experience takes place in an informal and authentic atmosphere, where food and fado coexist naturally, without staging or excess.

### TASTING MENU

#### Tasting of Starters

Pão | Azeitonas | Paté de atum | Queijo de Nisa

Salada de pimentos | Favas com molho verde | Cogumelos com espargos

Salada de grão temperada com cebola roxa, pimentos frescos e ervas aromáticas

Peixinhos da horta

#### Hot Dishes

Sopa de legumes

Peixe do dia com acompanhamento tradicional

Carne do dia com acompanhamento tradicional

#### Desserts

Várias sobremesas tradicionais à escolha

#### Drinks

À descrição durante a refeição: vinho branco, tinto, verde e rosé | sangria | cerveja | refrigerantes e águas

#### Fado

Espetáculo de fado ao vivo com vários momentos ao longo do jantar

Início: 21h00 / 21h30

**€57.50 per person VAT included at the legal rate in force**