

OLI

WINE & DINE

AUTUMN / WINTER MENU 2026

Menu by Felipe Salles

3 COURSES • 45€

Choose any starter + individual main course + dessert

Tiger Prawn +4€ • Sharing dishes excluded

COUVERT

Couvert V 12€

Beetroot cracker • House butter • Charcoal oil •
Sourdough bread • Jalapeño and island cheese muffin •
Fresh curd cheese

STARTERS

Autumn Salad VG 14€

Seasonal leaves and vegetables • Roasted pear •
Seasonal tomatoes

Chargrilled Pumpkin VG 15€

Orange • Hazelnut • Pickled pear • Tarragon

Chargrilled Leek VG 15€

Chestnut cream • Herb vinaigrette • Toasted raisins •
Crispy buckwheat

Cured Salmon 17€

Chargrilled avocado • Fennel • Herb oil •
Beetroot cracker

Tiger Prawn 20€

Grilled grapes • Celeriac • Shellfish cream • Herb oil

Mushrooms & Egg V 17€

Seasonal mushrooms • Slow-cooked egg •
Vegetable demi-glace • Toasted onion • Lemon

MAIN COURSES

Coral Potato VG 24€

Potato three ways • Turnip greens • Roasted pepper •
Vegan cheese cream • Truffle duxelles

Chargrilled Fish 28€

Parisienne potatoes • Brussels sprouts • Baby carrots •
Chorizo • Bisque

Chargrilled Pork Presa 27€

Roasted apple • Wholegrain mustard • Jus • Kale tempura

Beef Short Rib 30€

Short rib malandrinho rice • Jus • Charred onion

TO SHARE

Whole Roasted Fish 65€

Roasted cauliflower • Romesco

Chargrilled Flank Steak 70€

Potato gratin • Seasonal vegetables • Beef jus

EXTRAS

French Fries 4,50€

Roasted Vegetables 5,50€

DESSERTS

Roasted Apple V 8€

Vanilla ice cream • Apple compote • Cinnamon

Pear & São Jorge Cheese Harumaki V 9€

Salted caramel • Caramelised walnuts

Dark Chocolate VG 9€

Orange • Hazelnut • Cocoa crisp

V Vegetarian • VG Vegan

VAT included at the applicable rate.

This establishment has a complaints book available.

No dish, food product or beverage, including the couvert,
may be charged if it was not requested by the customer
or consumed by them.