



***Our menus are seasonal and constantly changing, prioritizing seasonal ingredients that are at their peak of freshness and flavour. We offer a variety of dishes throughout the year, highlighting the best of each season!***

**Canapés**

Olives  
Cured mackerel, horseradish, cucumber  
S.Jorge cheese choux, almond  
Beef tartare, parmesan, brioche

**Bread**

Homemade focaccia with whipped confit garlic butter

**Starters**

Crab, Granny Smith, celery, *consommé*  
Ox tail, port wine, capers and raisins  
Artichokes, *ajo blanco*, grapes, almond

**Chefs special**

Truffle risotto, mascarpone, parmesan  
**(can be done as a starter or as a main)**

**Mains**

Turbot, tenderstem broccoli, caviar, smoked butter  
Lamb shoulder, seasonal asparagus, mint, jus  
Agnolotti, ricotta, sun-dried tomato, burrata, black olive

**Desserts**

Belgian chocolate, salted caramel, tangerine ice cream  
Rhubarb, vanilla, meringue  
Selection of artisanal Portuguese cheeses, chutney, crackers

**2 course menu 35€ per person- includes canapés, bread, choice of one starter and one main or one main and one dessert**

**3 course menu 40€ per person – includes canapés, bread, choice of one starter one main and one dessert**

**Coffee with *petit fours* 3€ per person**

**NOTE: OUR MENUS ARE SEASONAL AND CHANGE FREQUENTLY, FOR THIS REASON IT'S POSSIBLE TO BE SLIGHTLY DIFFERENT ON THE DAY. WE TRY TO KEEP THE MENUS UPDATED AS POSSIBLE ON OUR WEBISTE. THIS MENU SHOULD BE LOOKED AT AS AN EXAMPLE. FOR ANY QUERIES PLEASE DON'T HESITATE TO CONTACT THE RESTAURANT DIRECTLY. THANK YOU!**