



Canapés

Olives

Blue cheese, apricot, walnut

Beef tartare, horseradish

Bread

Homemade focaccia with whipped butter

Starters

Tuna from Açores, cantaloupe, cucumber, apple, celery

Ham hock, pickled vegetables, mustard and honey

Seasonal tomatoes, feta, watermelon, black olive, basil

Chefs special

Truffle risotto, mascarpone, parmesan

(can be done as a starter or as a main)

Mains

Corvina, prawn, saffron aioli, bouillabaisse

Braised short rib, celeriac, watercress, onion, red wine *jus*

Homemade agnolotti, ricotta, lemon, parmesan

Desserts

Coconut mousse, pineapple, rum

70% chocolate mousse, almond, caramel, amaretto

Selection of artisanal Portuguese cheeses, chutney, crackers

**2 course menu 32€ per person- includes canapés, bread, choice of one starter and one main
or one main and one dessert**

**3 course menu 36€ 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 WEBSITE. THIS MENU SHOULD BE LOOKED AT AS AN EXAMPLE. FOR ANY QUERIES PLEASE
DON'T HESITATE TO CONTACT THE RESTAURANT DIRECTLY. THANK YOU!**