

Menú Chiado

To start...

Bread , olive oil, butter and homemade sardine paté– Pineapple or strawberry daikiri

Starters...

Azores tuna tartar with chalots, toasted pinenuts, pineapple pickle carpaccio – glass of brut sparkling wine

Iberic Ham tapa – little LBV port

Mains...

Sword fish filet with herbs and potatoes smash, lime mayo– glass of white wine

Slice of argentinian meat, roasted sweet potatoes and shiitakes– glass of red Reserve wine

Desserts... (pick one)

Sheep cheese with quince marmelade – glass of Moscatel or white port

or

Black chocolate mousse – brandy

Water, Sparkling water and cofee

Price per person: 55€

We have vegetarian alternative

Also alchool free alternative