



AUTHENTIC PORTUGUESE CUISINE

Menu AdegA

Seven courses that reflect chefs David and Jessica journey working and traveling in Portugal.

Lingua

Beef tongue carpaccio served with a "molho cru" vinaigrette

2015 Quinta das Bageiras Sparkling Brut

2004 Quinta das Bageiras Grande Reserva Sparkling Brut

Sardinha

Roasted sardine on toasted garlic bread with a red and yellow bell pepper soup

2017 Vinha Grande Rosé

2017 Herdade São Miguel Rosé

Cataplana

Scallop, shrimp, oyster, mussel and clam bisque based stew

2016 Filipa Pato Nossa Calcário White

2016 Guru White

Bacalhau

Salted codfish, parsley pudding with a creamy onion and potato sauce

2013 Quinta do Monte d'Oiro Madrigal Viognier

1995 Poço de Lobo White

Leitão

Suckling pig roll with roasted sweet potatoes purée, Brussels' sprouts, sweet potato chips

2015 Niepoort Poeirinho Red

2009 Sidonio de Sousa Garrafeira Red

Bife à Portuguesa

Ribeye steak, Iberico ham, fried egg, fried potatoes and steak sauce

2014 Pintas Character Red

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Chocolate e Ginja

Chocolate and morello cherry mousse with ginja liqueur gelée

2016 Dow's Vintage Porto

1994 Graham's Vintage Porto

150

wine pairing 120

premium wine pairing 150