



AUTHENTIC PORTUGUESE CUISINE

Menu Clássico

Five original classic dishes created by chefs David and Jessica

Pastel de Bacalhau

Light and fluffy codfish cake with a spring mix salad bouquet and a confit tomato tart

2017 Contacto Alvarinho
2017 Soalheiro Primeiras Vinhas Alvarinho

Caldo Verde

Crème of potato soup, freshly cut collard greens, chouriço bits and chouriço oil

2009 Colares Red
1999 Colares Red

Polvo à Lagareiro

Oven roasted octopus with potatoes sautéed in garlic, spinach and olive oil with garlic and spinach sauces

2017 Esporão White
2016 Malhadinha White

Arroz de Pato

Seared duck breast and a shredded duck croquette over chouriço rice with duck demi-glace

2012 Passarella Old Vines Red
2015 Charme Red

Ovos Conventuais

A selection of centuries-old Portuguese "convent sweets" made with egg yolks and sugar

1996 Justinos Madeira
20 Years Ferreira Tawny Porto

120

wine pairing 90
premium wine pairing 120