ADEGA

AUTHENTIC PORTUGUESE CUISINE

7-Course Fall Menu

Caviar*

(supplement 10g of "osetra" or "kaluga" +59)

NV Sparkling Brut *(+20)*

Pato

smoked duck with persimmon

2023 Soalheiro White || 2024 Coche White

Castanha

cream of chestnut

(add black truffle +49)

2016 Campolargo Red || 1978 Caves São João Red

Peixe

sword fish with a white wine dill sauce

2020 Guru White || 1984 Cavaleiros White

Carne

beef cheek with butternut squash purée and roasted mushrooms

2021 Character Red || 2023 Charme Red

or

Wagyu

(substitution +79; supplement+99)

A5 Japanese wagyu beef served with sweet potato, orange and collard greens

2018 Post Scriptum Red || 2019 Chryseia Red

Doces

desserts

40 Yrs Old Porto || 1967 Colheita Porto

Menu 149

Premium wine pairing 149 || Reserve wine pairing 299

(Caviar pairing +20) (Wagyu pairing +20)