



AUTHENTIC PORTUGUESE CUISINE

7-Course Summer Menu

Caviar*

(supplement 10g of “osetra”or “kaluga” +59)

NV Sparkling Brut

Lula

squid salad with a cilantro sauce

2023 Soalheiro White || 2019 Fugitivo White

Gaspacho

tomato, pepper, cucumber, watermelon, olive oil and oregano

2019 Passarella Red || 1978 Caves São João Red

Peixe

sword fish with a white wine dill sauce

2020 Guru White || 1984 Cavaleiros White

Coelho

rabbit “muamba” with palm oil, okra and zuchini

2021 Character Red || 2009 Reserva Especial

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)



AUTHENTIC PORTUGUESE CUISINE

6-Course Summer Menu

Caviar*

(supplement 10g of “osetra”or “kaluga” +59)

NV Sparkling Brut

Lula

squid salad with a cilantro sauce

2023 Soalheiro White || 2019 Fugitivo White

Gaspacho

tomato, pepper, cucumber, watermelon, olive oil and oregano

2019 Passarella Red || 1978 Caves São João Red

Peixe

sword fish with a white wine dill sauce

2020 Guru White || 1984 Cavaleiros White

or

Coelho

rabbit “muamba” with palm oil, okra and zuchini

2021 Character Red || 2009 Reserva Especial

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 119

Premium wine pairing 99 || Reserve wine pairing 199

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