



AUTHENTIC PORTUGUESE CUISINE

Menu
Spring 2021

Ouriço e Caviar
Sea urchin and caviar

Couve-Flor
Cauliflower soup, almond and pear

Pato
Duck, carrot and rapini



Bacalhau
Salted codfish and rice

Caldeirada
Seafood stew

Borrego
Lamb, chickpeas and spices



Chocolate Branco
White chocolate brownie, mint gelato, strawberry mousse and rhubarb gelée

David Costa, Executive Chef

(this is a sample menu and may be different from the menu available on the day of your visit)