



AUTHENTIC PORTUGUESE CUISINE

## Menu

### Lagosta

Lobster salad

*Magma Verdelho 2018 || Soalheiro PV Alvarinho 2020 || Parcela Única Alvarinho 2018*

### Couve-Flor

Crème of cauliflower and truffle

*Calcário Bical White 2020 || Esporão Private Selection Semillon 2017 || Three Valleys White 2015*

### Barriga de Porco

Pork belly

*Vila Santa Reserva 2017 || Post Scriptum 2019 || Esporão Private Selection 2016*

### Polvo

Octopus rice

*Campolargo Baga 2016 || Passarella Old Vines 2017 || Porta dos Cavaleiros Red 1975*

### Robalo

Steamed seabass

*Guru White 2018 || Redoma Reserva White 2020 || Porta dos Cavaleiros White 1984*

### Wagyu

Seared A5 wagyu

*Chryseia 2017 || Vale D Maria 2017 || Crasto Vinha da Ponte 2014*

### Ananas

Marinated pineapple

*Justinos Madeira 1996 || Leacock's Madeira 2001 || Martins da Costa 1960*

### Maçã

Caramelized green apple

*Ferreira Dona Antónia 20 Years Old || Poças 40 Years Old || Poças Colheita 1967*

David Costa, Executive Chef

199

Wine Pairings

*Regular 149 || Premium 249 || Reserve 499*