



AUTHENTIC PORTUGUESE CUISINE

## Menu

### Carabineiro & Abalone

Scarlet shrimp & abalone

*Bageiras Brut 2020 || Bageiras 2020 Rosé || Filipa Pato 3B NV Rosé*

### Sopa da Pedra

Meat terrine stew

*Santos da Casa 2018 || Post Scriptum 2019 || Esporão Private Selection 2016*

### Cogumelos e Codorniz

Smoked quail with mushroom rice

*Casal da Azenha 2016 || Passarella Old Vines 2017 || Porta dos Cavaleiros Red 1975*

### Bacalhau

Cannelloni with codfish

*Vallado Prima 2020 || Esporão Private Selection Semillon 2017 || Coche White 2020*

### Robalo

Sea bass

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

### Wagyu

Seared A5 wagyu

*Chryseia 2017 || Pintas 2019 || Turrís 2016*

### Maracujá, ananás e hortelã

Passion fruit, pineapple and mint

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

### Ovo

Egg threads, lemon mousse, and almond twig

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

David Costa, Executive Chef

*Wine Pairings*

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