

Fall 2025

Menu

Caviar

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

NV Sparkling Brut

Gamba

Santa Barbara spot prawn, lime compote, roasted tomato purée and shrimp dashi

2023 Soalheiro White || 2020 Queimas White || 2019 Fugitivo White

Abóbora

fresh pasta with butternut squash sauce, seed tile and rosemary foam

(add black truffle +49) (add white truffle +99)

2017 Campolargo Red || 2019 Passarella Red || 1978 Caves São João Red

Peixe

sword fish with a white wine dill sauce

2020 Esporão White || 2020 Guru White || 1984 Cavaleiros White

Pombo

squab breast, with a parsnip, sunchoke and salsify tartelette with squab leg confit

2020 Manoella Red || 2021 Character Red || 2009 Romaneira

or

Wagyu

(substitution +79; supplement+99)

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

2018 Zagalos Red || 2018 Mouro Red || 2020 Cartuxa Red

Amêndoa

almond taco with pomegranate mousse

10 Yrs Old Madeira || 1996 Yrs Old Madeira || 1960 Abafado

Café

Coffee crème brulé with toasted bread ice-cream and vanilla foam

20 Yrs Old Porto || 40 Yrs Old Porto || 1967 Porto

Menu 149

Regular wine pairing 129 || Premium wine pairing 149 || Reserve wine pairing 299

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