



RESTAURANT

GROUP MENU 1

40€

Couvert

Cuttlefish Croquettes
Shrimp Fried Patties
Salted Cod Cakes

Starters

Deep Fried Cuttlefish
Iberian Prosciutto

Main Course

Hake Fillets with Cockle Rice

Dessert

Dessert Platter



GROUP MENU 2

50€

Couvert

Cuttlefish Croquettes
Shrimp Fried Patties
Salted Cod Cake

Starters

Sautéed Prawns “à Guilho”
Ceviche
Iberian Prosciutto

Main Course

Seafood Rice

Dessert

Dessert Platter



GROUP MENU 3

60€

Couvert

Cuttlefish Croquettes
Shrimp Fried Patties
Salted Cod Cake

Starters

Shrimp Popcorn
Sautéed Squid “à Guilho”
Steamed Prawns
Iberian Prosciutto

Main Course

Seafood Paella & Black Rice

Dessert

Dessert Platter



GROUP MENU 4

70€

Couvert

Cuttlefish Croquettes
Shrimp Fried Patties
Salted Cod Cake

Starters

Sautéed Clams with Garlic and Cilantro
Prawns Tartare
Sautéed Prawns “à Guilho”
Iberian Prosciutto
Shrimp Popcorn

Main Course

Oven-Baked Rice & Scarlet Prawns

Dessert

Dessert Platter



DRINKS PACKAGE

OPTION 1

15€

White

Quinta dos Monteirinhos
Avó Fernanda

Red

Quinta dos Monteirinhos
Menino Afonso

Rosé

Soalheiro

Boissons non alcoolisées

Beer

Coffee

OPTION 2

20€

White

Duorum

Red

Duorum

Rosé

Soalheiro

Boissons non alcoolisées

Beer

Coffee

OPTION 3

30€

White

Manoella

Red

Manoella

Rosé

Vinha da Rosa

Boissons non alcoolisées

Beer

Coffee

WELCOME DRINK

Sangria pétillante

10€

Vin pétillant

10€

Laurent Perrier

15€



BAR / LOUNGE

(includes DJ)

MENU LOUNGE

75€

Oysters & Champanhe

Cuttlefish Croquettes
Cockle Fried Patties
Sautéed Squid “à Guilho”
Prawns Tartare
Crab Hot Dog
Ceviche & Avocado Toast
Shrimp Popcorn
Traditional Sirloin Pica Pau
French Fries

Wild Berry Cheesecake

Chocolate Cake

Champagne Laurent Perrier

Quinta Nova (Rosé)

Avô Antonio Blend (White)

Beer

Soft Drinks

Sparkling Wild Berry Sangria



Prices per person, in euros (€), including VAT at the applicable rate.

