

RESTAURANT

GROUP MENU 1

45€*

Couvert

Regional bread
Herb butter
Marinated olives

Starters

Cuttlefish Ink Croquettes
Cockle Fried Patties
Octopus carpaccio with lime vinaigrette
Iberian Prosciutto

Main Course

Sea bass fillets with sweet potato purée and
grilled vegetables

Dessert

Vanilla and orange crème brûlée



GROUP MENU 2

55€*

Couvert

Regional bread
Herb butter
Marinated olives

Starters

Sautéed clams with garlic and cilantro
Shrimp popcorn
Veal croquettes with old-style mustard

Main Course

Octopus and prawn rice

Dessert

Wild berry cheesecake



GROUP MENU 3

68€*

Couvert

Regional bread
Herb butter
Marinated olives

Starters

Sado oysters with citrus vinaigrette
Tuna tartare with ginger and sesame
Sautéed Squid “à Guilho”
Beef “pica-pau” with pickled red onions

Main Course

Surf & Turf (beef steak and tiger prawn,
pepper sauce, and truffled potatoes)

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

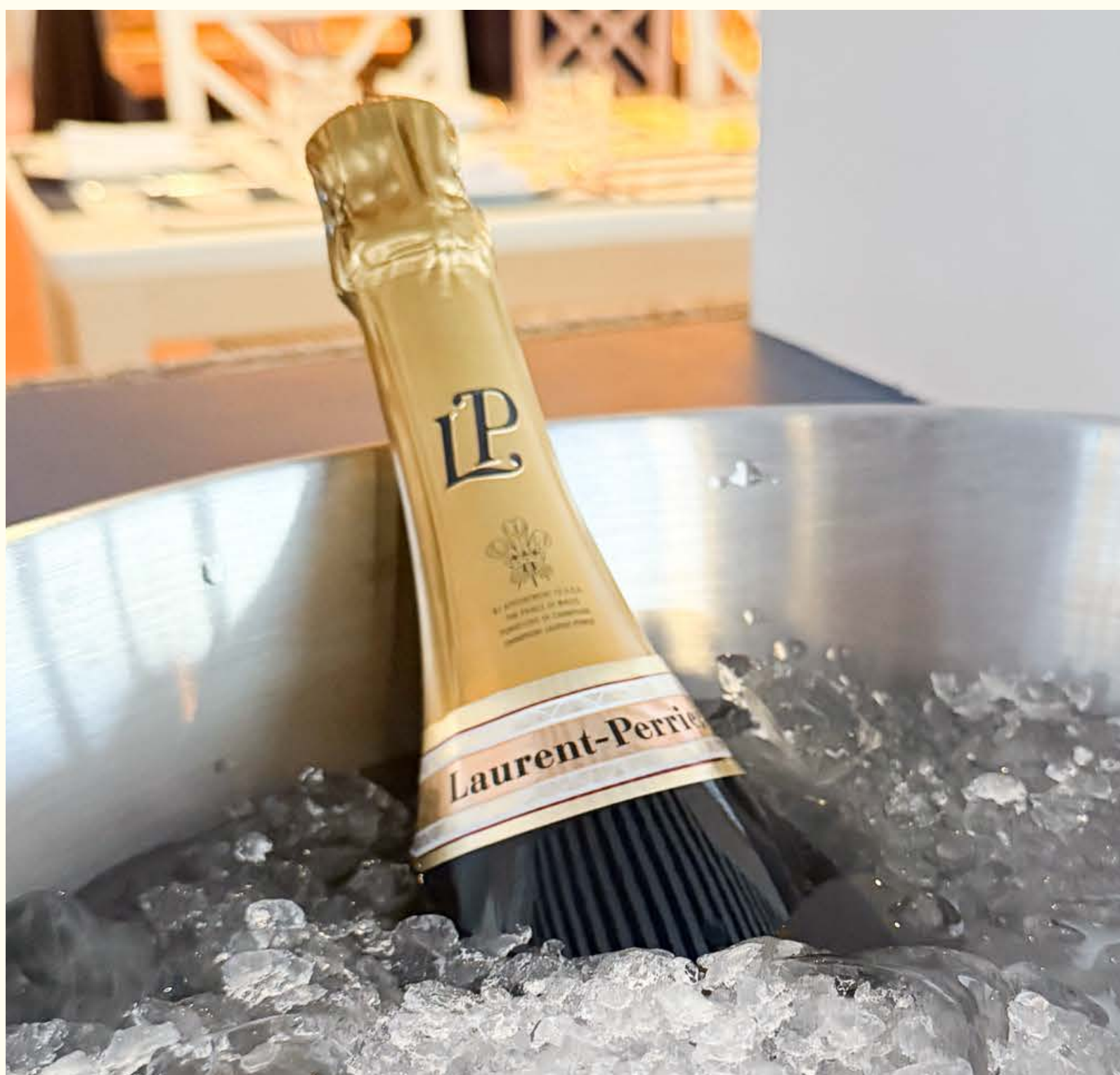
Coffee

WELCOME DRINK

Sangria pétillante 10€

Vin pétillant 10€

Laurent Perrier 15€



BAR / LOUNGE

(includes DJ)

MENU LOUNGE

77€*

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

Champanhe 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.

*Contact us for more information about organizing your event, by email or phone.