

ADEGA PRIVATE DINING

Our set menu is designed to share

Coombeshead Farm Bread *whipped pork fat*

Empada *'vinha d'alhos' duck pie*

ADD SUPPLEMENT (subject to availability, market price)

Grilled Wild Carabineiro *giant deep-sea prawn, piri-piri & chouriço sauce, sweet potato bread*

Ibérico Pork Plumas *with red pepper sauce & baby gem*

Nuno's Bacalhau à Brás *confit cod, caramelised onions, egg & shoestring fries*

Mushroom Açorda *bread porridge with dashi & egg yolk*

Monkfish Cataplana *with potato, coriander & turmeric, served with toasted bread*

or

Aged Rib of Beef *with a 'pica pau' sauce*

Choose one of the above to share, served with roasted potatoes & cavolo nero

Farólias *poached meringue with orange & cinnamon*

Please inform your server of any allergies or dietary requirements

75 pp

LISBOETA

ADEGA PRIVATE DINING

Our set menu is designed to share

Coombeshead Farm Bread *whipped pork fat*

Paleta Ibérico *cured black Iberian pork shoulder*

Empada 'vinha d'alhos' *duck pie*

Trout Tartare Toast *white wine, coriander & salty fingers*

ADD SUPPLEMENT (subject to availability, market price)

Grilled Wild Carabineiro *giant deep-sea prawn, piri-piri & chouriço sauce, sweet potato bread*

Cornish Mussels *with coriander, lemon, white wine & toasted sourdough*

Nuno's Bacalhau à Brás *confit cod, caramelised onions, egg & shoestring fries*

Ibérico Pork Plumas *with red pepper sauce & baby gem*

Mushroom Açorda *bread porridge with dashi & egg yolk*

Monkfish Cataplana *with potato, coriander & turmeric, served with toasted bread*

Aged Rib of Beef *with a 'pica pau' sauce*

Served with roasted potatoes & cavolo nero

Farófiás *poached meringue with orange & cinnamon*

Pão de Ló *olive oil cake*

Please inform your server of any allergies or dietary requirements

110 pp

LISBOETA