

VOLTA *do* MAR

£55 PER PERSON

For the all table to share

Mixed Olives

Sourdough Bread & Whipped Butter

Volta do Mar Sardine Pâté with Sourdough

Starters

Flame Badger, Cylindra & Candy Beetroot Salad with Toasted Hazelnuts, Fresh Goats
Cheese, Beetroot & Delica Pumpkin Emulsion V

or

Ibérico Ham, Chorizo & Smoked Ham Hock Croquettes

or

Tuna Salad with baby Gem, Datterini tomato & Quail eggs (Portugal)

Carlingford Oysters (£4 each supp)

Mains

Chargrilled Sweet Potato with Black Beans, Sweet Corn & Avocado Mayo (v)

or

Moçambique Piri Piri Chicken with Chips

or

Roast Hake with Confit New Potatoes & Charred Savoy Cabbage

Supplementary Mains

Giant Mozambique Prawns (£25 each)

Robata Grilled Day Boat Fish (for 1 or 2 to share £ MP)

Whole Ibérico Suckling Pig (£250 feeds 8 people)

Sides £7 each

Mozambique Green Rice

Butterhead Lettuce with Wild Oregano Salad

Piri Piri Chips

Desserts

Pastel de Natas

or

Seasonal Fruit Salad

VOLTA *do* MAR

£65 PER PERSON

For the all table to share

Mixed Olives

Sourdough Bread & Olive Oil-Whipped Butter

Volta do Mar Sardine Pâté with Sourdough

Selection of Ibérico Charcuterie (£15 pp supp)

Starters

Char-Grilled Tenderstem Broccoli, Spicy Peanut sauce (Angola) V VG

or

Mackerel 'Alimado' with Pickled Shimeji Mushrooms (Japan)

or

Grilled Chicken Wings with Sambal Oelek (Malacca)

Carlingford Oysters (£4 pp supp)

Mains

Aubergine & Chickpea Goan Curry (Goa)

or

Moqueca; Brazilian Fish & Tiger Prawn Stew (Brazil)

or

Bafassa Pork with Turmeric Jersey Royal Potatoes (Macau)

Supplementary Mains

Giant Mozambique Prawns (£20 each)

Robata Grilled Day Boat Fish (for 1 or 2 to share £ MP)

Whole Ibérico Suckling Pig (£250 feeds 8 people)

Sides £7 each

Mozambique Green Rice

Butterhead Lettuce with Wild Oregano Salad

Piri Piri Chips

Desserts

Pudim Caseiro da Tia Amália

or

Sticky Toffee Pudding, Madeira sauce & Vanilla Ice Cream

or

Seasonal Fruit Salad

or

Selection of British Cheese (£12 pp Supp)

VOLTA *do* MAR

£75 PER PERSON

For the all table to share

Mixed Olives

Sourdough Bread & Olive Oil-Whipped Butter

Volta do Mar Sardine Pâté with Sourdough

Selection of Ibérico Charcuterie

Ibérico Ham, 100% Acorn Fed

Starters

Flame Badger, Cylindra & Candy Beetroot Salad with Toasted Hazelnuts, Fresh Goats
Cheese, Beetroot & Delica Pumpkin Emulsion (Portugal)

or

Octopus Veloute with Crostini (Volta Do Mar)

or

African Chicken (Macau)

or

Carlingford Oysters (£4 each supp)

Mains

Mauve Aubergine Pulusu Curry, with Toasted Cashew Nuts & Cashew Yogurt (Goa)

or

Char-Grilled Picanha with Black Beans & Corn Salsa (Brazil)

or

Arroz De Marisco (Seafood Rice) (Portugal)

Supplementary Mains

Giant Mozambique Prawns (£20 each)

Robata Grilled Day Boat Fish (for 1 or 2 to share £ MP)

Whole Ibérico Suckling Pig (£250)

Sides £7 each

Mozambique Green Rice

Butterhead Lettuce with Wild Oregano Salad

Piri Piri Chips

Desserts

Pudim Caseiro da Tia Amália

or

Fruit Tart with Ice Cream

or

Pastel de Natas

or

Selection of British Cheese (£12 Supp per person)