

FESTIVE MENU

A collection of dishes that evokes the memories and stories of Lisbon, as told by Nuno Mendes

Coombeshead Farm Bread *whipped pork fat*

Paleta *dry-cured shoulder of black pork from the Alentejo*

Empada *'vinha d'alhos' duck pie*

ADD SUPPLEMENT (subject to availability £49)

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

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

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

Mushroom Açorda *sourdough bread porridge, a slow cooked egg & fresh winter truffle*

Lamb Chanfana *with sourdough bread, shallots & seasonal greens*

Grilled Turbot *with parsley & garlic pise*

Served with roasted potatoes & radicchio salad

Pão de Ló *olive oil cake*

Set Menu £85

Wine Pairing £45

Please inform your server of any allergies or dietary requirements

LISBOETA

A discretionary 15.5% service charge will be added to your bill

FESTIVE ADEGA MENU

A collection of dishes that evokes the memories and stories of Lisbon, as told by Nuno Mendes

Coombeshead Farm Bread *whipped pork fat*

Paleta *dry-cured shoulder of black pork from the Alentejo*

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

Stuffed Chestnut Mushrooms *with garlic & Madeira*

Empada *'vinha d'alhos' duck pie*

ADD SUPPLEMENT (subject to availability £49)

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

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

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

Mushroom Açorda *sourdough bread porridge, a slow cooked egg & fresh winter truffle*

Lamb Chanfana *with sourdough bread, shallots & seasonal greens*

+ One of the below, all served with roasted potatoes & radicchio salad

Grilled Turbot *with parsley & garlic pise*

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

Lobster Cataplana *with chouriço, fennel & potato (£10pp supplement)*

Pão de Ló *olive oil cake*

Set Menu £110

Wine Pairing £45

Please inform your server of any allergies or dietary requirements

LISBOETA

A discretionary 15.5% service charge will be added to your bill

FESTIVE ADEGA MENU

A collection of dishes that evokes the memories and stories of Lisbon, as told by Nuno Mendes

Coombeshead Farm Bread *whipped pork fat*

Paleta *dry-cured shoulder of black pork from the Alentejo*

Empada *'vinha d'alhos' duck pie*

ADD SUPPLEMENT (subject to availability £49)

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

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 & fresh winter truffle*

Lamb Chanfana *with sourdough bread, shallots & seasonal greens*

Grilled Turbot *with parsley & garlic pisco*

Served with roasted potatoes & radicchio salad

Pão de Ló *olive oil cake*

Set Menu £85

Wine Pairing £45

Please inform your server of any allergies or dietary requirements

LISBOETA

A discretionary 15.5% service charge will be added to your bill