

ADEGA PRIVATE DINING

Our set menu is designed to share

Coombeshead Farm Bread *whipped pork fat*

Empada *vinha d'alhos' duck pie*

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

Mushroom Açorda *sourdough bread porridge & a slow cooked egg*

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

Grilled Monkfish à Gomes de Sá *with roasted potatoes, caramelised onions & eggs mimosa*

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

Choose one of the above to share, served with roasted potatoes & radicchio salad

Farólias *poached meringue with orange & cinnamon*

Please inform your server of any allergies or dietary requirements

£75pp

LISBOETA

ADEGA PRIVATE DINING

Our set menu is designed to share

Coombeshead Farm Bread *whipped pork fat*

Paleta Ibérica *cured black Iberian pork shoulder*

Empada *vinha d'alhos' duck pie*

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

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

Crab Rice 'Malandrinho' *with samphire & brown butter*

Mushroom Açorda *sourdough bread porridge & a slow cooked egg*

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

Grilled Monkfish à Gomes de Sá *with roasted potatoes, caramelised onions & eggs mimosa*

Aged Rib of Beef *in a 'pica-pau' sauce*

Lamb Chanfana *with sourdough, shallots & seasonal greens*

Choose two of the above to share, served with roasted potatoes & radicchio salad

Farófiás *poached meringue with orange & cinnamon*

Pao de Ló *Olive oil cake*

Please inform your server of any allergies or dietary requirements

£110pp

LISBOETA