

# oliveira kitchen's

## TASTING MENU

nduja vegana, cupuaçu mousse, marjoram espuma

*BOUSQUET DOMAINE SPARKLING*

ceviche of açaí hearts with music paper

*PROSECCO LE PIANURE BY STOCCO*

'forest floor calamari' curry

*BOHEM BY LATÚE, SAUVIGNON*

scotch egg

*BARBERA FATO IN BIANCA*

polonaise opus 53

*NEGROAMARO, MOCAVERO*

maitake & soffritto

*MALBEC VALLE TUPUNGATO, ARGENTINA*

trumpet royale au poivre

*MERLOT LES PETITE PERDRIX*

trio of amazonian fruit sorbets

*PIEDRA LUENGA, JEREZ*

chocolate porcelain, salted caramel, vanilla bean ice cream

*HEAVEN ON EARTH, MUSCAT*

We love cooking our tasting menus. As chefs we love nothing more than going about the preparation and setting up for such a special demonstration of the best we can deliver. Wine pairing is done with careful consideration of the marriages between aroma and flavour, texture and body. Because of the time and skills required to produce such elaborate combinations our Tasting Menu is available by pre-order and pre-payment only. Please note, tickets are non-refundable. See it as theatre or music ticket, once you make a purchase it cannot be refunded. Booking for the tasting menu has to be made at least 48h before dining day, we would advise a longer notice when possible. The kitchen will prepare your meal exclusively for you.