

**NUMA CASA
PORTUGUESA
FICA BEM**

**PÃO E VINHO
SOBRE A
MESA**

*[EN] “In a Portuguese home, bread and wine make the table look good”. Excerpt from “Casa Portuguesa”, a famous fado song by Amália Rodrigues.

STARTER

Octopus tiborna in olive oil with garlic,
cornbread crust, and Galician olives

Paired with Indiegente White 2023

FISH COURSE

Cod loin, oven-roasted with crispy
prosciutto, chickpea purée, and sautéed
Galician cabbage, finished with garlic
olive oil and a hint of smoked paprika

Paired with M.O.B Lote 3 White 2024

MEAT COURSE

Slow-roasted lamb shoulder with rosemary,
golden baby potatoes, and garden vegetables,
served with roast jus reduction and a touch
of rosemary honey

Paired with Vallado Superior Red 2022

DESSERT

Toucinho do céu (almond and egg yolk tart)
with citrus sorbet and almond tuile

Paired with Taylor's 10-Year-Old Tawny Port

€50

Let us know if you have any allergies, intolerances or food preferences.
Price per person. Wine pairing included. By reservation. VAT included.