

WINE & JAZZ

FEBRUARY 24TH

**A UNIQUE MENU CREATED TO GO WITH JAZZ AND
PAIRED WITH BY ÉLIO LARA WINES.**

AMUSE-BOUCHE

Traditional Portuguese stew croquette with
spicy mustard

Paired with Élio Lara Gold

STARTER

Prawn carpaccio with gremolata and
hollandaise sauce

Paired with Élio Lara dos Seixos

MAIN COURSE

Cod *açorda*

Paired with Élio Lara View

&

Turkey terrine

Paired with Élio Lara Steps

DESSERT

Chocolate and nougat

Paired with Élio Lara Pinot Noir

€47