

NOTES *of* **NOVA**

JUNE 2ND

**A UNIQUE MENU CREATED TO GO WITH
BOSSA NOVA AND PAIRED WITH ÉLIO LARA
WINES.**

SNACK

Tuna tartelette with fermented ginger and
yuzu pearls

Paired with Élio Lara Gold Sparkling Wine

STARTER

Low-temperature egg yolk with mushrooms and
onion consommé

Paired with Élio Lara dos Seixos

MAIN COURSE

Grouper with shrimp and Jerusalem artichoke
textures

Paired with Élio Lara View

&

Suckling pig belly with baby gem
lettuce and orange

Paired with Élio Lara Steps

DESSERT

Beira Baixa cheese with hazelnut and
raspberry

Paired with Élio Lara Ruby Sparkling Wine

€47

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