MENÚ *d'Origem*

TO SHARE

Creamy Iberian ham croquette

Prawn salad with egg, piparra peppers and black olive crumble

Beef pica-pau, mustard, garlic, meat jus and pickled red onion

Tempura-battered cod, lemon aioli and fresh herbs

CHOICE OF

Roasted meagre, roasted cauliflower cream,
green asparagus and lemon butter sauce

or

Iberian pork shoulder, roasted sweet potato,
sautéed mushrooms and meat jus

SWEET FINALE

Chocolate, orange and almond, sponge cake,
orange cream, almond and vanilla ice cream

BEVERAGES (Supl. +12€)

Mastinell wines, beer, soft drinks and coffee

55€ IVA INCL.

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MENU *Selection*

FIRST COURSE

Octopus and potato bite
Chargrilled scallop, leek and cauliflower cream, green apple,
hazelnut oil and seafood jus

SECOND COURSE

Grilled wild sea bass, seafood cream, langoustine and piquillo pepper

THIRD COURSE

Rossini-style beef tenderloin, foie gras, Port-braised shallots,
fondant potato and demi-glace

SWEET FINALE

Brioche French toast with vanilla, orange, cinnamon and milk ice cream
Turrón bonbon

BEVERAGES (Supl. +12€)

Mastinell wines, beer, soft drinks and coffee

65€ IVA INCL.

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MENU

Christmas Eve

FIRST COURSE

Mini scallop tartare cone with miso and lime

Foie gras faux Oreo

Creamy Iberian ham croquette

SECOND COURSE

Chargrilled octopus, sweet potato parmentier, fennel, La Vera paprika oil and crispy coral tuile

THIRD COURSE

Confit cod loin, fondant potato, asparagus, cava and lemon beurre blanc, parsley and coriander oil

FOURTH COURSE

Beef tenderloin, chestnut, apple, Port-braised shallot and duck jus

SWEET FINALE

Mandarin, lemon and cava

Chocolate, turrón, almond and orange

Petit fours

BEVERAGES INCLUDED

Welcome glass of cava, Mastinell wines,
beer, soft drinks, coffee and tea

99€ IVA INCL.

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MENÚ *Christmas*

FIRST COURSE

Cod cake, roasted garlic aioli and chives

SECOND COURSE

Seafood bisque, king prawn, fennel,
prawn head oil and spiced crisp

THIRD COURSE

Roasted grouper, potato and roasted garlic,
turnip greens, cava and lemon sauce and parsley oil

FOURTH COURSE

Roasted lamb loin, potato and garlic,
shallot and rosemary demi-glace

SWEET FINALE

Lemon, ginger and mint
Coffee and Amarguinha tiramisu
Petit fours

BEBIDAS INCLUÍDAS

Welcome glass of cava, Mastinell wines,
beer, soft drinks, coffee and tea

85€ IVA INCL.

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MENU

New Year's Eve

FIRST COURSE

Meagre ceviche

Foie gras faux Oreo

SECOND COURSE

Octopus and langoustine skewer, celeriac cream, garlic and lemon
sautéed edamame and La Vera paprika oil

THIRD COURSE

Roasted wild sea bass, cauliflower,
asparagus and cava and lemon beurre blanc

FOURTH COURSE

Roasted leg of lamb, potato and roasted garlic purée,
glazed shallot and rosemary jus

SWEET FINALE

Lemon, yuzu and basil
Chocolate, coffee and hazelnut
Petit fours

GRAPES

BEVERAGES INCLUDED

Water, cava and Mastinell wines,
beer, soft drinks, coffee and tea

125€ IVA INCL.

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MENU

New Year's Brunch

IBERIAN CHARCUTERIE AND CHEESE STATION

Iberian ham
Acorn-fed Iberian pork loin
Acorn-fed Iberian chorizo
Acorn-fed Iberian salchichón
Cecina (cured beef) with toasted flaked almonds and extra virgin olive oil
Selection of Portuguese and Spanish cheeses: Serra da Estrela, Azeitão,
Manchego and aged cheese
Quince paste, nuts, grapes and artisan breads

FROM THE SEA

Cantabrian anchovies with extra virgin olive oil and small toasts
Traditional gildas: green olive, anchovy and pickled chilli pepper
Salted cod salad with roasted peppers, onion, parsley and extra virgin olive oil
Octopus and cooked king prawn salad with red
and green peppers, onion and a light sherry vinegar dressing

CANAPÉS AND SMALL BITES

Triangular smoked salmon sandwiches with
cream cheese, capers, salmon roe and fresh dill
Mini pastrami brioche with mild mustard and pickled gherkin
Mini spinach and cheese quiches
Selection of artisan breads, focaccia and crackers

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MENU

New Year's Brunch

SALAD CORNER

Mixed lettuce leaves

Fresh tomatoes

Thinly sliced red onion

Grated carrot

Sliced cucumber

Dressings and accompaniments: extra virgin olive oil, sherry vinegar, balsamic vinegar, house vinaigrette, lemon, salt and pepper

HOT BUFFET

Beef pica-pau

Pork à alentejana

Bacalhau à Brás (Portuguese cod and potato dish)

Spanish potato and onion omelette

Creamy Iberian ham croquettes

Patatas bravas with bravas sauce and aioli

CASUAL CORNER

Mini Angus beef burgers with brioche buns, cheese and special sauce

Assorted mini pizzas: Margherita, ham and cheese, and a vegetarian option

Seasonal vegetables sautéed with olive oil and herbs

Roasted tomatoes with garlic, thyme and extra virgin olive oil

Portuguese-style crushed potatoes with garlic, rosemary and olive oil

Crispy potato chips

Fresh seasonal fruit, cut into pieces

Berries and tropical fruits

Natural Greek yoghurt

Homemade granola, seeds and nuts

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MENU

New Year's Brunch

PASTRIES AND BAKED GOODS

Butter croissants

Chocolate croissants

Portuguese custard tarts

Carrot cake

Red velvet cake

Traditional Portuguese orange cake

PANCAKES AND WAFFLES

Pancakes and waffles

Nutella, honey and assorted syrups

INDIVIDUAL DESSERTS

Chocolate mousse cups

Panna cotta

SPECIAL SWEET STATION

Chocolate fountain

Strawberries, bananas, profiteroles and marshmallows

Jams, honey and butter

Traditional Bolo-Rei

BEVERAGES INCLUDED

Espresso, decaffeinated coffee and cappuccino

Selection of teas and herbal infusions

Orange juice and a selection of fruit juices

Still and sparkling mineral water

Milk and plant-based drinks

Cava and mimosas

59€ IVA INCL.

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