



RESTAURANT & BAR

## MENU

### PIZZA

€25 · PER PERSON  
with a drinks supplement 1

€30 · PER PERSON  
with a drinks supplement 2

Minimum 15 people

## COUVERT

1 TO SHARE BETWEEN 4

Grilled Sourdough  
Bread, Brown Butter  
and Smoked Olive Oil 🌱  
Gluten · lactose

## STARTERS

1 TO SHARE BETWEEN 2

Garlic Bread,  
Parmesan and  
Spring Onions 🌱  
Gluten · lactose

## MAIN COURSE

1 PER PERSON

Artichokes and Mushroom  
Pizza 🌱  
Gluten · lactose  
or  
Margherita Pizza 🌱  
Gluten · lactose  
or  
Ventricina Pizza 🌱  
Gluten · lactose  
or  
Ham and Cheese Pizza  
Gluten · lactose

## DESSERT

1 PER PERSON

Chocolate  
Mousse  
Lactose · egg

## MENU

### OVEN RICE

€45 · PER PERSON  
with a drinks supplement 1

€50 · PER PERSON  
with a drinks supplements 2

Minimum 15 people

## COUVERT

1 TO SHARE BETWEEN 4

Grilled Sourdough  
Bread, Brown Butter  
and Smoked Olive Oil 🌱  
Gluten · lactose

## STARTERS

1 TO SHARE BETWEEN 2

“Bulhão Pato”  
Smokey Mussels  
Molluscs  
and  
Padrón Peppers  
Cooked on  
Embers 🌱

## MAIN COURSE

1 TO SHARE BETWEEN 2

Catch of the Day Rice with  
Beurre Blanc and Roasted  
Leek  
Lactose · fish  
or  
Rib Eye Rice with  
Mushrooms  
and Garlic Mayo  
Egg · mustard

## DESSERT

1 PER PERSON

Banoffee  
Gluten · lactose

## MENU

### ON THE FIRE

€42 · PER PERSON  
with a drinks supplements 1

€47 · PER PERSON  
with a drinks supplements 2

Minimum 15 people

## COUVERT

1 TO SHARE BETWEEN 4

Grilled Sourdough  
Bread, Brown Butter  
and Smoked Olive Oil 🌱  
Gluten · lactose

## STARTERS

1 TO SHARE BETWEEN 2

Garlic Bread,  
Parmesan and  
Spring Onions 🌱  
Gluten · lactose  
and  
Padrón Peppers  
Cooked  
on Embers 🌱

## MAIN COURSE

1 PER PERSON

Strips, Black Iberian Pork  
with French Fries and  
Creamy Spinach  
Lactose  
or  
Angus Picanha with French  
Fries and Creamy Spinach  
Lactose

## DESSERT

1 PER PERSON

Lemon  
Meringue Tart  
Gluten · lactose · egg

## MENU

### 550°

€63 · PER PERSON  
with a drinks supplement 1

€68 · PER PERSON  
with a drinks supplement 2

Minimum 15 people

## COUVERT

1 TO SHARE BETWEEN 4

Grilled Sourdough  
Bread, Brown Butter  
and Smoked Olive Oil 🌱  
Gluten · lactose

## STARTERS

1 TO SHARE BETWEEN 2

“Bulhão Pato”  
Smokey Mussels  
Molluscs  
and  
Padrón Peppers  
Cooked  
on Embers 🌱

## MAIN COURSE

1 TO SHARE BETWEEN 2

Black Tiger Prawn Rice,  
Lime and Kimchy Mayo  
Gluten · egg · mustard · crustaceans  
and  
1 TO SHARE BETWEEN 4  
Tomahawk, Angus Beef  
with French Fries and  
Creamy Spinach  
Lactose

## DESSERT

1 PER PERSON

Banoffee  
Gluten · lactose · egg

## WELCOME

### DRINK

€5 PER PERSON

Mojito  
Caipirinha  
Bombay Gin & Tonic

## DRINKS

### SUPPLEMENT 1

Assobio, Esporão · Douro  
White or Red wine · 1/2 bottle per person  
or  
4 Draft Beers or Sider 0,30cl  
per person  
and  
Water and Coffee

## DRINKS

### SUPPLEMENT 2

Herdade dos Grous, Esporão · Alentejo  
White or Red wine · 1/2 bottle per person  
or  
Sangria (White, Rosé or Red)  
1/2 Jug per person  
or  
4 Draft Beers or Sider 0,30cl  
per person  
and  
Water and Coffee

Our dishes or drinks may contain nuts, seeds or traces of foods which might cause allergies or food intolerance. If you require information about the detailed composition of the dishes, please ask our employees before making your order. No dish, food product or drink, including the cover charge, can be charged unless requested by the customer or if it is unused by the customer. Tax for bag €0.10 or tax for package €0.20 (DL152-D/2017 amended by DL 102- D/2020). This establishment has a complaints book. Be responsible, drink in moderation. VAT INCLUDED | PRICES IN EUROS

# GROUP MENUS