550°

RESTAURANT & BAR

Before the dish, there is a moment.
The instant when the raw ingredient meets fire
and technique to reveal its full potential.
That is the moment we call: forging.

At 550°, the name is more than a temperature.
It is a symbol of the intensity of the fire at the very
moment transformation takes place.
Here, the ingredient, the fire and the artisan
come together to reveal new aromas, textures
and flavours, giving rise to a cuisine defined by
character,
authenticity and mastery of technique.

From embers to oven, from smoke
to caramelisation, every detail is carefully
considered to respect the essence of each
ingredient and reveal its finest expression.
Welcome to 550°.

550°
RESTAURANT & BAR

GROUP MENUS

MENU GROUP 1

€25 · PER PERSON
with drinks supplement 1

€29 · PER PERSON
with drinks supplement 2

Minimum 15 people

COUVERT
1 TO SHARE BETWEEN 4

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

MAIN COURSE
1 PER PERSON

200 g Roasted Chicken,
100 g Sausage,
100 g Sirloin
per person

Creamy Spinach and French Fries
Gluten · lactose

DESSERT
1 PER PERSON

Orange Tart with Smoked Syrup
Egg

MENU GROUP 2

€35 · PER PERSON
with drinks supplement 1

€39 · PER PERSON
with 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

Fire-Open Mussels, Coriander and Chilli
Molluscs

MAIN COURSE
1 TO SHARE BETWEEN 2

Iberian Pork Strips Oven Rice with Garlic Mayonnaise
Gluten · egg · soya · mustard

or

Tiger Prawn, Toasted Cabbage and Kimchi Mayo
Gluten · egg · soya · mustard · crustaceans

DESSERT
1 PER PERSON

Basque Tart
Gluten · lactose · egg

MENU GROUP 3 BUFFET

€45 · PER PERSON
with drinks supplement 1

€49 · PER PERSON
with drinks supplement 2

Minimum 50 people

STARTERS

Grilled Sourdough Bread and Brown Butter
Gluten · lactose

Shrimp “Rissol” with Garlic Mayo
Gluten · egg · mustard · crustaceans

Spring Rolls with Kimchi Mayo
Gluten · egg · mustard

Alheira Croquettes with Honey and Mustard Sauce
Gluten · mustard

Baby Gem Lettuce with Caesar Sauce
Egg · mustard · fish

Soup of the Day

MAIN COURSE

Roasted Cod
Fish

Grilled Prawns
Crustaceans

Grilled Iberian Pork Strips

Mushroom Creamy Rice
Lactose

SIDE DISHES

Creamy Spinach
Gluten · lactose

French Fries

DESSERT

Basque Tart
Gluten · lactose · egg

Mango Mousse
Lactose

WELCOME
DRINK
€5 PER PERSON

Mojito
Caipirinha
Bombay Gin & Tonic

DRINKS
SUPPLEMENT 1

1 drink (Wine, Beer or Soft Drink)
and
Water and Coffee

DRINKS
SUPPLEMENT 2

1 Bottle of Escala Alentejo wine for 3 People
or
3 Beers
or
3 Soft Drinks
and
Water and Coffee

Our dishes or drinks may contain nuts, seeds or traces of foods which might cause allergies or food intolerances. 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