



AUTHENTIC PORTUGUESE CUISINE

Portugal Restaurant Week

Menu

Lula

*squid tempura with dipping “tentsuyu” and our sauce
2023 Soalheiro White*

or

Alcachofra

*artichoke cream with soft boiled egg yolk and jamon
(add black truffle +49)
2017 Campolargo Red*

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Peixe

*sword fish with a white wine dill sauce
2020 Paço do Conde White*

or

Borrego

*lamb “vindaloo” with chickpea purée and “paratha”
2020 Manoella Red*

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Doces

desserts

10 yrs Madeira