

The background features a dark blue gradient with numerous bokeh lights in shades of red, pink, and orange. Scattered throughout are various heart shapes in white, yellow, and teal, some appearing to glow or float. The overall aesthetic is romantic and celebratory.

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PARRIIIA  
NATURAI  
|||||  
SOUTH AMERICAN GRILL

# VALENTINE'S DAY SPECIAL DINNER

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LIVE MUSIC | SPECIAL MENU | LOVE IN THE AIR

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MENU 55€ PP  
INCLUDING A GLASS OF FIZZ ON ARRIVAL

# MENU

COUVERT | COUVERT

## STARTERS | ENTRADAS

CHOOSE FROM | À SUA ESCOLHA

COXTAIL CROQUETTES, SERVED WITH CAESAR SALAD & MUSTARD MAYO  
CROQUETE DE RABO DE BOI, SERVIDO COM SALADA CESAR & MOLHO DE MOSTARDA

ASPARAGUS WITH POACHED EGG, ROASTED HAZELNUT & LEMON DRESSING  
ASPARGOS COM OVO ESCALFADO, AVELÃ ASSADA & MOLHO DE LIMÃO

PAN SEARED SCALLOPS, WITH PEA PURÉE & CRISPY PANCETTA  
VIEIRAS, COM PURÊ DE ERVILHA & PANCETTA CROCANTE

CARROT, ORANGE & GINGER SOUP, SERVED WITH PARMESAN TOASTS (V)  
SOPA DE CENOURA, LARANJA & GENGIBRE, SERVIDA COM TORRADAS DE PARMESÃO

## SORBET

LIME & PASSION FRUIT | LIMA & MARACUJÁ

## MAINS | PRATO PRINCIPAL

CHOOSE FROM | À SUA ESCOLHA

FILLET STEAK MEDALLIONS, SERVED WITH TRUFFLE POTATO PURÉE & BEEF JUS  
MEDALHÕES DE BIFE DE LOMBO, SERVIDOS COM PURÊ DE BATATA TRUFADO & MOLHO DE CARNE

GRILLED RACK OF LAMB WITH CRUSHED NEW POTATOES & MINT GRAVY  
COSTELETA DE BORREGO GRElhADA, COM BATATAS NOVAS ESMAGADAS & MOLHO DE MENTA

COQUILLE ST JACQUES  
COQUILLE ST JACQUES

MUSHROOM RAVIOLI, WITH TRUFFLE BUTTER (V)  
RAVIOLI DE COGUMELOS, COM MANTEIGA DE TRUFAS

## SIDES | ACOMPANHAMENTOS

FRENCH FRIES | SPINACH AU GRATIN | BROCCOLI SAUTÉED WITH GARLIC  
BATATAS FRITAS | ESPINAFRE GRATINADO | BRÓCOLOS SALTEADO COM ALHO

## DESSERT | SOBREMESA

CHOOSE FROM | À SUA ESCOLHA

DESSERT TO SHARE | SOBREMESA PARA PARTILHAR  
HEART OF CHOCOLATE TEXTURES, HAZELNUT BROWNIE, CREAMY DARK CHOCOLATE,  
CAMELISED WHITE CHOCOLATE MOUSSE WITH APHRODISIAC STRAWBERRIES  
CORÇÃO DE TEXTURAS DE CHOCOLATE, BROWNIE DE AVELÃ, CREMOSO CHOCOLATE NEGRO,  
MÓUSSE DE CHOCOLATE BRANCO CAMELIZADO, COM MORANGOS AFRODISÍACOS

INDIVIDUAL DESSERT | SOBREMESA INDIVIDUAL  
STICKY TOFFEE PUDDING WITH CAMELISED APPLE & GINGER ICE CREAM  
PUDIM DE CARAMELO COM MAÇÃ CAMELIZADA, SERVIDO COM GELADO DE GENGIBRE

COFFEE & PETIT FOURS | CAFÉ & PETIT FOURS