

LOVE IS IN THE AIR

Will you be
my Valentine?

14TH OF FEBRUARY
VALENTINE'S DAY SPECIAL DINNER

LIVE MUSIC | SPECIAL MENU
MENU 55€ PP
INCLUDING A GLASS OF FIZZ ON ARRIVAL



with love,

|||||||
PARRI|||A
NATURA|||
|||||||

made with love

STARTERS | ENTRADAS

TEMPURA TRIO OF SQUID, PRAWNS & VEGETABLES
TRILOGIA DE TEMPURAS COM LULAS, CAMARÃO & VEGETAIS

RED CABBAGE CURED SALMON, SERVED WITH SMOKED CREAM CHEESE, PARSLEY POWDER
& CUCUMBER FLOWERS
SALMÃO CURADO COM COUVE ROXA, SERVIDO COM QUEIJO CREME FUMADO, PÓ DE SALSA & FLORES DE PEPINO

SALTED BEETROOT BON BONS, FILLED WITH GOATS CHEESE & HONEY, SERVED WITH
BEET TEXTURES & TOASTED ALMONDS (V)
BRIGADEIRO SALGADO DE BETERRABA, RECHEADO COM QUEIJO CABRA E MEL, SERVIDO COM
TEXTURAS DE BETERRABA & AMENDOAS TORRADA (V)

PINEAPPLE SORBET | SORBET DE ABACAXI

MAIN COURSE | PRATO PRINCIPAL

GRILLED FILLET STEAK, SERVED WITH HASSELBACK POTATOES & SOUR CREAM
BIFE DO LOMBO GRELHADO, SERVIDO COM BATATA HASSELBACK & NATAS AZEDAS

CRISPY SESAME CRUSTED SALMON FILLET, SERVED WITH SWEET POTATO CRISP & MANGO SAUCE
SALMÃO GRELHADO COM CROSTA DE SÉSAMO, CROCANTE DE BATATA DOCE & MOLHO DE MANGA

SPINACH & RICCOTA TORTELINI, SERVED WITH PALM HEART SAUCE (V)
TORTELINI DE RICCOTA & ESPINAFRE SERVIDO COM MOLHO DE PALMITO (V)

SIDES | ACOMPANHAMENTOS

CREAMED SPINACH, POTATO FRIES, TRUFFLE MAC & CHEESE
ESPINAFRE CREMOSO, BATATA FRITA, MAC & CHEESE COM TRUFAS

DESSERT | SOBREMESA

DARK CHOCOLATE PILLOW, FILLED WITH LIME & MASCARPONE TEXTURES, SERVED WITH WHITE
CHOCOLATE HEART & STRAWBERRY TEXTURES.
ALMOFADA DE CHOCOLATE NEGRO, RECHEADA COM TEXTURAS DE LIMA & MASCARPONE, ACOMPANHADO COM
CORÇÃO DE CHOCOLATE BRANCO & TEXTURAS DE MORANGO

NEW YORK CHEESECAKE, SERVED WITH GUAVA TEXTURES
CHEESECAKE NEW YORK, SERVIDO COM TEXTURAS DE GOIABA

DULCE DE LECHE FONDANT SERVED WITH ROSE TEXTURES, CHOCOLATE AND PEPPER CREAM
& CHAMPAGNE SORBET (VG)
FONDANT DE DOCE DE LEITE, SERVIDO COM TEXTURAS DE ROSAS, CREMOSO DE CHOCOLATE E PIMENTA
& SORBET DE CHAMPANHE

