

## PETISCOS & TAPAS

SEABASS CEVICHE

Green chilli, tomatillo sauce

**VEAL CARPACCIO** 

Black truffle sauce, shimeji, Sao Jorge cheese, Panipuri

GRILLED LEEKS (VG)

Romesco sauce, rocket, toasted almonds

BEEF PICA PAU

Pickles, garlic, mushrooms

SCOTTISH HAND DIVED SCALLOP

Sweet potato puree, caldeirada dressing

## MAINS

CHARGRILLED CELERIAC STEAK (V/VG)

Wild mushroom sauté, celeriac puree, black truffle

NATIVE LOBSTER TAIL

White wine sauce, lobster emulsion, courgette canelon

FILLET OF BEEF

Bacon chutney, grilled leeks, bone marrow jus

## SIDES

PATATAS BRAVAS (V)

Aioli, brava sauce

GREEN SALAD (VG)

Apple, Muscatel dressing

## DESSERT

CHOCOLATE MOUSSE

Orange ice cream, olive oil caviar

PÃO DE LÓ

Olive oil, sea salt, Osceitra caviar

WHITE PORT & LIME SORBET (VG)