



Group Bookings Family-Style Sharing Menu

€18 per person, minimum 10 pax
Up to 2 hours

Bar Bites Menu 1

G Board

Board of 3 cheeses & 3 charcuteries

Cheeses: Seia, Serpa, Don Preto St Georges

Charcuteries: Iberian Pork Sausage, Bisaro Ham 24 months,
Black Pork Loin Ham

Pork Rillettes

Slow cooked confit pork pâté

Sweet Potato Truffle Fries

Served with truffle oil & parmesan cheese

Pimientos Padrón

Grilled padrón peppers, served with sea salt

Alheira Croquettes

Portuguese smoked sausage croquettes (3)

Marinated Olives

Olive oil, fresh herbs and spices



Group Bookings Family-Style Sharing Menu

€25 per person, minimum 10 pax
Up to 2 hours

Bar Bites Menu 2

G Board

Board of 3 cheeses & 3 charcuteries

Cheeses: Seia, Serpa, Don Preto St Georges

Charcuteries: Iberian Pork Sausage, Bisaro Ham 24 months,
Black Pork Loin Ham

Pork Rillettes

Slow cooked confit pork pâté

Sweet Potato Truffle Fries

Served with truffle oil & parmesan cheese

Pimientos Padrón

Grilled padrón peppers, served with sea salt

Alheira Croquettes

Portuguese smoked sausage croquettes (3)

Black Hummus

Roasted Corn Chips

Codfish Cakes

Codfish, potatoes purée in croquettes (5)

Marinated Olives

Olive oil, fresh herbs and spices



Group Bookings Family-Style Sharing Menu

€28 per person, minimum 10 pax
Up to 2 hours

Bar Bites Menu 3

G Board

Board of 3 cheeses & 3 charcuteries

Cheeses: Seia, Serpa, Don Preto St Georges

Charcuteries: Iberian Pork Sausage, Bisaro Ham 24 months,
Black Pork Loin Ham

Pork Rillettes

Slow cooked confit pork pâté

Sweet Potato Truffle Fries

Served with truffle oil & parmesan cheese

Pimientos Padrón

Grilled padrón peppers, served with sea salt

Alheira Croquettes

Portuguese smoked sausage croquettes (3)

Black Hummus

Roasted Corn Chips

Codfish Cakes

Codfish, potatoes purée in croquettes (5)

Beef Tartare

Hand-cut raw beef tenderloin, served with house-made toast

Marinated Olives

Olive oil, fresh herbs and spices



Group Bookings Family-Style Sharing Menu

€39 per person,
Minimum 10 guests required

Menu

First Impressions

G Board

Board of 3 cheeses & 3 charcuteries

Cheeses: Seia, Serpa, Don Preto St Georges

Charcuteries: Iberian Pork Sausage, Bisaro Ham 24 months,
Black Pork Loin Ham

Seasonal Salad

Market seasonal salad of the week

Pimientos Padrón

Grilled padrón peppers, served with sea salt

Tomato Soup

Fresh tomatoes, shallots

Marinated Olives

Olive oil, fresh herbs and spices

Mains

Roasted Whole Farm Chicken

Served with Parisian potatoes and grilled vegetables

Grilled Coast Octopus

Served with black ink risotto

Grilled Wild Salmon

Served with grilled vegetables and butter sauce

Pesto Vegetarian Pasta

Fettuccini pasta, tomatoes, basil, garlic, pecorino cheese

Dessert Board

French Crème Brulée

Chocolate Mousse

Valrhona 70% cocoa

Strawberry & Mascarpone

Fresh strawberries in sugar coulis served with vanilla cream



Group Bookings Family-Style Sharing Menu

€48 per person,
Minimum 10 guests required

Menu

First Impressions

G Board

Board of 5 cheeses, 5 cold cuts & 1 paté
Cheeses: Seia, Serpa, Serra, Nisa, Don Preto St Georges
Charcuteries: Iberian Pork Sausage, Bisaro Ham 24 months,
Black Pork Loin Ham, Black Pork Ham

Pimientos Padrón

Grilled padrón peppers, served with sea salt

Smoked Salmon

Served with condiments & Crème Fraiche

Garlic Prawns

Grilled prawns served with garlic sauce

Marinated Olives

Olive oil, fresh herbs and spices

Mains

Black Angus Tomahawk – 1kg (Portuguese)

Served with Parisian potatoes, grilled vegetables, red wine sauce

Grilled Seabass Fillet

Served with grilled vegetables & herbal sauce

Truffle Vegetables Risotto

Creamy risotto, served with truffle oil & grilled vegetables

Lobster Bisque Pasta

Fettuccini pasta, garlic, bisque sauce

Grilled Seasonal Vegetables

Served with eggplant caviar

Dessert Board

French Crème Brulée

Chocolate Mousse

Valrhona 70% cocoa

Abade Priscos

Traditional Portuguese creme caramel pudding



Group Bookings Family-Style Sharing Menu

€39 per person,
Minimum 10 guests required

Plated Menu

First Impressions

(select one)

Pan-Seared Foie Gras

Blackberries, arugula, grilled baguette

Natural Smoked Salmon

Condiments, sour cream, frisee salad

Tomato And Burrata

Burrata, candied tomato, arugula, pesto

Mains

(select one)

Roasted Chicken Supreme

Rissole potatoes, sauteed mushrooms, red wine sauce

Charcoal Grilled Octopus

Crushed potatoes, romesco sauce, basil oil

Truffle Risotto (v)

Arborio rice, truffle scent, mascarpone cream, grilled seasonal vegetables

Desserts

(select one)

Crème Brulée

A rich custard with Madagascar Vanilla

Chocolate Tart



Group Bookings Free-Flow Beverage Packages

Minimum 10 pax, up to 2 hours

Beverage Packages

Standard

€8 per person

Tea & Coffee
Soft Drinks
Seasonal Juices

Classic

€16 per person

House Red
House White
House Sparkling Wine
Tea & Coffee
Soft Drinks
Seasonal Juices

Premium

€24 per person

Local Beer
House Red
House White
House Sparkling Wine
Tea & Coffee
Soft Drinks
Seasonal Juices

Deluxe

€32 per person

House Spirits With Mixers
Local Beer
House Red
House White
House Sparkling Wine
Tea & Coffee
Soft Drinks
Seasonal Juices