



## Group Bookings Family-Style Sharing Menu

€18 per person

### 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

### 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

### 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