

Tasting Menu

"Tribute"

Passion for the Sea

Greetings from the Chef

Natural Fermentation Bread Service

Cultured Butter and Organic Olive Oil

Octopus Carpaccio

Roasted Pepper, Olive and Cilantro

"Sea Breeze"

Fish, Seafood, Tomato and Seaweed

Hook-Caught Hake

"Gomes Sá", Parsley, Toasted Bread and Pil-Pil

"Moqueca"

Grouper, White Prawn, Zucchini and Farofa

Chuncho Chocolate

Vanilla, Cauliflower, Greek Yogurt and Kalamansi

Tasting Menu 85€

Wine Pairing 55€

To ensure the best gastronomic experience
this menu will be served for the entire table

