

Casa
Velha
RESTAURANTE



EPICURE MENU

DESIGNED FOR THE WHOLE TABLE ONLY

FOIE GRAS

Dry Fruits Jam | Port Wine Jelly | Green Apple | Russian Cake

OR

12H CURED SALMON

Radish Pickle | Lemon Cream | Spiced Radish | Fine Herbs Jelly

WILD SEABASS

Xerém of Bivalves | Pennyroyal Sauce

BEEF LOIN OF RUBIA GALLEGA

Potato Purée | Truffle | Vegetables from Q Farm | Muscatel Wine Sauce

SPONGE CAKE “PÃO-DE-LÓ”

Fennel | Citrus | Sweet Rice Ice Cream

Price per person	80
Wine pairing per person	45
Couvert	5.5

TASTING MENU

DESIGNED FOR THE WHOLE TABLE ONLY

OYSTER

Shrimp from our Coast | Ginger Bouillon | Caviar | Lemon

SMOKED FOIE GRAS

Dark Chocolate | Porto Wine | Orange | Brioche

KOHALRABI CELERY RAVIOLI

Roast Parsnips | Brussels Sprouts | Mushroom Broth | Almonds

BLUE LOBSTER RICE

Alcácer Rice | Seaweeds | Kaffir Lime

HALF CURED CODFISH

Chickpea Purée | Pata Negra | Yolk | Stew Sauce

SUCKLING PIG

Fermented Savoy Cabbage | Pear | Apple Vinegar Sauce | Pepper

QUINCE | GINGER

“ABADE DE PRISCOS” PUDDING

Salted Caramel | Port Wine Gel | Grapefruit | Fruit of the Sun Sorbet

Price per person
Wine pairing per person
Couvert

105
60
5.5

