

# ADEGA PRIVATE DINING

*Our set menu is designed to share*

**75pp**

Coombeshead Farm Bread *whipped pork fat*

Empada *vindalho pork pie*

**ADD SUPPLEMENT** (subject to availability, market price)

Grilled Wild Carabineiro *giant deep-sea prawn, piri-iri & chouriço sauce, sweet potato bread*

Ibérico Pork Plumas *with red pepper sauce & baby gem*

Nuno's Bacalhau à Brás *confit cod, caramelised onions, egg & shoestring fries*

Mushroom Açorda *bread porridge with dashi & egg yolk (+winter truffle supplement, 5pp)*

Grilled Piri-Piri Halibut *with swiss chard & sweet onions*

*or*

Aged Rib of Beef *with a classic 'à café' sauce*

*Choose one of the above to share, served with roasted potatoes & cavolo nero*

Farófias *poached meringue with orange & cinnamon*

*Please inform your server of any allergies or dietary requirements*

**LISBOETA**

# ADEGA PRIVATE DINING

*Our set menu is designed to share*

**110pp**

Coombeshead Farm Bread *whipped pork fat*

Paleta Ibérico *cured black Iberian pork shoulder*

Empada *vindalho pork pie*

Smoked Scallop Toast *marinated with citrus, coriander & salty fingers*

**ADD SUPPLEMENT (subject to availability, market price)**

Grilled Wild Carabineiro *giant deep-sea prawn, piri-piri & chouriço sauce, sweet potato bread*

Cornish Mussels *with coriander, lemon, white wine & toasted sourdough*

Nuno's Bacalhau à Brás *confit cod, caramelised onions, egg & shoestring fries*

Ibérico Pork Plumas *with red pepper sauce & baby gem*

Mushroom Açorda *bread porridge with dashi & egg yolk (+winter truffle supplement, 5pp)*

Grilled Piri-Piri Halibut *with swiss chard & sweet onions*

Aged Rib of Beef *with a classic 'à café' sauce*

*Served with roasted potatoes & cavolo nero*

Farólias *poached meringue with orange & cinnamon*

Pão de Ló *olive oil cake*

*Please inform your server of any allergies or dietary requirements*

**LISBOETA**

# ADEGA PRIVATE DINING VEGETARIAN

*Our set menu is designed to share*

**75pp**

**Coombeshead Farm Bread** *whipped butter*

**Empada** *Goan-spiced mushroom & turnip pie*

**Piri-Piri Pumpkin** *Delica pumpkin, piri-piri & orange sauce*

**Broccoli à Brás** *grilled tenderstem, caramelised onions & shoestring fries*

**Mushroom Açorda** *bread porridge with dashi & egg yolk (+winter truffle supplement, 5pp)*

**Wood Smoked Cauliflower** *with roasted beetroot & celeriac*

*or*

**Charred Hispi Cabbage** *with a white bean stew, toasted seeds & lemon*

*Choose one of the above to share, served with roasted potatoes & cavolo nero*

**Farófiás** *poached meringue with orange & cinnamon*

*Please inform your server of any allergies or dietary requirements*

**LISBOETA**

# ADEGA PRIVATE DINING VEGETARIAN

*Our set menu is designed to share*

**110pp**

Coombeshead Farm Bread *whipped butter*

Azeitão *soft sheep's cheese from Lisbon*

Empada *Goan-spiced mushroom & turnip pie*

Stuffed Chestnut Mushrooms *with garlic & Madeira*

Charred Hispi Cabbage *with a white bean stew, toasted seeds & lemon*

Broccoli à Brás *grilled tenderstem, caramelised onions & shoestring fries*

Piri-Piri Pumpkin *Delica pumpkin, piri-piri & orange sauce*

Mushroom Açorda *bread porridge with dashi & egg yolk (+winter truffle supplement, 5pp)*

Wood Smoked Cauliflower *with roasted beetroot & celeriac*

*Served with roasted potatoes & cavolo nero*

Farófiás *poached meringue with orange & cinnamon*

Pão de Ló *olive oil cake*

*Please inform your server of any allergies or dietary requirements*

**LISBOETA**