

LISBOETA

Private Dining & Events







WELCOME

“A gently uncompromising, glorious odyssey into an untrammelled new world of Portuguese cuisine.” - Jimi Famurewa, Evening Standard

Lisboeta, literally meaning ‘a person from Lisbon’, celebrates the lifestyle, tradition, and emotion of belonging.

The restaurant is Chef Patron Nuno Mendes’ love letter to Lisbon, the city he grew up in and the place he calls home.

Together we tell the stories of Portugal’s rich gastronomic heritage through the food, wine and produce at the heart of the Lisboa region.

Bem-vindo à nossa casa; welcome to our home.



THE ADEGA

The Adega is the private dining room at Lisboaeta; a home-from-home situated on the lower ground floor of the restaurant, overlooking our wine cellar.

Immersed in the heart of the restaurant, this space is underpinned by a passion for Portuguese food and drink. An extension of the restaurant in a familial setting, this intimate space hosts up to ten guests.

Guests of the Adega will be served an ever-changing, sharing-style menu crafted by Nuno Mendes, based on seasonal produce brought directly from Portugal, as well as traditional and creative takes on Portugal's gastronomic heritage.

The Adega is available for private group dining at lunch and dinner throughout the week.

EVENTS

At Lisboeta we are delighted to offer several options for private dining and events, available for groups ranging from 10-60 guests.

From our main dining room - available as a semi-private or exclusive hire for 15-60 guests - to the Adegas - our private dining room adjoining our wine cellar, suited to groups of up to 12 guests - the spaces at Lisboeta provide an intimate setting for parties and events.

The light-filled dining room at Lisboeta sits on the first floor of a beautiful Georgian townhouse, overlooking Charlotte Street.

With space for up to 60 guests, this room is adaptable to a range of events, its vibrant walls and artwork the perfect backdrop for celebrations and corporate gatherings alike.







ADEGA MENU

The Adega offers two menus suited for smaller groups. Each menu begins with several individual 'snacks', before moving on to petiscos, served to share. Our menus change seasonally, in line with the availability of produce. As such, this menu should be considered a sample. Vegetarian and vegan menus are available on request.

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-piri & 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

Farófiás *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

Farófiás *poached meringue with orange & cinnamon*

Pão de Ló *olive oil cake*

Please inform your server of any allergies or dietary requirements

LISBOETA

PRIVATE DINING

Our menu is designed to share

£110pp

Coombeshead Farm Bread *whipped pork fat*

Paio do Lombo *48-month dry-cured tenderloin of acorn-fed black pork*

Empada *vindalho pork pie*

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 & potatoes*

Arroz de Marisco *red prawn & cuttlefish rice*

Mushroom Açorda *bread porridge with dashi & egg yolk (fresh autumn truffle, £5pp supplement)*

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

served with roasted potatoes & gem lettuce

Farófias *poached meringue with orange & cinnamon*

Pão de Ló *olive oil cake*

Please inform your server of any allergies or dietary requirements

LISBOETA

UPSTAIRS MENU

Our semi-private dining room upstairs offers a more condensed menu, suited to larger groups of 10+ guests.

This menu begins with a welcome cocktail to start, followed by our signature petiscos and a main to share, and two classic Portuguese desserts.

Our menus change seasonally, in line with the availability of produce. As such, this menu should be considered a sample.

WINE

A well-stocked cellar sits underneath our home here on Charlotte Street, welcoming an eclectic and inclusive collection of all Portuguese wines.

Wines at Lisboeta showcase the best of local producers from the Lisboa region and sub-regions, as well as exemplary bottlings from across the country.

From highly regarded, historic producers to the young winemakers thriving in Portugal's emerging natural and low-intervention scene, our list provides a chance for exploration and discovery.

Lisboeta's wines also feature, produced with our friends from Quinta do Montalto, alongside a special collaboration with the Niepoort family.

Guests can explore indigenous Portuguese varieties by glass or bottle. We offer tailored guidance from our Sommeliers in advance of your evening, in order to curate a bespoke selection of wine for your event.





TERMS

Our spaces at Lisboeta are available for private dining and events on select dates. A minimum spend will apply.

Our menus are samples and will evolve in line with the availability of seasonal produce.

Our sommeliers will be delighted to discuss and curate your wine selection in advance of your event.

Kindly note, a full deposit is required to secure your chosen date.

ENQUIRIES

Every enquiry at Lisboeta is handled personally by our Events Manager alongside our Front of House team.

For special celebrations, corporate entertaining, or unique private parties, we are on hand to ensure your experience with us is as memorable as it can be.

Please speak with us directly regarding any special requests you may have and we will do our utmost to accommodate them.

We look forward to welcoming you to Lisboeta.



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