

LISBOETA

Private Dining







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 Lisboeta; a home-from-home situated on the lower ground floor of the restaurant, adjoining 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 throughout the week.





WINE

Our private dining room adjoins our wine cellar, home to an eclectic and inclusive collection.

Wines at Lisboaeta 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.

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

Guests of the Adega can explore indigenous Portuguese varietals 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.



MENUS

The Adega menu will change seasonally, in line with the availability of produce. As such, the menu shown here should be considered a sample.

Our extensive wine list can be viewed [here](#). This menu is also subject to alteration depending on availability.

We offer four options for welcome drinks.



White Port & Tonic: *Niepoort white port, fig leaf liqueur, tonic*

Lisboa Negroni: *Campari, Ginjinha, vermouth*

Entre Amigos: *Madeiran cane sugar rum, brandy, triple sec*

Bloody Aletejano: *Belvedere vodka, pimentão, tomato*



Our events team will be delighted to provide further guidance on either menu ahead of your event.

ADEGA

*Our menu is designed to share
95pp*

Vindalho Empada *Goan-spiced pork pie*

Tosta de Cavala & Pimentos *Grilled mackerel and roasted green peppers on toast*

Chouriço & Beef Tartare *Alentejo-style smoked tartare*

Copita *Dry-cured shoulder of black pork from the Alentejo*

Couvert *Coombeshead farm bread, olive oil, whipped pork lard 'unto'*

Cured Amberjack *Greater Amberjack from the Azores with orange & onion*

Mushroom Açorda *Wild mushrooms with an egg yolk bread sauce*

Bacalhau à Brás *Confit cod, caramelised onions & potatoes*

Grilled Carabineiro *Large deep-sea scarlet prawn with garlic & piri-piri*
+£14 supplement per person, to be taken by the whole table

Arroz de Marisco *Red prawn and seafood rice*

+ one of the below, for the table to share

Grilled Catch of the Day *Served with a coriander pisa and a caldo verde sauce*

Plumas Grelhadas *Grilled acorn-fed black pork with tomato salad*

Costeletão Maturado Grelhado *Grilled aged rib served rare with pica pau sauce*

Farófias *Poached meringue with orange & cinnamon*

Pão de Ló *Olive oil cake*

Please inform your server of any allergies or dietary requirements

LISBOETA



TERMS

The Adega at Lisboeta is available for private dining 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 Lisboaeta is handled personally by our Reservations & 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 the Adega at Lisboaeta.



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