

## FROM INSIDE THE MOUNTAIN

Veal sweetbread  
"Algarvia" carrot, Vermouth fricassee sauce and veal jus 

Greater Amberjack  
"Xerém de Bulhão pato", green curry and jalapeños 

Mirandesa  
Sea urchin, endives and vanilla  

Shipwreck  
Yogurt, blackberries and black salt 

## CHEF'S GARDEN

Quinta da Penha Longa  
Cured yolk, caramelized onion and hay   

Parmesan Gnocchi  
Roasted vegetables, beetroot velouté and chard   

Celery  
White mole and red curry  

Green  
Kombucha, citronella and avocado 

## FROM OUTSIDE THE MOUNTAIN

Blue Lobster  
Tamarind, lychee and lobster muxama 

Quinta da Penha Longa  
Cured egg yolk, caramelized onion, caviar and hay  

Carabineer  
St. Tomé's vanilla and beetroot 

Marine Rabbit  
Confit garlic, crustaceans and garden herbs 

Shipwreck  
Yogurt, blackberries and black salt 

Sardine  
Almond, coconut and black garlic  

The menu ♦ 144€  
The menu with the wine pairing ♦ 235€

The menu ♦ 177€  
The menu with the wine pairing ♦ 297€

 Vegetarian  Spicy  Contains lactose  Contains gluten

Chef Resident: Vladimir Veiga | Maître D': João Fernandes

## LAB SPRING 2023

V.A.T. included at legal current rate  
Any dish, food or drink, including the covert can't be charged if it's not requested by the client or has not been used  
This establishment has complaint book