

FROM INSIDE THE MOUNTAIN

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

Red Mullet
Almond, hollandaise and tomato   

Mirandesa
Blackberries, "Queimoso" cheese, anchovies and pine nuts  

Camoca
Corn, banana and apricot 

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

CHEF'S GARDEN

Quinta da Penha Longa
Cured yolk, caramelized onion and hay   

Parmesan Gnocchi
Roasted vegetables, beetroot velouté   

Celery
White mole, and red curry 

Passion Fruit
Passion fruit, sesame, orange flower 

FROM OUTSIDE THE MOUNTAIN

Blue Lobster
Tamarind, lychee, roses and lobster muxama  

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

Carabineer
Carrot, St. Tomé's vanilla and beetroot  

Piglet
Crayfish, plum, rhubarb and mustard and orange   

Camoca
Corn, banana and apricot 

Traveling Sardine
Coffee, chocolate, tobacco leaf, baobab fruit and spices  

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

 Vegetarian  Spicy  Contains lactose  Contains gluten  Contains seafood

Chef Resident: Vladmir Veiga | Maître D': José Melo

LAB SUMMER 2023

Seafood is critical for the health of our planet, the communities where we do business, the business we operate, and the guests we serve. Keeping this in mind, Sustainability and Food & Beverage created the Responsible Seafood program, which also serves to support our Serve 360 2025 sustainability & social impact goals.

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