

## FROM INSIDE THE MOUNTAIN

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

Carabiner  
Carrot, St. Tomé vanilla, beet and orange 🌿🍷

Mirandesa meat  
Cabidela rice and foie gras tempura 🍷🌿

Quindim  
Guava jam, cacao pulp and raspberry 🍷

## CHEF'S GARDEN

Quinta da Penha Longa  
Cured yolk, caramelized onion and hay 🌿🌿🍷

Ravioli  
Roasted vegetables, beet velouté 🌿🌿🍷

Hokkaido pumpkin  
Mountain cheese, vanilla and orange 🍷

Pavlova  
Citrus fruit, lemon curd and passion fruit sorbet 🍷

The menu ♦ 154€  
The menu with the wine pairing ♦ 252€

## FROM OUTSIDE THE MOUNTAIN

Tempura  
Tuna, asparagus, caviar and raspberry 🍷🌿🌿

Vindaloo  
Veal sweetbread, shiso cream, apricot and corn 🍷🌿

Sea Bass  
Leek, shallot nage and chablis 🍷🌿

Xerém  
Roasted Squab, foie gras, plum and hibiscus 🌿

Quindim  
Guava jam, cacao pulp and raspberry 🍷

Traveling Sardine  
Dulce de leche, bitter orange and gold chocolate 🍷🌿

The menu ♦ 186€  
The menu with the wine pairing ♦ 314€

🌿 Vegetarian 🌿 Spicy 🍷 Contains lactose 🌿 Contains gluten 🌿 Contains seafood

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

## LAB 2024

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