

## Tasting Menu

O Tasting Menu é uma seleção de pratos do nosso menu. Esta é uma ótima forma de experimentar novas combinações de sabores conhecendo o estilo gastronómico do Chef.

*The Tasting Menu is a selection of plates from our menu that pair well and taste amazing. This is a great way to try new flavor combinations and get a feel for the style of the Chef.*

### **6 Pratos | 6 Course**

**€52***por pessoa / per person*

**Panna Cotta, Ceviche, Corvina, Pork Belly, Peito de Pato, Tarte de Chocolate**

*Panna Cotta, Ceviche, Corvina, Pork Belly, Duck Breast, Chocolate Tart*

### **8 Pratos | 8 Course**

**€62***por pessoa / per person*

**Panna Cotta, Crocodilo, Ceviche, Corvina, Pork Belly, Peito de Pato, Canguru, Tarte de Chocolate**

*Panna Cotta, Crocodile, Ceviche, Corvina, Pork Belly, Duck Breast, Kangaroo, Chocolate Tart*

**COUVERTS**

IVA inc.

**Guacamole, Chips de Banana**  
*Guacamole, Plantain Banana Chips*

€4.5

**Cesto de Pão, Manteiga com Tapenade**  
*Breadbasket, Tapenade Butter*

€4.5

**ENTRADAS / ENTREES**

IVA inc.

**Ceviche, Wasabi, Tremoço, Espuma de Gengibre**  
*Ceviche, Wasabi Peas, Lupine, Ginger Foam*

€9

**Atum, Teriyaki, Milho Frito, Cebola Caramelizada**  
*Tuna, Teriyaki, Fried Corn, Caramelized Onion*

€9

**Gyozas Vegetarianas, Molho de Soja, Amendoim**  
*Vegetable Gyoza, Soy Dipping Sauce, Peanuts*

€8

**36h Pork Belly, Caramelo de Lima, Aioli**  
*36h Pork Belly, Lime Caramel, Aioli*

€6

**Tártaro de Canguru, Caviar de Lumpo, Ovo Confitado, Croutons**  
*Signature Kangaroo Tartar, Truffled Caviar, Confit Yolk, Croutons*

€11

**Crocodilo, Salada Asiática, Mayonnaise Nero, Nam Jim**  
*Crocodile, Asian Salad, Squid Ink Mayonnaise, Nam Jim*

€11

**Camarão, Panna Cotta de Ervilhas, Sorvete de Manga, Lima & Malagueta**  
*Prawn, Pea Panna Cotta, Mango Sorbet, Lime & Chili*

€9

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<b>Corvina, Puré de Ervilhas, Milho Branco, Cogumelos Trufados</b> <i>Corvina Fillet, Pea Puree, White Corn, Truffled Mushrooms</i>	€19
<b>Salmão, Batata-Doce, Creme de Wasabi, Ponzu, Furikake</b> <i>Salmon, Sweet Potato, Wasabi Cream Cheese, Ponzu, Furikake</i>	€19
<b>Legumes, Hummus, Sésamo, Alho Preto</b> <i>Roasted Vegetables, Hummus, Sesame, Black Garlic</i>	€15
<b>Galinha Tom Yum, Risotto de Erva Príncipe, Camarão</b> <i>Tom Yum Chicken, Lemongrass Risotto, Prawn</i>	€16
<b>Peito de Pato, Cenoura Fumada, Couve Asiática, Doce de Figo</b> <i>Spiced Duck Breast, Smoked Carrot, Pak Choy, Fig Jam</i>	€19
<b>36h Pork Belly, Caramelo de Lima, Batatas Fritas, Coleslaw</b> <i>36h Pork Belly, Lime Caramel, Hand Made Chips, Coleslaw</i>	€17
<b>Canguru, Salada de Tomate e Bocconcini, Molho Romesco</b> <i>Kangaroo, Basil &amp; Bocconcini Salad, Romesco Sauce</i>	€21
<b>Vazia Black Angus, Legumes, Geleia de Cebola</b> <i>Black Angus Sirloin, Roasted Vegetables, Onion Jam</i>	€25

**ACOMPANHAMENTOS / SIDES**

IVA inc.

**Legumes***Vegetables*

€5

**Batatas Fritas Caseiras, Aioli***Hand Made Chips, Aioli*

€4

**Salada Coleslaw, Amendoim, Cebola Frita, Molho de Sidra***Cabbage Coleslaw, Peanuts, Fried Shallots, Apple Cider Dressing*

€4

**SOBREMESAS / DESSERTS**

IVA inc.

**Tarte de Chocolate & Caramelo Salgado, Crème Fraiche, Lima***Chocolate & Salted Caramel Tart, Crème Fraiche, Lime*

€6

**Pavlova Australiana, Curd de Maracujá, Fruta***Australian Pavlova, Passionfruit Curd, Fresh Fruit*

€6

**Crumble de Maçã, Coulis de Frutos Vermelhos, Gelado de Baunilha***Apple Crumble, Berry Coulis, Vanilla Ice Cream*

€6

**Tarte de Citrinos, Merengue, Frutos Silvestres***Citrus Curd Tart, Meringue, Fresh Berries*

€6

**Bolo de Tâmaras, Creme de Toffee, Gelado***Sticky Date Pudding, Toffee Sauce, Ice Cream*

€7

**Brownie de Chocolate, Butterscotch, Gelado, Cama de Pistachio***Chocolate Brownie, Butterscotch, Ice Cream, Pistachio Soil*

€7

**“Affogato”****Gelado de Baunilha, Café Expresso, Licor Frangelico***Vanilla Ice Cream, Espresso Coffee, Frangelico Liqueur*

€7