



Valentine's Day Dinner
Glass of sparkling wine on arrival

Algarvian style pickled carrots v

Requeijão cream cheese v

Homemade fish patê

Sourdough bread

Peixinhos da horta - tempura runner beans v

British wagyu croquettes

Sautéed squid

Ribeye on the bone, 50-day aged, Mirandesa style

Wild sea bass baked in salt

Tomato salad v

Crispy potatoes v

Green leaf salad v

Chocolate mousse, olive oil, salt v

Toucinho do céu - almond tart v

68

Wine pairings

Classic 35

Signature 58

V: vegetarian. Please speak to your server for vegan options.

Please inform us of any allergies before ordering. Whilst every precaution is taken, we cannot guarantee the total absence of allergens in our dishes due to the proximity to allergens both on site and on our suppliers' premises. A discretionary service charge of 14.5% and a cover charge of 1.5 per person for unlimited Belu filtered water will be added to your bill.