



SWEETS

with Recommended Wine Pairing

Chocolate Cake ^{VG}	12€
Citrus Textures, Orange Sorbet <i>Croft LBV 2017</i>	10.5€
Carob and Orange Pudding	12€
Orange and Almond Textures and Fennel Ice Cream <i>Niepoort Moscatel Douro 5 Years</i>	12€
'Alfeizerão' Cake	15€
Creamy Sponge Cake with Matured Sheep Cheese, Almonds, Honey and Cinnamon Ice Cream <i>Niepoort 10Y White Port</i>	16€
Madeira Archipelago	14€
Honey and Caramelized Banana Cake, Passion Fruit Sorbet and Fresh 'Poncha' <i>Madeira Barbeito & Niepoort Sir Ceal 5 Years</i>	12€
'Arroz Doce'	10€
Rice Pudding, Cinnamon and Lemon Foam, Rice Crackers <i>H.M. Borges 5 Years Bual</i>	12€
Portuguese Cheese Board	13€
Cheese Selection, Homemade Jam, Bread <i>Quinta Seara D'Ordens Vintage 2018</i>	10.5€

VG - Vegan

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All spirits & liquors 4cl per serving. All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book. 15.10.2025