



Casa  
Velha  
RESTAURANTE



# Chef's Experience

DESIGNED FOR THE WHOLE TABLE ONLY

CONSIST OF 7 DISHES

## OYSTERS

Oysters "Moinho dos Ilhéus" | Yuzu | Sea asparagus

## SMOKED MACKAREL

Carrot | Orange

## SCARLET PRAWN

Barnacle | Finger Lime

## CODFISH

Chickpeas puree | *Pata Negra* | Bouillabaisse sauce

## RUBIA GALLEGA OX

Oxtail | Jerusalem artichoke puree | Q.Farm Carrots | Apple jus

## QUINCE

Ginger gel

## PEAR

Chestnuts | Tonka beans

Price per person	95
Wine pairing per person	46
Couvert	4.50



# Menu epicure

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CONSIST OF 4 DISHES

## FOIE GRAS

Fruit Jam | Rhubarb | Port wine | Bee Pollen

*OR*

## 12H CURED NORWEGIAN SALMON

Radish Salad | Cucumber | Avocado | Salmon Roe | Sweet Mustard and  
Dill Sauce

## TURBOT

Kohlrabi Asparagus | Pees Purée | Mint Sauce

## RUBIA GALEGA FILLET

Shallot Puree | Baby Vegetables | Truffle | Port Wine Sauce

## “ABADE DE PRISCOS” PUDDING

Grilled Apricot | Salted Caramel | Pine Nuts | Citrus Sorbet

Price per person	80
Wine pairing per person	32
Couvert	4.50

*It's all about sweet flavors and memorable moments.*



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