

Casa
Velha
RESTAURANTE



EPICURE MENU

DESIGNED FOR THE WHOLE TABLE ONLY

FOIE GRAS

Dry Fruits Jam | Citrus | Russian Cake

OR

12H CURED SALMON

Radish Pickle | Lemon Cream | Spiced Radish | Fine Herbs Jelly

TURBOT

Cauliflower | Vanilla | Parsley | Verjus Sauce

BEEF LOIN OF RUBIA GALLEGA

Potato Purée with Truffle | Vegetables from Q Farm | Muscatel Wine Sauce

SPONGE CAKE “PÃO-DE-LÓ”

Fennel | Citrus | Sweet Rice Ice Cream

Price per person
Wine pairing per person
Couvert

80
45
5.5



TASTING MENU

DESIGNED FOR THE WHOLE TABLE ONLY

OYSTER

Shrimp from our coast | Sea Plankton | Caviar

ALGARVIAN LIRIO

Pink Tomato Gazpacho | Penny Royal

SMOKED FOIE GRAS

Dark Chocolate | Porto Wine | Orange | Brioche

CELERY VEGETABLE RAVIOLI

Parsnip | Mushroom Broth | Roasted Almond

WILD SEABASS

Xerém | Bivalves | Samphire | Penny Royal

IBERIAN BLACK PORK

Apricots | Carrots | Anna's Potatoes | Apple Vinegar Sauce

QUINCE | GINGER

ALMOND

Almond Cake | Citrus | Sweet Rice Ice Cream

Price per person
Wine pairing per person
Couvert

105
60
5.5