



SWEETS

with Recommended Wine Pairing

Chocolate Cake ^{VG}	12€
Citrus Textures, Orange Sorbet <i>Niepoort Crusted Bioma</i>	16€
Carob and Orange Pudding	12€
Orange and Almond Textures and Fennel Ice Cream <i>Niepoort Moscatel Douro 5 Years</i>	12€
'Suspiro'	14€
Crispy Meringue, Red fruits, Vanilla Cream, Lemon Sorbet <i>OPTA – Colheita Tardia</i>	12€
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>Taylor's Late Bottled Vintage 2019</i>	10€

VG - Vegan

If you have a food allergy or food intolerance, please ask our staff about the ingredients in each dish before making your order. In our establishment we have procedures for handling food in order to ensure the safety of our consumers, however we cannot guarantee that all 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. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. All spirits and liqueurs 4cl per serving. All prices in euros (€). VAT included at legal rates. 24.03.2026