

OLI
WINE&DINE

LAGOS

Group Menu

Christmas Menu

Couvert

House-made focaccia, cassava crisps, mussel escabeche, butter, and charcoal-infused olive oil

Starters to Share

Clams in a delicate seafood cream
Sautéed mushrooms with sweet potato hummus (vegan)

Main

Fish option:
Reinterpretation of Bacalhau à Brás

Meat option:
Slow-roasted kid (goat), Port wine and rosemary honey glaze, rosemary potatoes, caramelized spring onions, and sautéed greens.

Vegan option:
Chickpea curry with spiced crisp

Dessert

Option 1:
Coconut, lime & ginger cream with almond crunch

Option 2:
Chocolate mousse with Brazilian peanut brittle (vegan)

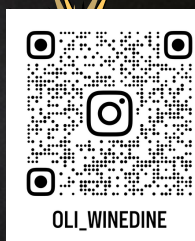
Beverages Included
Each guest receives:

- 1/2 bottle of wine
- Water
- Coffee or tea

40€

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Menu choices must be made in advance



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