



OLI wine&dine

Valentine's Day

35€

Bacon Carpaccio, paired with creamy Goat Cheese, caramelized Walnuts, and a delicate Beetroot Honey drizzle

Slow-braised 12-hour Beef Ribs in a rich Red Wine Reduction, served with velvety Mashed Sweet Potatoes, and a finishing touch of Hazelnut Butter and Garlic Confit

OR

Herb-Crusted Sea Bass Loin, accompanied by a zesty Lemon Risotto and a fragrant Turmeric Emulsion

"Romeo and Juliet" – a romantic blend of Island Cheese Meringue, smooth Vanilla Mousse, and sweet Guava Paste

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