

CHRISTMAS AND NEW YEAR'S EVE

W ALGARVE

24/12/2022



CHRISTMAS EVE AT MARKET KITCHEN

Christmas dinner dedicated menu with selection between four appetizers, four main courses and four Christmas inspired desserts.

6PM – 10PM

Price: 90€

Curated wines and beers included

Add unlimited Sparkling – 20€

Add unlimited Champagne – 80€

Entertainment:

Live Band

Meet Santa Claus

Games Room for kids

DJ Pippa

CANAPÉS

Beetroot, sheep's curd and sugared walnut trartlet

Beef Tartare, Black Truffle Emulsion, Sourdough and Garlic Crumb

STARTERS

Foie gras Ballotine, cherries, kirsch & toasted brioche

Seared “Carabineiro”, tomato, lemongrass bisque, lemon gel

Venison Carpaccio, pickled enoki, parsnip textures, cocoa, Honey and rosemary dressing

Crab lasagna, lobster bouillabaisse, fresh herbs

MAINS

Roast cauliflower, caper and raisin puree, orange, pine nuts

Butter poached cod, Jerusalem artichokes, Pata Negra, barigoule sauce

Juniper smoked sea trout, hand dived razor clams, white onion, borlotti, earth and froth

Roast Magret duck breast, leg beignet, celeriac, pearl barley risotto

DESSERTS

Pumpkin délice, ginger gel, granola, toasted almond and ginger Ice-cream

Baked apple, pastel de nata espuma, walnut sponge, beurre noisette crumb, apple sorbet

Algarvian orange parfait, chocolate and orange ganache, macaroons

Dark chocolate cremeux, chocolate tuille, coffee espuma, caramelized almond Ice cream

CHRISTMAS EVE AT PAPER MOON

Five course Christmas inspired special menu
curated by Paper Moon Milano.

6PM – 10PM

Price: 130€

Wine pairing – 80€

SPECIAL MENU

Beef tartar with tuna sauce and
red onion pickles

Braised baby octopus with tomato
and crispy polenta chips

Ricotta gnocchi with taleggio
cheese sauce, hazelnuts and truffle

Roasted black cod with Jerusalem
artichoke cream and babt fennel

or

Oven braised beef cheek with
potato puree, its own sauce

Chocolate profiterole

Panettone slice with
mascarpone cream

WINE PAIRING

Espumante Colinas Brut Rosé
2011

Red Bella Elegance Pinot Noir
2021

White Cantina Terlan Chardonnay
2020

White Esporão Private Selection
2019

Red Gaja Sito Moresco
2020

Porto Graham's LBV
2017

25/12/2022



CHRISTMAS DAY BRUNCH AT MARKET KITCHEN

Buffet Brunch with Christmas inspired offerings
with Glühwein & Eggnog Bar and Juice Bar.

12:30PM – 3PM

Price: 65€

Kids: Half Price

Curated wines and beers included

Add unlimited Sparkling – 20€

Add unlimited Champagne – 80€

Entertainment:

DJ Pippa

STATIONS

Salad bar

Cheese & charcuterie station

Oyster & sushi bar

Bennedict & waffle cart

Live carving station

Pizza corner

Sweet stuff

MENU HIGHLIGHTS

Turkey and stuffings

Ibérico Pork Rack crown

Coq au vin

Lobster thermidor

Truffle Pizza

Chicken liver and foie-gras parfait

Goose rillettes home made pickles

many more

31/12/2022



NEW YEAR'S EVE AT MARKET KITCHEN

Celebrate NYE in style with family and friends at Market Kitchen with different action stations like OFYR and Argentinian Parrilla, located at our Market Terrace.

6PM - 10PM

Price: 155€

Kids: Half Price

Curated wines and beers included

Add unlimited Sparkling – 20€

Add unlimited Champagne – 80€

Free pass to New Year's Eve After Party featuring:
Magupi Live! / DJ Ravin / DJ Pippa

STATIONS

Salad bar

Cheese & charcuterie station

Oyster & sushi bar

Poke Bar

Parrilla Portuguesa

Seafood Iron Ring

Live carving station

Sweet stuff

MENU HIGHLIGHTS

Tomahawk

Chuletón

Carabinero

Tiger Shrimp

Octopus

Squid

Algarvian seafood rice

Turbot Grenoblaise

Lamb shoulder

Suckling Pig “Bairrada”

many more

NEW YEAR'S EVE AT PAPER MOON

New Year celebration dinner with a special menu
curated by Paper Moon Milano and midnight toast.

9PM – 12AM

Price: 190€

Wine Pairing – 80€

Free pass to New Year's Eve After Party featuring:
Magupi Live! / DJ Ravin / DJ Pippa

SPECIAL MENU

Crispy egg with roasted potato
espuma, taleggio cheese sauce
and truffle shavings

Lobster salad with mango,
red onion pickles and coriander

Saffron risotto with yellow tail
and chives tartar

Seared scallops with leeks cream
and asparagus

or

Grilled beef tenderloin with
artichoke potato puree

Nougat parfait with fresh
passion fruit

Panettone slice with
mascarpone cream

WINE PAIRING

Spumanti Ferrari Perlé
2015

White Pierro Busso Arbe Sauvignon
Blanc 2019

White Arrepiado Collection
2019

White Eminência Loureiro
2013

Red Brunello de Montalcino Altesino
2017

Madeira Blandy's Verdelho
2008

01/01/2023



NEW YEAR'S DAY BRUNCH AT MARKET KITCHEN

NYD Celebration in style with action stations around
Market Kitchen indoor and Terrace.

Mimosa & Bloody Mary Bar.

Detox Juice Bar.

12:30PM – 3PM

Price: 85€

Kids: Half Price

Curated Wines and Beers included

Add unlimited Sparkling – 20€

Add unlimited Champagne – 80€

Entertainment:

DJ Pippa

STATIONS

Salad bar

Cheese & charcuterie station

Oyster & sushi bar

Benedict & waffle cart

Pasta Station

Pizza corner

Live carving station

Sweet stuff

MENU HIGHLIGHTS

Rotisserie Chicken

Roast ham

Roast beef

Salt baked wild sea bass

Fish & Seafood Cataplana

Tuna tartare

Ibérico Ham Benedicts

Truffle & Fontina Pizza

many more

MADE THE LIST

W ALGARVE