

Welcome to Archive by Pestana's Festive Menu, where each dish celebrates the rich traditions of Portugal, brought to life for the holiday season.

This special menu invites you to savor the warmth and joy of Portuguese flavors, re imagined for this festive season. Our chefs have taken beloved recipes from Portugal's culinary archives and infused them with seasonal flair, creating a dining experience that honors the past while embracing the present.

We take great care in selecting only the finest ingredients, sourced locally and seasonally, to ensure that every dish embodies the essence of the festive spirit. May this meal be a celebration of togetherness, tradition, and the timeless pleasures of Portuguese cuisine.

Feliz Natal e Bom Apetite!

3 course menu I € 65 -wine pairing € 20 4 course menu I € 77 - wine pairing € 28

5 course menu I € 89 - wine pairing € 35

If you have any allergies or dietary requirements, please inform your waiter.



STARTERS

Bread & Butter | € 10 Esporão Olive Oil | Chorizo Butter | Garlic Butter

Oysters | € 18 5 Oysters | Prosecco | Salmon Cauiar | Pomegranate

> Scallops | € 24 Porkbelly | Cauliflower | Mushroom

> > Duck | € 22 Cherries | Almonds | Oat

Bonbon | € 16 Cranberry | Pastry | Camembert

Cheese & Meat | € 19
Refined Dutch Cheeses | Cured Meats | Nuts

MAINS

Arroz de Marisco (2 pers.) | € 65 Seafood | Rice | Cilantro Oil

Sirloin 'à Portuguesa' | € 38 Prosciutto | Onsen Egg | Fries

Lagareiro Duo | € 35 Codfish | Octopus | Bok Choi | Potato

Rack of Lamb | € 38 Carre | Corn & Herbs | Polenta

Stuffed Turkey Roll | € 35 Chestnuts | Plums | Potato | Bacon

Butter Cauliflower | € 30 Portuguese Sheep Cheese | Toasted Pine Nuts | Quinoa

> Portobello | € 32 Duxelles | Baby Vegetables

DESSERTS

Abade Priscos | € 12 Pudding | Almonds | Tangerine Ice -Cream

> Mille Feuille | € 12 Red Fruit | Pastry | Custa

Chocolate Sponge Cake | € 12 Coffee Marbled Ice-Cream | Almond Tuille

Cheeses from Portugal | € 15 Variety of Portuguese Cheeses

