

RESTAURANT  
**ARCHIVE**  
*by Pestana*

## CHEF'S MENU

Burrata Salad

Blood Orange Caviar | Rocket | Beetroot

Sautéed scallops \*\*

Pea Mousseline | Serrano Ham | Salmon Caviar

Lamb

Carre | Corn & Herbs | Polenta | Foie Gras Sauce

Portuguese Sponge Cake

Coffee Marbled Ice Cream | Almond Tuile

Cheeses from Portugal \*\*\*

Refined Portuguese Cheeses

3 course menu | € 65

4 course menu | € 77\*\*

5 course menu | € 89\*\*\*

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

# STARTERS

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

Burrata Salad | € 16  
Blood Orange Caviar | Rocket | Beetroot

Gambas 'à Guilho' | € 20  
Coriander Oil | Mango Cream | Piri-Piri

Black Angus Tartar | € 22  
Anchovy Candy | Sweet Corn Crumble | Parmesan

Sautéed scallops | € 20  
Pea Mousseline | Serrano Ham | Salmon Caviar

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

# MAINS

Seabass | € 34  
'Fragateiro Sauce' | Spices Crust | Mussels

Codfish 'à Brás' | € 32  
Potato sticks | Egg Yolk | Black Olives

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

Rack of Lamb | € 38  
Carre | Corn & Herbs | Polenta | Foie Gras Sauce

Beetroot Rice | € 30  
Parmesan | Pecan Nuts | Honey

# DESSERTS

Lemon & Blueberry Pie | € 12  
White Chocolate

Chocolate Cake | € 12  
Toffee | Fleur de Sel | Pumpkin Sorbet

Portuguese Sponge Cake | € 12  
Coffee Marbled Ice Cream | Almond Tuile

Cheeses from Portugal | € 15  
Variety of Portuguese Cheeses