menu gold

Couvert
Madeira's Bolo do Caco (Madeira's typical bread) olives in olive oil seasoning, garlic, and oregano

amuse-bouche

Vitela DOP
roast veal crisp and mushrooms

appetizers

Portuguese flavors
iberian ham Pata Negra, cheese from the island

Grouper by the chef's hand
ceviche, boiled egg yolk, mustard, soy sauce, and cilantro

Mussels
in tomato and bell pepper sauce

palate cleanser

cucumber, green apple, wasabi

sea

Grouper
perfumed by charcoal, accompanied by "farinheira" tortellini and black garlic purée

mountain

Grandmother´s casserole steak
beef sirloin steak sweetened by grandmother's secret, enriched by mountain ham

dessert

The harmony
the harmony between ice cream, cheese, and red fruits

or

Portuguese pear pie
sweetened by liqueur

or

Fruit trilogy
carefully laminated and decorated

84€
per person

VAT included at the current rate.

wine pairing

amuse-bouche

Moscow mule

starters

Rabiosca
Alvarinho, Loureiro

sea

Bora Lá
Síria e Arinto

mountain

Oupa! Reserva
Touriga Nacional, Touriga Franca, Tinto Cão

dessert

Oupa! 10 anos
Port wine aged in oak casks, with a golden color and an aroma of dried fruits

49,90€
per person

VAT included at the current rate.

éLeBê

entreparedes

appetizers

Couvert 5,6€

Madeira's bolo do caco (Madeira's typical bread)
olives in olive oil seasoning, garlic, and oregano

starters

minho

"Papas de sarrabulho" 9,6€

portuguese ancestral recipe of a mix of meats, the perfection of rural flavors

Octopus salad 9,7€

traditional octopus salad in harmony with green sauce

porto

Francesinha 10,9€

the best snack in the world, garnished with sirloin steak, smoked sausage, fresh sausage, cheese, ham, and chef's sauce

alentejo e açores

Portuguese flavors 17,9€

iberian ham Pata Negra, cheese from the island

our kitchen

Fondue 11,8€

three-cheese gratin

éLeBê salad 13,3€

lettuce, cherry tomatoes, parmesan cheese, nuts, tropical fruits, smoked salmon, and drizzled with a blend of red Port wine and balsamic vinegar

Prawn casserole 26€

giant prawn sautéed in olive oil,
garlic and the Chef's spicy

chef's choices

34€
for two people

alentejo

Iberian ham Pata Negra
36 months of natural curing

açores

"Queijo da ilha"
cheese matured for 9 months

our kitchen

Grouper by the chef's hand

ceviche, boiled egg yolk, mustard, soy sauce, and cilantro

Mussels

in tomato and bell pepper sauce

VAT included at the current rate.

éSeBê

entreparedes

codfish

our kitchen

Codfish and prawn risotto 25,7€
flavored in shrimp broth, turnip greens, and cheese

minho

Carvalheira´s codfish 26,9€
traditional recipe where the grilled codfish is garnished with potatoes, peppers, onions and boiled egg

fish

our kitchen

Baby octopus in serra´s olive oil 24,9€
confit with sweet potato puree and caramelized onion

Grouper 28,1€
perfumed by charcoal, accompanied by “farinheira” tortellini and black garlic purée

west

Sea bass and grouper 34,9€
garnished with mussels, shrimp, and clams from our coast, drizzled with seafood sauce

national

Lobster rice 63€
peeled and flavored by its taste, in the company of cilantro

meat

alentejo

Black Iberian pork 23,9€
typical dish where black Iberian pork is accompanied by autumn chestnuts

minho

“Arroz de cabidela” 44€
traditional recipe of loose rice with field rooste (2 people)

our kitchen

Grandmother´s casserole steak 24,9€
beef sirloin steak sweetened by grandmother’s secret, enriched by mountain ham

“Travesseiro de lombo de boi” 56,7€
flamed beef tenderloin, wrapped in puff pastry and served at the moment (2 people)

VAT included at the current rate.

éLeBê

entreparedes

vegetarian

our kitchen

Mushroom risotto 19,7€
garnished with fresh mushrooms and cheese

Vegetarian lasagna 19,9€
in chef's special: with vegatables,
fresh mushrooms and pasta

children's menu

Chef's bolognese 14,8€

desserts

our kitchen

Portuguese pear pie 10,9€
sweetened by liqueur

Sweet and sour 11,2€
chocolate, lime, and lemon fusion

The harmony 11,7€
the harmony between ice cream, cheese,
and red fruits

alentejo

"Sericaia" desert 10,6€
typical egg from Alentejo

minho

"Rabanada" 10,9€
traditional Christmas sweet enriched by vanilla
liqueur ice cream

national

Fruit trilogy 9,8€
carefully laminated and decorated

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No dish, food item, or beverage, including the cover charge, can be billed if not requested by the customer or if it is rendered unused by them (Article 135, paragraph 3, Decree-Law No. 10/2015 of 16/01).

VAT included at the current rate.