

AVENIDA

Chef Roeland Klein & Equipa

MIRA do Ó

Os vinhos, as uvas e os sítios

WINE & DINE – 12th EDITION – 16TH APRIL – NUNO MIRA DO Ó

MENU

2 TYPES OF HOMEMADE BUTTER, FLÔR DE SAL AND OLIVE OIL FROM THE ALENTEJO

AMUSE BOUCHE

TUNA, TOMATO DASHI, PASSION FRUIT, CUCUMBER

STARTER

CRAB, CELERY, WHITE ASPARAGUS, EGG YOLK, CAVIAR

2ND

CECINA, FOIE GRAS, MEDLAR, PINE NUTS

3RD

OCTOPUS, SCARLET PRAWN, PONZU, ORANGE, GREEN PEAS, GINGER

MAIN

'EL CAPRICHIO' SIRLOIN, BEETROOT, MORELS, TOPINAMBUR

DESSERT

STRAWBERRY, WHITE CHOCOLATE, BLACK GARLIC, YUZU, CORIANDER

TASTING MENU & WINE PAIRING

120 EUROS PER PERSON

(INCL VAT AND 10% SERVICE CHARGE)