



Menu

Amuse-bouche

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Ria Formosa oysters gratinated in Arinto sabayon
Carrots, spinach and leek



Cabrita "Native grapes" Arinto 2022

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Razor clam risotto
Yellow and red bell peppers, coriander
Parmesan cheese



Cabrita Reserva Branco 2018

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Roasted loin of lamb
Roasted vegetables – Green asparagus, parsnip,
carrots and red onion
Rösti potatoes
Sauce "au jus" scented with thyme



Cabrita Reserva Tinto 2017

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Palate cleanser

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Carob fondant with sweet potato



Cabrita "Native grapes" Negra Mole 2022

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Coffee and teas

Price: 55.00 euros (VAT Included)



Wine
Dinner

Thursday, November 16th

 7:30pm

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CABRITA



AS VELAS
RESTAURANT - TERRACE
LOUNGE BAR