

Workshop Dinner Menu

Couvert: Bread, butter and marinated olives.

Starters: Octopus carpaccio with vinaigrette sauce; Chèvre cheese tart with tomato jam; Grilled “morcela da Beira” (sausage) with onion and apple.

Soup: “Caldo verde” (traditional Portuguese soup).

Main course (one choice from the following five options):

- **F1** Codfish with “broa” (special type of corn portuguese bread) with “batatas a murro” (potatoes) and Padron peppers.
- **F2** Monkfish rice with prawns.
- **F3** Grilled octopus with “batatas a murro” (potatoes) and “grelos salteados” (portuguese green vegetables).
- **M1** Black pork tornedó with “queijo da Serra” (special Portuguese cheese) and Porto wine.
- **M2** Thick grilled veal slice with “batatas a murro” (potatoes) and “grelos salteados” (portuguese green vegetables).

Drinks: Water, juices and wines (white Vallado and red Andreza Reserva).

Dessert: White chocolate tart with wild berries or sliced pineapple.

Coffee.

Price: 30 euros.