

Joana

SANTA JOANA

FEASTING MENU 80

SNACKS

Chickpea fritters with smoked pork *chouriço* and pickles

Runner bean *peixinhos da Horta* and red perilla

FROM OUR RAW BAR

Aged tuna belly, *refogado* broth, last season's olive oil

Aged beef tartare, toasted pine nuts, shoestring turnips and cream

BREAD

Traditional cornbread, *Alentejo* bread

Roasted yeast brown butter and local biodynamic olive

STARTERS

Charred sweet onion *tiborna*, 24 month aged São Jorge cheese, tarragon

Grilled mussels from Sagres, salt baked new potatoes, green garlic sauce

MAIN COURSE ONE PER TABLE

Grilled local seabass, *Bulhão Pato* sauce, fried alliums 350g or

Seafood rice, crab meat and native lobster

SIDES

Creamed *esparregado* greens, brandy-mustard and béchamel

New potatoes, chive butter, lemon and crispy onions

DESSERTS

Warm dark chocolate mousse, milk ice-cream, chantilly

Orange cream gelato, orange segments and new season olive oil