

Gypsy Dinner Price Fixed Alacarte Menu - Summer 2026

All plates served to be shared -35 Euros pp

Replacements are provided for food restrictions

AMUSE BOUCHE

- Brown butter with homemade focaccia

topped with chestnut honey and sea salt

SALAD

- Arugula Salad

roasted walnut, ricotta cream, mustard vinaigrette

STARTERS

- Beetroot Tartare

caramelized walnut, pickled red onion, lemon yogurt

- Mediterranean Shrimps

atlantic shrimps, pink tomatoes, black olives, parsley

MAIN

- Grilled Kofte

meatballs with aubergine puree, wild oregano

DESSERT

- Chocate Terrine

walnut beetroot dumplings roasted hazelnut, Alentejo olive oil

****Wine and Drinks Pairing****

Add ****€15 per person**** to have welcome drink as a glass of sparkling wine and enjoy your meal with still water and a curated wine pairing.

Meal wine allocation: one bottle per two guests.