

Welcome to Archive by Pestana, where each dish is a chapter in Portugal's rich culinary history.

Here, we invite you on a journey through time, exploring the timeless flavors that have defined Portuguese cuisine for generations. Our chefs delve into the archives, uncovering classic recipes and reimagining them for the modern palate.

We believe that the essence of any great dish lies in its ingredients.

That's why we take pride in sourcing the freshest seasonal and local produce, ensuring that every bite captures the true spirit of Portugal. We hope you enjoy this taste of history, lovingly crafted for the present day.

Bom apetite!

3 course menu I € 65

4 course menu I € 77

5 course menu I € 89

If you have any allergies or dietary requirements, please inform your waiter.

## STARTERS

Bread & Butter | € 10 Esporão Olive Oil | Chorizo Butter | Garlic Butter

Burrata Salad | € 16 Balsamic Caviar | Pesto | Mixed Cherry Tomato

> Mussels 'à Bulhão Pato' | € 20 Esporão Olive Oil | Coriander | Garlic

> Fresh Cod Ceviche | € 22 Radish Sprouts | Mango | Citrus Juice

Vegan Scallops | € 18 Oyster Mushroom | Celery Mousseline | Truffle Oil

Cheese & Meat | € 19 Refined Dutch Cheeses | Cured Meats | Nuts

## MAINS

Codfish 'à Brás' | € 32 Potato sticks | Egg Yolk | Black Olives

Sirloin 'à Portuguesa' | € 38 Prosciutto | Onsen Egg | Fries

Duck Magret | € 38
Potato Dauphinoise | Blackberries | Asparagus | Tawny Port Sauce

Beetroot Rice | € 30 Parmesan | Pecan Nuts | Honey

Butter Cauliflower | € 30 Portuguese Sheep Cheese | Toasted Pine Nuts | Quinoa

> Seabass | € 34 'Fragateiro Sauce' | Spices Crust | Mussels

## **DESSERTS**

Lemon & Blueberry Pie | € 12 White Chocolate

Chocolate Cake | € 12 Toffee | Fleur de Sel | Peanut Butter Ice-Cream

Portuguese Sponge Cake | € 12 Coffee Marbled Ice Cream | Almond Tuile

Cheeses from Portugal | € 15 Variety of Portuguese Cheeses