



Wonka

A VERY DELICIOUS NEW YEAR'S EVE!

31.12

## COCKTAIL

Local fish ceviche with passion fruit  
Shrimp tempura with tobiko roe and togarashi mayo  
Teriyaki chicken gyozas  
Azuki bean croquette with plum vinaigrette

## SUSHI STATION

Sushi selection: gunkan, futomaki, uramaki, nigiri and sashimi

## COMFORT STATION

Fish and shrimp soup with garlic and herb toasts  
Focaccia  
Sourdough bread  
Homemade kinds of butter and olive oil

## SALADS

Grilled pear salad with chicken, walnuts, honey and lettuce  
Sweet potato salad with shrimps, arugula, beetroot and cilantro mayo  
Lentil salad with ham, spinach and egg  
Broccoli salad with hazelnuts, feta cheese and red onion  
Vegan salad with avocado, marinated tofu and edamame  
Mussel salad with bell peppers, red onion and mustard honey vinaigrette

## PIMP YOUR SALAD

Selection of natural salads, crudités and hummus

### Sauces:

Vinaigrette, cocktail, mayo, ketchup, mustard, balsamic vinegar, extra virgin olive oil, fleur de sel and oregano

## FISH MARKET STATION

### Cold

Selection of smoked and marinated fish  
Scallop ceviche with ponzu  
Stuffed crab  
Oysters fresh  
Boiled shrimp with fleur de sel

### Hot

Turbot with champagne and clam emulsion  
Salt-baked snapper

## BUTCHER'S STATION

### Cold

Beef carpaccio with parmesan shavings, arugula and anchovy cream  
Selection of smoked meats and sausages  
Pork ham

### Hot

Crispy suckling pig belly with Orange sauce  
Braised veal cheek with red wine  
Bife Wellington

## VEGETARIAN

Nut, chia and roasted vegetables roll with curry and coconut sauce

## SIDE DISHES

Spiced potato gratin  
Vegetables glazed in herb olive oil  
Jasmine rice with coconut milk and nuts  
Gnocchi gratin with lime and parmesan

## SWEETS AND CHEESES

Portuguese and international cheeses  
Toasts, crackers and grissini  
Marmalades and jams  
Apple and caramel tart  
Tiramisu  
Crème brûlée  
Malasadas filled with sweet potato cream  
Red berry panna cotta  
King cake

## FRUIT STATION

Sliced seasonal fruit

## SUPPER

Caldo Verde with crispy chorizo  
Mini steak sandwiches  
Custard tarts

—

**175€**

per person // rooftop access, open bar and supper

**195€\***

per person // dinner

**320€\***

per person // dinner with rooftop access, open bar and supper

\*Beverage service included

White and red wine Altitude — Douro, beer, draft juices, still and sparkling mineral water