



MENU GALÁXIA

5-course tasting menu

Artisan bread, extra virgin olive oil and homemade butter
Wagyu beef skewer, bread and garlic crumble

Ussuzukuri fermented fish, mango, avocado
and ponzu sauce scented with chilli and lemon grass

Catch of the day, prawn, seaweed salad,
pea purée and seafood sauce

Alentejo pork shoulder blade, pickled vegetables purée,
beetroot, cherries and carrots

Canıçal strawberries, rhubarb and yogurt

Wine pairing

If you need any information about allergens,
please ask the staff before ordering

