

Caravela

Events Menu #1

(£32.00PP + 10% Service Charge)

Appetizer

Pão, Manteiga e Patê de Atum Caseiro - Bread, butter and home-made tuna fish pate

Tapas - (Choice of 4 to share)

Asas de Frango - Grilled chicken wings with piri-piri sauce

Chouriço ao Vinho - Red wine braised Portuguese chorizo

Almondegas - Meatballs in marinara sauce

Lulas Fritas - Fried calamari

Tempura de Legumes - Vegetable tempura

Bacalhau à Brás - Shredded cod braised with thin fries and egg and olives in a delicious twist of flavors

Main Courses - (Choice of 3 to Pre-order À La Carte)

Bacalhau com Natas - Shredded salted cod with french fries, béchamel sauce and cream

Bacalhau à Brás - Shredded cod braised with thin fries, egg and olives in a delicious twist of flavors, mix salad garnish

Bife Grelhado 200g - Grilled Sirloin steak with peppercorn sauce served with chips

Frango de Churrasco – (Piri-Piri Or Lemon & Herbs)

Grilled half chicken with chips

Beringela no forno - Aubergine parmigiana (v)

Dessert

(Escolha de 3 Sobremesas da Nossa Ementa)

(Choice of 3 Desserts from Our Regular Dessert Menu for Pre-Order À La Carte)

Note: Please advise the staff about any allergies you may have

(Deposit of £10.00 per guest required to confirm booking)

Caravela

Events Menu #2

(£37.00PP + 10% Service Charge)

Appetizer

Pão, Manteiga e Patê de Atum Caseiro - Bread, butter and home-made tuna fish pate

Tabua de aperitivos - appetiser platter board

Azeitonas - Olives

Tapas - (Choice of 4 to share)

Camarão ao Alho - Prawns in garlic sauce

Punheta de Bacalhau - Salted cod ceviche

Ameijoas à Bulhão Pato - Clams steamed in olive oil, garlic, coriander and white wine

Lulas Fritas - Fried clamari with tartar sauce

Iscas de Vitela - Calves Liver with onions

Morcela - Grilled black pudding with caramelized onions and rustic toast

Rissois de Leitão - Roasted Suckling pig patties

Batatas Bravas – Fried potatoes with spicy piri-piri sauce

Tempura de Legumes - Mixed vegetable tempura

Main Courses - (Choice of 3 to Pre-Order Á La Carte)

Bacalhau à Lagareiro - Grilled Cod loin with garlic and hot olive oil, popped new potatoes and spinach garnish

Polvo à Lagareiro (200g) - Grilled Octopus with garlic and hot olive oil, popped new potatoes and green beans garnish

Filetes de Robalo - Grilled seabass fillets with with sauté potatoes and grill vegetables

Bacalhau com Natas - Shredded cod wrapped in an onion stew along with fried potatoes, bechamel sauce and cream, oven gratin, served with a mix salad

Bife da Vazia - Charcoal grilled sirloin steak with peppercorn sauce and chips

Carne de Porco à Alentejana - Braised pork cubes, clams, pickles, and fried potatoes

Dessert

(Escolha de 3 Sobremesas da Nossa Ementa)

(Choice of 3 Desserts from Our Regular Dessert Menu for Pre-Order Á La Carte)

Note: Please advise the staff about any allergies you may have

(Deposit of £15.00 per guest required to confirm booking)

Caravela

Events Menu #3

(£48.00^{PP} + 10% Service Charge)

Appetizer

Pão, Manteiga e Patê de Atum Caseiro - Bread, butter and home-made tuna fish patê

Tabua de aperitivos - Appetiser platter board

Grelhada Mista de Enchidos - Mixed grilled sausage platter

Azeitonas - Olives

Starters (Choice of 4 to Pre-Order Á La Carte)

Gambas Piri-Piri - Spicy black tiger king prawns

Costeletas de Cordeiro - Grilled lamb cutlets with mint sauce

Salada de Caranguejo - Fresh crab, avocado, tomato, red peppers and rustic toast

Iscas de Vitela - Calves liver with onions

Main Courses (Choice of 2 to Pre-Order Á La Carte)

Arroz de Marisco - Half lobster, prawns, clams, mussels, and squid in a brothy rice

Polvo à Lagareiro (300g) - Grilled octopus with garlic and hot olive oil, popped new potatoes and green beans garnish

Filé Mignon Grelhado - Charcoal grilled fillet steak with green peppercorn sauce, popped potatoes and spinach

Cabrito Assado no Forno - Oven roasted goatling with roasted potatoes, rice, and sautéed spinach

Leitão à Bairrada - Roasted suckling pig with home-made potato crisps

Dessert

(Escolha de 3 Sobremesas da Nossa Ementa)

(Choice of 3 Desserts from Our Regular Dessert Menu for Pre-Order Á La Carte)

Note: Please advise the staff about any allergies you may have

(Deposit of £15.00 per guest required to confirm booking)