

Lunch

THE LUNCH AT VILLA DOROTHEA

Midday at Villa Dorothea is an invitation to step aside and take in the quiet charm of Lapa. Our lunch menu follows the season, a considered, ever-changing selection built around the finest products the market has to give. A moment apart, in the heart of the city's rhythm.

MENU OPTIONS

The Full Experience

Includes the Couvert, one Starter, one Main Course, one Dessert, one Beverage, and one Coffee

The Essential

Includes the Couvert, a choice of one Starter **or** one Dessert, one Main Course, one Beverage, and one Coffee

*Beverage selection includes one soft drink **or** one beer or one glass of house wine*

No dish, food product, or beverage, including the couvert, may be charged if not requested by the customer or if it is left untouched by them. For information regarding allergens, please ask our staff.

All prices include Value Added Tax.

COUVERT

Artisanal bread from our neighbouring bakery "Pão do Pastor", served with chilli honey butter, al ajillo shrimp sauce, and parsley "piso"



STARTERS

Portuguese Cheese and Charcuterie, Azeitão cheese (sheep), São Jorge cheese (cow), goat cheese, black pork presunto (ham), and traditional Portuguese Paio sausage

Oysters, coconut, lime, ginger, seaweed (two pieces)

Violet Prawn Carpaccio, horseradish, crispy rice paper, prawn oil

Enoki Mushroom Tempura, seaweed and togarashi salt, miso aioli (vegan)



THE DAILY ROTATION | MAIN COURSES

Please consult your server for today's selection

First Selection

Tuna Tataki, quinoa, sunomono salad, champagne sauce

Vegan alternative: replace the tuna by crispy seitan

Beef Tartare, confit yolk, black beer and mustard ice cream, served with French fries

Second Selection

Crab Salad, avocado, lettuce hearts, pickled red cabbage, cress, bread crumbs, lime and honey sauce

Vegan alternative: replace the crab by mushrooms, and the lime and honey sauce by miso sauce

Portuguese Wagyu Steak, served with whiskey sauce, garlic sauce, and French fries

Third Selection

Tagliatelle, low temperature eggs, crispy seeds, hollandaise sauce, smoked paprika oil (vegetarian)

Pork Cheek, artisanal brioche, pickled green apple, mayonnaise, fermented chili, served with green salad

Vegan alternative: replace the pork cheek by crispy seitan



DESSERTS

Moscatel Ice Cream, coffee crumble, orange caramel, citrus "gummy"

Hazelnut White Chocolate Ganache, croissant mousse, melty dark chocolate, crispy chocolate