

Dinner

THE EVENING NARRATIVE AT VILLA DOROTHEA

The Evening at The Secret: As the sun sets over Lisbon, The Secret comes to life around signature cocktails, fine wine, and thoughtful dishes. A lively hideaway for shared moments and lingering conversation.

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"



TO SHARE

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

French fries, served with truffle aioli (vegan)

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

Tuna Tataki, quinoa, sunomono salad, champagne sauce

Make it vegan: replace the tuna by crispy seitan

Beef Tartare, confit yolk, black beer and mustard ice cream

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

Make it vegan: replace the crab by mushrooms, and the lime and honey sauce by miso sauce

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

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

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

Make it vegetarian: replace the pork cheek by crispy seitan

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

"Caviar" trio 90g (Caviar, Ikura, and Crab Roe), toasts and blinis, crème fraîche



DESSERTS

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

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