

**PEDRO LEMOS**

**LUNCH**

12h30 — 15h00

**3 COURSES** | €50

**4 COURSES** | €60

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**BY THE GLASS**

Sommelier's suggestion

2019 \* Douro \* White  
Manoella

€8 | 15cl

2016 \* Bairrada \* White  
Qta. das Bageiras Garrafeira

€9 | 15cl

2017 \* Douro \* Red  
Prazo de Roriz

€8 | 15cl

2018\* V. Verdes \* Red  
Zafirah

€8 | 15cl

15 anos \* Carcavelos  
Villa Oeiras

€12 | 6cl

**SQUID**

beef \* watercress

**OCTUPUS**

rice \* tomato

[or]

**BLACK PORK**

lentils \* artichoke

**GOAT CHEESE**

orange \* almond

**PEDRO LEMOS**

CUCUMBER  
salicornia

ROSE SHRIMP  
curry

DUCK FOIE GRAS  
nectarine \* brioche

BLUEFIN TUNA  
enoki \* dashi

RED MULLET  
beetroot \* iodised sauce

SEA BASS  
squid \* watercress

SQUAB  
fennel \* orange

BANANA  
lavender \* sago pearls

CHOCOLATE  
coffee \* cherry

**MENU** | €135 p.P

**PAIRING** | €80 p.P

**CHEESE PLATTER** | €18 p.P

**PEDRO LEMOS**

CUCUMBER  
salicornia

ROSE SHRIMP  
curry

DUCK FOIE GRAS  
nectarine \* brioche

BLUEFINTUNA  
enoki \* dashi

SEA BASS  
squid \* watercress

BEEF  
fumeiro \* cabbage \* chickpea

BANANA  
lavender \* sago pearls

CHOCOLATE  
coffee \* cherry

**MENU** | €115 p.P  
**PAIRING** | €60 p.P

**CHESSE PLATTER** | €18 p.P

**PEDRO LEMOS**

CUCUMBER  
salicornia

ROSE SHRIMP  
curry

DUCK FOIE GRAS  
nectarine \* brioche

SEA BASS  
squid \* watercress

BEEF  
fumeiro \* cabbage \* chickpea

CHOCLOTE  
coffee \* cherry

**MENU** | €90 <sup>p.P</sup>  
**PAIRING** | €45 <sup>p.P</sup>

**CHEESE PLATTER** | €18 <sup>p.P</sup>

**PEDRO LEMOS**

**VEGETARIAN**

**MENU** | €95 p.P  
**PAIRING** | €60 p.P

CUCUMBER  
salicornia

AVOCADO  
watercress \* corn

ONION  
quinoa \* terrincho cheese

COTTAGE CHEESE  
watermelon \* basil

ZUCCHINI  
ratatouille \* romesco

RICE  
morels \* boletus

TARRAGON  
pineapple \* yogurt

CHOCOLATE  
coffee \* cherry