ELEVADOR
RESTAURANTE

GROUP MENU

1

COUVERT

1 STARTER
TO SHARE

MAIN COURSE

DESSERT

39€

per person
(VAT included)

2

COUVERT

2 STARTERS
TO SHARE

MAIN COURSE

DESSERT

44€

per person
(VAT included)

3

COUVERT

2 STARTERS
TO SHARE

FISH COURSE

MEAT COURSE

DESSERT

49€

per person
(VAT included)

Drinks not included.

+ 5€ Non-alcoholic drinks (juices, water and coffee)
+ 10€ Juices, water, glass of wine or beer and coffee

GROUP MENU

COUVERT

Chickpea hummus
with olive oil and paprika

Black olives marinated
with herbs and citrus

Selection of breads

STARTERS

Velvety chestnut cream soup
with crispy ham

Duck croquette with red onion compote,
port wine and mustard

Mini skewers of chicken
marinated in citrus and ginger

Cuttlefish tempura
with tartar sauce

Boards of artisanal sausages and cheeses,
with honey, grapes and nuts

The food cooked, prepared, manufactured and marketed in this unit may contain substances or products that may cause food allergies or intolerances, such as: cereals containing glutenm crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery mustard, sesame seeds, sulfur dioxide and sulphites, lupine and molluscs and derivatives thereof. (According to annex II of Regulation (EU) no 1169/2011).
For more information please ask a service employee.
(All prices include the applicable VAT TAX)

GROUP MENU

FISH

Baked meagre with herb and lemon crust,
served with roasted baby potatoes and seasonal vegetables

Seared sea bass on lime and green asparagus risotto,
beurre blanc sauce and snow peas

Creamy monkfish and prawn rice
with saffron and coriander

Tuna tataki in black sesame crust,
cauliflower purée and citrus teriyaki sauce

MEAT

Beef cheeks confit for 24 hours
with rosemary sauce, served with creamy polenta

Milk-fed veal rump cooked at low temperature,
served with truffled mashed potatoes and glazed vegetables

Duck magret caramelized with rosemary honey,
chestnuts, apple and orange jus

Black pork tenderloin wellington with pleurottes,
roasted green apple mash and muscatel sauce

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GROUP MENU

VEGETARIAN

STARTERS

Beetroot, avocado and mango tartare
with crispy wild rice

Shiitake mushroom and chestnut gyozas
with ponzu sauce and sesame seeds

MAIN COURSES

Roasted aubergine with truffled cauliflower purée,
walnut crumble and feta cheese

Creamy polenta with a trilogy of wild mushrooms,
mung bean salad and microgreens

DESSERTS

Rustic apple and almond tart
with rocha pear ice cream

Dark chocolate mousse
with hazelnut crunch and fleur de sel

Lemon yuzu cheesecake in a glass,
ginger crumble and crisp meringue

Selection of sliced seasonal fruits

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CONDITIONS

GENERAL

The selection of dishes should be the same for the entire group, except in cases of allergies or food restrictions.

Drinks not included / +5 € soft drinks (juices, water and coffee) / +10 € juices, water, glass of wine or beer and coffee.

VAT included at the current legal rate.

NUMBER OF PEOPLE

A minimum of 10 people and a maximum of 35 people will be considered for group menus. The Restaurante Elevador - Cervejaria da Baixa should have knowledge of the final number of people up to 72 hours before the event. If the number of attendances is higher than confirmed, the invoicing will be adjusted accordingly.

TERMS OF PAYMENT

The reservation of the event will be considered effective upon collection of:

Bank transfer to: IBAN - with proof of payment sent to the email elevador@hotelsantajustalisboa.com

or

Credit card through a secure link that will be sent by email.

CANCELLATION CONDITIONS

In case of cancellation up to 72 hours before the day of the event, the amount of thereservation will not be charged. After this period, the payment will be non-refundable.

FOOD AND BEVERAGES

No food brought by the organisers and/or their guests will be allowed into the Hotel, without prior written authorisation from the Restaurant Management. Cork Fee on request.

ANIMATION

The Events Department may hire musical or entertainment entertainment, among others, for your event, which are not included in the values presented.