

Christmas Menu

Amuse Bouche

Crispy oxtail fritelli with a silky pumpkin emulsion

Refreshing Tomato Water Panna Cotta (Vg)

Starters

Selection of Portuguese chorizos and cheeses, served with homemade jam and crackers

Crispy lamb arancini, served with chilli compote

Stuffed Cucumber with Pumpkin Curry and Microgreens (Vg)

Mains

Turkey Cordon Bleu with Black Pork Ham, Purple Sweet Potato Mille-feuille and Tomato Salad

Braised Cod Risotto with cheese from the island of São Jorge, Egg Thread and Crunchy Pine Nuts

Creamy Polenta with a Mushroom Ragout and Zaatar (V) VG optional

Desserts

Golden coconut milk focaccia French toast with decadent brownie puree.

Baked apple filled with almonds, coconut cream and cinnamon (VG)

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Menu choices must be made in advance

45€



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Lagos