

2024 GROUP MENUS

The Cavalariça experience is based on the sharing concept. As such, our group menus are designed to give you the opportunity to try different dishes in a relaxed and informal register.

We have the following options:

Menu A – 39.00€ per person

1 Snack

1 Starter

1 Main

1 Side

1 Dessert

Menu B – 46.00€ per person

2 Snacks

2 Starters

1 Main

1 Side

1 Dessert

Both menus are organized so that each option you choose is shared by two people.

Example: Menu A (for a group of 20 people)

- Escabeche Rabbit – 10 shares
- Tuna Carpaccio – 10 shares
- Alentejano pork shoulder – 10 shares
- Triple fried chips – 10 shares
- Citrus roulade – 10 shares

On all our menus our bread and waters are already included.

We are available to adapt to any intolerances and dietary restrictions, if communicated in advance (up to 7 days in advance prior the day of the event).

We will be happy to suggest you the most suitable wine options for the selected dishes.

All our dishes are seasonal and subject to possible changes.

2024 DRINKS MENU

We have the following options:

Menu Standard – 18.00€ per person

Still or Sparkling Water

White Wine: Montaria – Alentejo

Red Wine: Montaria – Alentejo

Soft Drinks

Coffee / Tea

Menu Premium – 30.00€ per person

Still or Sparkling Water

White Wine: Sonhador – Alentejo

Red Wine: Freixo Terroir – Alentejo

Soft Drinks

Coffee / Tea

Note: In both menus is Included 1 bottle of wine per 2 people.

Welcome Drink – 5.00€ per person.

We have the option to add a Welcome Drink to the menu if you are Interested.

TERMS AND CONDITIONS

We trust that reservations will be respected. Please note if you need to make changes to your booking, do so as early as possible.

For bookings of 9 or more people, or for event bookings, we require credit card details to secure the reservation. These details will be securely saved on the "Stripe" virtual vault platform, which we will never have access to. You will only be charged a fee if the cancellation terms are not matched.

After the menus are confirmed, we will ask you to pay a deposit of 35% of the total amount to guarantee the reservation. You can do by bank transfer, Cavalaria Branca, Lda PT50 0033 0000 4565 5862 6130 5, or we can do this with you through the above-mentioned form, via "Stripe".

The remaining amount will be charged on the day, as well as any additional consumption.

The deposit amount will not be refunded if the event is cancelled less than 7 days in advance.

Your booking will automatically incur a fee of:

- 20€ per person if we do not receive a cancellation notice up to 72 hours before the time of your booking.
- 30€ per person for any late cancellation on the day of your booking.
- The entire amount per person, if not appear on the day, without any prior notice.

Unfortunately, our experience with groups that do not cancel or change their booking late requires that this policy is now necessary.

We politely ask you to contact us if you are late.

If there is no notice or contact with our restaurant, we reserve the right to make your table available to another customer.

By making a reservation at the Restaurant Cavalaria you are agreeing to our terms and conditions of reservation and cancellation.

We look forward to welcoming you to our restaurant.

Thank you and see you soon!

CAVALARIÇA

É V O R A

SNACKS

Runner-beans, kale and zucchini tempura and a lemon and coriander dip

Seasonal vegetables roll and almond "hoisin"

Rabbit escabeche and wheat flatbread

Lamb empanada and green seaweed sauce (unit)

Alentejo Tortilla

Monte do Roque duck and smoked meats fritter, turnip jelly, cabbage powder (unit.)

STARTERS

Creamy barley, mushrooms, chestnut and São Jorge island cheese

Monkfish, white beans, mussels and shellfish and seaweed "nage" sauce

Pan-roasted courgette, romesco sauce, cured sheep's cheese

Caramelized cauliflower, pine nut and black-eyed pea salad, fresh herbs

Monte do Roque chicken, herb fricassé sauce, pleurotos mushroom

Tuna carpaccio, tonnato sauce, mustard leaves

Squid a la plancha, salt-baked baby potatoes, smoked squid ink sauce, creamed greens

MAIN

Grilled skate, *ravigote* sauce

Alentejano pork shoulder, apple and smoked parsnip

SIDES

Triple fried chips, smoked lard, black pepper

Green leaf salad, radishes, caramelized walnuts, *tzatziki* sauce

DESSERTS

Citrus roulade, chamomile ice cream, honey

Dark chocolate, *ginjinha* sauce, peanuts

Pear éclair, caramelized mascarpone, candied ham and rocket ice cream

Christmas pastry, creamy filling of nuts, raisins and spices, "cabidela" ice cream