

GROUP MENUS 2024

ALL OF OUR GROUP MENUS ARE DESIGNED TO WORK IN A SHARING LOGIC. ALL OPTIONS INCLUDE STARTERS, MAIN COURSE, SIDE DISH AND DESSERT, DISTRIBUTED AS FOLLOWS:

- BREAD, BUTTER AND OLIVE OIL, ADAPTED TO THE NUMBER OF PAX IN THE GROUP
- 2 SADO OYSTERS PER PERSON
- EACH STARTER TO SHARE BY 3 PAX
- MAIN COURSE TO SHARE, ADAPTED TO THE NUMBER OF PAX IN THE GROUP (WHOLE CHICKEN/WHOLE FISH/WHOLE PORK PRESA)
- EACH SIDE TO SHARE BY 3 PAX
- EACH DESSERT TO SHARE BY 3 PAX

MENU A. 45€ PER PERSON (4 COURSES)

- 2 STARTERS
- 1 MAIN COURSE
- 1 SIDE DISH
- 1 DESSERT

MENU B. 52€ PER PERSON (5 COURSES)

- 3 STARTERS
- 1 MAIN COURSE
- 2 SIDE DISHES
- 1 DESSERT

MENU C. 65€ PER PERSON (7 COURSES)

- 4 STARTERS
- 2 MAIN COURSES
- 2 SIDE DISHES
- 1 DESSERT

IN ALL OUR MENUS, BREAD AND OYSTERS ARE ALREADY INCLUDED AND WILL BE AVAILABLE AT THE TIME OF THE GROUP'S ARRIVAL.

WE ARE AVAILABLE TO ADAPT TO ANY FOOD INTOLERANCES AND ALLERGIES, SINCE THAT THEY ARE COMMUNICATED IN ADVANCE.

WE WILL BE HAPPY TO SUGGEST YOU THE BETTER WINE OPTIONS FOR THE SELECTED DISHES.

FOR THE PURPOSES OF BOOKING ANY OF THE OPTIONS, WE ASK YOU TO MAKE IT UP TO 72 HOURS PRIOR TO YOUR EVENT.

ALL OUR DISHES ARE SEASONAL AND ARE SUBJECT TO POSSIBLE CHANGES.

SNACKS (included)

CAVALARIÇA HOMEMADE BREAD, HOMEMADE AGED BUTTER, OLIVE OIL
SADO RIVER OYSTERS (2 PER PERSON)

PLEASE SELECT YOUR DISHES FROM THE FOLLOWING OPTIONS:

STARTERS

ALENTEJANO PORK SHOULDER CROQUETAS, CLAMS MAYONNAISE AND MUSTARD
KALE AND ONION TEMPURA, WHITE BEAN HUMMUS
PUMPKIN, TAMARIND, CHESTNUT MILK, NASTURTIUMS
ROASTED BEETROOT, ROCHA PEAR "KETCHUP", CHEESE AND QUINOA
GRILLED AND SMOKED CAULIFLOWER, ORGANIC BLACK-EYED PEAS, FRESH HERBS
CURED MACKEREL, GRAPEFRUIT PONZU DRESSING, SESAME
TURBOT, ORGANIC SPINACH, ANCIENNE MUSTARD
GENTLY GRILLED SQUID, MUSSELS, AIOLI AND SMOKED SQUID INK SAUCE
GRILLED IBERICO PORK, CARAMELIZED CELERIAC, APPLE AND MUSTARD
STEAK TARTARE, DOP TERRINCHO CHEESE, SOURDOUH TOAST

MAINS

GRILLED FREE-RANGE CHICKEN, FERMENTED RED PEPPER PASTE AND LEMON
CHARGRILLED DRY AGE BEEF, CHIMICHURRI

SIDES

POTATO GRATIN CHIPS, BLACK PEPPER, HOMEMADE SMOKED LARD
ORGANIC LETTUCE, CAVALARIÇA CORNICHONS, WALNUTS, TZATZIKI

DESSERTS

VANILLA PARFAIT, BLACK SESAME SPONGE CAKE AND ITALIAN MERINGUE
DARK CHOCOLATE TART, HAZELNUT PRALINE, TOASTED RICE

DRINKS SUPPLEMENT

TO COMPLETE OUR FOOD MENUS, WE HAVE CREATED DIFFERENT SUPPLEMENTS THAT THE GROUP CAN CHOOSE, IN ADDITION TO THE “A LA CARTE” OPTION:

SUPPLEMENT A - 20€ PER PERSON

- “CASA DA PASSARELLA” WHITE, RED OR ROSE WINE (one bottle for 3 pax)
- STILL AND SPARKLING WATER
- SOFT DRINKS / BEER
- COFFEE

SUPPLEMENT B - 35€ PER PERSON

- APERITIF COCKTAIL
- “CASA DA PASSARELLA” WHITE, RED OR ROSE WINE (one bottle for 3 pax)
- STILL AND SPARKLING WATER
- SOFT DRINKS / BEER
- COFFEE
- DIGESTIF (Port wine or Moscatel)

SUPPLEMENT C - 40€ PER PERSON

- APERITIF COCKTAIL
- “CASA DA PASSARELLA” WHITE, RED OR ROSE WINE (one bottle for 3 pax)
- STILL AND SPARKLING WATER
- SOFT DRINKS / BEER
- COFFEE
- DESSERT COCKTAIL

SUPPLEMENT D - 45€ PER PERSON (suggested for menu C, with two main courses)

- APERITIF COCKTAIL
- “CASA DA PASSARELLA” WHITE OR ROSE WINE (one bottle for 3 pax)
- “CASA DA PASSARELLA” RED WINE (one bottle for 3 pax)
- STILL AND SPARKLING WATER
- SOFT DRINKS / BEER
- COFFEE
- DIGESTIF (Port Wine or Moscatel)

SUPPLEMENT E - 50€ PER PERSON (suggested for menu C, with two main courses)

- APERITIF COCKTAIL
- "CASA DA PASSARELLA" WHITE OR ROSE WINE (one bottle for 3 pax)
- "CASA DA PASSARELLA" RED WINE (one bottle for 3 pax)
- STILL AND SPARKLING WATER
- SOFT DRINKS / BEER
- COFFEE
- DESSERT COCKTAIL

Note: The suggested wine can be replaced by other wine from our list. The price of each supplement will be recalculated according to the price of the selected wine.

TERMS AND CONDITIONS

WE TRUST THAT RESERVATIONS WILL BE RESPECTED. IF YOU NEED TO MAKE ANY CHANGES TO YOUR RESERVATION, PLEASE CONTACT US AS SOON AS POSSIBLE.

FOR BOOKINGS OF 7 OR MORE PEOPLE OR BOOKING EVENTS, WE REQUIRE CREDIT CARD DETAILS TO GUARANTEE THE BOOKING. THESE DETAILS WILL BE SAFELY KEPT WITH A COMPANY CALLED STRIPE AND WILL ONLY BE CHARGED IF THE CANCELLATION TERMS ARE NOT MATCHED.

AFTER THE MENUS AND THE BOOKING ARE CONFIRMED, WE WILL PROCEED TO PAY 30% OF THE TOTAL BOOKING VALUE THROUGH THE STRIPE PAYMENT PLATFORM (AS MENTIONED ABOVE). THE REMAINING AMOUNT WILL BE CHARGED ON THE DAY OF YOUR RESERVATION.

YOUR RESERVATION WILL AUTOMATICALLY INCUR AT A FEE OF:

- €20 PER PERSON, IF WE DO NOT RECEIVE A PRIOR CANCELLATION NOTICE 24 HOURS BEFORE THE DATE OF YOUR RESERVATION.
- €30 PER PERSON FOR ANY LATE CANCELLATION, IN THE DAY OF YOUR RESERVATION.
- €40 PER PERSON, IF YOU DON'T APPEAR ON THE DAY, WITHOUT ANY NOTICE (NO-SHOW).

UNFORTUNATELY, OUR EXPERIENCE WITH GROUPS THAT DO NOT CANCEL OR LATELY CHANGE THEIR BOOKING MAKES THIS POLICY NOW REQUIRED.

WE KINDLY ASK YOU TO CONTACT US IF YOU ARE LATE, AS WE CAN ONLY GUARANTEE TABLES FOR 10 MINUTES AFTER THE TIME OF RESERVATION. THESE WILL BE SOLD IF THE DELAY IS NOT COMMUNICATED IN ADVANCE.

BY MAKING A RESERVATION AT CAVALARIÇA RESTAURANT, YOU AGREE TO OUR TERMS AND CONDITIONS FOR RESERVATIONS AND CANCELLATIONS.

WE ARE LOOKING FORWARD TO ACCOMMODATE YOU.

CAVALARIÇA
COMPORTA

SEE YOU SOON!