

MENU

“Maresia”

INSPIRED BY THE CHEF'S ROOTS AND CLASSICS



SÃO MIGUEL CHEESE

dates and Douro moscatel

PORTUGUESE YOUNG VEAL

summer truffle and barbecue

PIRIPIRI CHICKEN

fermented garlic and lemon

CRAB

hollandaise sauce and wasabi root

OSCIETRA CAVIAR

Red prawn · Almond · Coconut

BLUEFIN TUNA

Yuzu · Cucumber and apple · Jalapeño

AMBERJACK

Seaweed · Ginger · Kaffir lime

‘CORAÇÃO DE BOI’ TOMATO

Gazpacho · Pine nuts · Smoked eel

BREAD AND BRIOCHE MADE WITH NATURAL YEAST

Butter from the Azores and organic extra virgin olive oil

STONE BASS

Lobster · Fennel · Champagne

BLACK MONKFISH

Azores Squid · Tupinambor · “Caldeirada” Sauce

IBERIAN PORK

“Bulhão Pato” · Smoked paprika · Coriander

RASPBERRY

Fundão cherries · White chocolate · Bágeiras vinegar

VANILLA

Ethiopian coffee · Peruvian chocolate · Mandarin

PETIT FOURS

ÉON **RESTAURANTE**