

Take I Toast

Take II Geoduck / Coriander / Garlic

Take III Razor clam *suquém*

Take IV Mango / Charru mussel

Take V Vegetables

Take VI Seafood taco

Take VII Sea urchin brulée

Take VIII Oyster / Tuna

Take IX Octopus curry

Take X Sea bass in its habitat

Take XI *Roja* Prawn / Broccoli / Kaffir lime

Take XII Scarlet shrimp / Pineapple

Take XIII Lobster / Olive oil / Olive

Take XIV Crawfish / Korean soup

Take XV Red mullet / Bean Stew

Take XVI Cod / Chickpea

Take XVII Squid "Chanel"

Take XVIII *Dejá Vu*

Take XIX Late harvest

Take XX Citrus / Pistachio

Take XXI The Abbot, the Nuns and the Angels

VI Takes 155,00€ / XII Takes 195,00€ / XXI Takes 255,00€

We propose to pair our menu with the suggestion of our Sommelier Carlos Monteiro -

140,00€ / 180,00€