

oliveira kitchen's

TASTING MENU

nduja vegana, cupuaçu mousse, marjoram espuma
BOUSQUET DOMAINE SPARKLING

ceviche of açai hearts with music paper
PROSECCO LE PIANURE BY STOCCO

'forest floor calamari' curry
BOHEM BY LATÚE, SAUVIGNON

scotch egg
BARBERA FATO IN BIANCA

polonaise opus 53
NEGROAMARO, MOCAVERO

maitake & soffritto
MALBEC VALLE TUPUNGATO, ARGENTINA

trumpet royale au poivre
MERLOT LES PETITE PERDRIX

trio of amazonian fruit sorbets
PIEDRA LUENGA, JEREZ

chocolate porcelain, salted caramel, vanilla bean ice cream
HEAVEN ON EARTH, MUSCAT

We love cooking our tasting menus. As chefs we love nothing more than going about the preparation and setting up for such a special demonstration of the best we can deliver. Wine pairing is done with careful consideration of the marriages between aroma and flavour, texture and body. Because of the time and skills required to produce such elaborate combinations our Tasting Menu is available by pre-order and pre-payment only. Please note, tickets are non-refundable. See it as theatre or music ticket, once you make a purchase it cannot be refunded. Booking for the tasting menu has to be made at least 48h before dining day, we would advise a longer notice when possible. The kitchen will prepare your meal exclusively for you.