



SITIO
VALVERDE

CHRISTMAS EVE DINNER

— M E N U —

COUVERT

Homemade Sourdough Bread and Flavored Butters

STARTER

*Portuguese Capon Broth, Gyosa,
Port Wine and Organic Vegetables*

FISH

*Fresh Codfish, Creamed Turnip Greens,
Glazed Carrots and Cauliflower Emulsion*

PALATE CLEANSER

Vodka Granité with Citrus Ice Cream

MEAT

*Lamb Shoulder, Roasted Potatoes, Shallots
and Tomatoes, Broccolini and Thyme Sauce*

DESSERT

*Stuffed French Toast, Cinnamon
Ice Cream and Caramelized Almonds*

COCKTAIL DIGESTIVE

Christmas Comfort Cocktail

Coffee, Teas and Christmas Petit Fours

€150,00 per person

(drinks not included)

The above mentioned price includes VAT at the legal rate



RELAIS &
CHATEAUX



SITIO
VALVERDE

CHRISTMAS LUNCH

— M E N U —

COUVERT

Homemade Sourdough Bread and Flavored Butters

STARTER

*Foie Gras, Gingerbread,
Chicory, Radish and Onion Jam*

MAIN COURSE

*Véa Tenderloin,
Pine Nut and Truffle Seasoning,
Fondant Potatoes, Vegetables and Beef Jus*

DESSERT

Chocolate and Passion Fruit Textures

DIGESTIVE

20 Year Old Vallado Port Wine

Coffee, Teas and Christmas Petit Fours



€85,00 per person

(drinks not included)

The above mentioned price includes VAT at the legal rate



SITIO
VALVERDE

NEW YEAR'S EVE — M E N U —

WELCOME DRINK

Kir Royal

COUVERT

Homemade Sourdough Bread and Flavored Butters

AMUSE BOUCHE

*Tuna, Chilli and Avocado Cornetto
Oyster, Cucumber, Green Apple and Ginger*

STARTER

*Ajo Branco, Barnacles, Ice Plant,
Portuguese Shrimp, Pennyroyal Oil, Grapes and Dill*

FISH

*Sea Bass, Spinach, Mini Beetroot,
Champagne Sauce and Caviar*

PALATE CLEANSER

Vodka Granité with Citrus Ice Cream

MEAT

*White Veal, Celery Puree, Glazed Carrots,
Baby Turnip, Foie Gras and Madeira Wine*

DESSERT

Chocolate Cherry

Coffee, Teas and Festive Petit Fours

LIVE MUSIC – Voice and Guitar Duet

€225,00 per person

(drinks not included)

The above mentioned price includes VAT at the legal rate



RELAIS &
CHATEAUX



SITIO
VALVERDE

NEW YEAR'S BRUNCH

— M E N U —

(Available from 12:30 pm to 3:30 pm)

BUFFET

*Mini Muffins, Mini Custard Tarts, Bread with Grated
Tomato, Avocado Toast with Smoked Salmon,
Cold Meats, Cheeses and Sliced Fruit*

AT THE TABLE

*Mini Croissants, Sourdough Bread,
Homemade Jams and Butters*

À-LA-CARTE

*Eggs Benedict
Eggs Royal
Fried Eggs
Scrambled Eggs*

ESPECIALIDADES À SITIO

*Eggs Benedict with Lobster
Scrambled Eggs with Truffle*

MAIN DISH

*Black Pork Tenderloin, Iberian Smoked Ham,
Tomato Carolino Rice and Mushrooms*

DESSERT

*Meringue Lemon Pie,
Tangerine Sorbet and Lime Zest*

Coffee, Teas and Festive Petit Fours



€65,00 per person

(drinks not included)

The above mentioned price includes VAT at the legal rate