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## WELCOME TO PEDRO LEMOS!

Reality reaches us through our senses.

Everything we experience - every texture, every aroma, every flavor - is decoded by this singular bridge connecting us to the world. At Pedro Lemos, we honor this fundamental truth. We celebrate nature in its purest form, respect its cycles, and embrace seasonality. Not by dogma but out of a simple conviction: this is how we discover flavor in its most honest expression.

Two journeys, one choice.

We suggest the **Tasting Menu** - Chef Pedro Lemos' most intimate expression, a complete journey through the territories of our cuisine. Alternatively, the **A La Carte Menu** - where the freedom to compose your gastronomic voyage becomes part of the experience.

Each guest must choose their own path: Tasting or A La Carte. This decision should not be shared-each menu is unique, personal, and non-transferable between two or more guests. The ritual demands harmony for tables of more than four guests: all must follow the same direction, whether in menu option or dish selection.

Wine as a language.

We believe that a true gastronomic experience is only complete when paired with fine wine. Our cellar showcases our passions and journey, featuring a range of iconic wines and unique selections from small producers. Each bottle tells a story, reflecting the diverse regions of the country and even extending beyond its borders. Every choice reveals a world waiting to be explored.



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## TASTING MENU

A new beginning. Chef Pedro Lemos' most intimate expression

SMOKED EEL  
radishes \* apple

**MENU** | €180 p.P

BIVALVES  
white asparagus \* beurre blanc

**WINES** | €120 p.P

DUCK FOIE GRAS  
quince \* brioche

RED MULLET  
massada \* tomato

**EXTRA CAVIAR IMPERIAL**

10grs | €25 p.P

SQUAB  
turnip \* watercress

**EXTRA PÉRIGORD TRUFFLE**

10grs | €25 p.P

CITRUS  
earl grey \* honey

**CHEESES** | €20 p.P

CELERY  
hazelnut \* barley



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## A LA CARTE

The freedom to craft your gastronomic voyage.

A silent dialogue between the creator and the one who tastes. A personal journey, tuned by our vision yet shaped by your preferences. A menu without constraints, where the freedom to select two starters, one main course, and one dessert becomes part of the experience itself.

two appetizers \* one main \* one dessert | €150 p.P

wines | € 85 p.P

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## APPETIZER

DUCK FOIE GRAS  
quince \* brioche

SMOKED EEL  
radishes \* apple

BIVALVES  
white asparagus \* beurre blanc

CABBAGES  
migas \* consommé

## EXTRA CAVIAR IMPERIAL

10grs | €25 p.P

## MAIN COURSES

BLUEFIN TUNA  
roots \* dashi

RED MULLET  
massada \* tomato

SQUAB  
turnip \* watercress

BEEF  
chickpea \* rancho sauce

## EXTRA PÉRIGORD TRUFFLE

10grs | €25 p.P



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## DESSERTS

### CITRUS

earl grey \* honey

### PEAR

jasmín rice \* muscat

### CHOCOLATE

coffee \* rum

### CHEESES

selection of portuguese cheeses