

02

SET · QUA
SEP · WED

20H30 · 8:30pm

BLANDY'S MADEIRA WINE

JANTARES HARMONIZADOS
SPECIAL WINE DINNERS

KAMPO by Chef Júlio Pereira

50€/PX*

3 ENTRADAS · Starters

Ceviche de peixe branco, milho e amêndoa
White fish ceviche, corn and almond

Wine pairing Blandy's Sercial 5 anos

Atum, "leche de tigre" com gochugaru e yuzu
Tuna, "leche de tigre" with gochugaru and yuzu

Wine pairing Atlantis rosé

Tártaro de Novilho
Beef tartare

Wine pairing Atlantis rosé

PRATO PRINCIPAL · Main Course

Peixe do mercado com arroz de algas e salicórnia
Market fish with seaweed rice and samphire

Wine pairing Atlantis Reserva branco

SOBREMESA · Dessert

Abacaxi, coco e manga
Pineapple, coconut and mango

Wine pairing Blandy's Verdelho 10 anos

03

SET · QUI
SEP · THU

20H30 · 8:30pm

XAVELHA, PALMEIRA E VOLTAS

JANTARES HARMONIZADOS
SPECIAL WINE DINNERS

KAMPO by Chef Júlio Pereira

50€/PX*

3 ENTRADAS · Starters

Truta, funcho e maracujá
Trout, fennel and passion fruit

Wine pairing Palmeira e Voltas branco 2021

Torricado de Sardinha
Sardine torricado

Wine pairing Palmeira e Voltas branco 2021 e Rosé 2022

Taco de Perdiz, pickle de cebola roxa e chipotle
Partridge taco, pickled red onion and chipotle

Wine pairing Palmeira e Voltas branco 2021 e Rosé 2022

PRATO PRINCIPAL · Main Course

Bochecha de porco, cuzcuz e enchidos
Pork cheek, couscous and cured sausages

Wine pairing Xavelha tinto 2020 e Xavelha tinto 2019

SOBREMESA · Dessert

Abacaxi, coco e manga
Pineapple, coconut and mango

Wine pairing Palmeira e Voltas branco 2020

INFO E RESERVAS · INFO AND RESERVATIONS: 936367194

*Menu com wine pairing incluído · Menu with wine pairing included.

04

SET · SEX
SEP · FRI

20H30 · 8:30pm

VINHOS SEIÇAL

JANTARES HARMONIZADOS
SPECIAL WINE DINNERS

KAMPO by Chef Júlio Pereira

50€/PX*

3 ENTRADAS · Starters

Torricado de Sardinha
Sardine torricado

Wine pairing Seiçal branco Verdelho

Ceviche de peixe branco, milho e amêndoa
White fish ceviche, corn and almond

Wine pairing Seiçal branco Verdelho

Taco de Perdiz, pickle de cebola roxa e chipotle
Partridge taco, pickled red onion and chipotle

Wine pairing Seiçal rosé

PRATO PRINCIPAL · Main Course

Peixe do mercado com massinha de marisco e creme pilpil
Market fish with seafood pasta and pilpil cream

Wine pairing Seiçal blanc de noirs

SOBREMESA · Dessert

Caramelo Salgado, chocolate negro e tangerina
Salted caramel, dark chocolate and tangerine

Wine pairing Latadas 2019

INFO E RESERVAS · INFO AND RESERVATIONS: 936367194

*Menu com wine pairing incluído · Menu with wine pairing included.

05

SET · SÁB
SEP · SAT

20H30 · 8:30pm

H. M. BORGES

JANTARES HARMONIZADOS
SPECIAL WINE DINNERS

KAMPO by Chef Júlio Pereira

50€/PX*

3 ENTRADAS · Starters

Atum, "leche de tigre" com gochugaru e yuzo
Tuna, "leche de tigre" with gochugaru and yuzo

Wine pairing Tinta Negra seco 2016

Truta, funcho e maracujá
Trout, fennel and passion fruit

Wine pairing Tinta Negra seco 2016

Taco de Perdiz, pickle de cebola roxa e chipotle
Partridge taco, pickled red onion and chipotle

Wine pairing Tinta Negra seco 2016

PRATO PRINCIPAL · Main Course

Bochecha de porco, cuzcuz e enchidos
Pork cheek, couscous and cured sausages

Wine pairing Verdelho 10 anos

SOBREMESA · Dessert

Caramelo Salgado, chocolate negro e tangerina
Salted caramel, dark chocolate and tangerine

Wine pairing Boal 15 anos

INFO E RESERVAS · INFO AND RESERVATIONS: 936367194

*Menu com wine pairing incluído · Menu with wine pairing included.

09

SET · QUA
SEP · WED

20H30 · 8:30pm

JUSTINO'S MADEIRA WINES

JANTARES HARMONIZADOS
SPECIAL WINE DINNERS

KAMPO by Chef Júlio Pereira

50€/PX*

3 ENTRADAS · Starters

Atum, "leche de tigre" com gochugaru e yuzo
Tuna, "leche de tigre" with gochugaru and yuzo

**Wine pairing Colombo DOP Madeirense branco
Arnsburger/Verdelho 2024**

Ceviche de peixe branco, milho e amêndoa
White fish ceviche, corn and almond

**Wine pairing Colombo DOP Madeirense branco
Caracol/Listrão 2024 Porto Santo**

Taco de Perdiz, pickle de cebola roxa e chipotle
Partridge taco, pickled red onion and chipotle

**Wine pairing Justino's Madeira Rainwater
Reserva 5 years old gastronomic**

PRATO PRINCIPAL · Main Course

Peixe do mercado com massinha de marisco e creme pilpil
Market fish with seafood pasta and pilpil cream

**Wine pairing Colombo DOP Madeirense Rosé
Reserva Tinta Negra/ Complexa 2024**

SOBREMESA · Dessert

Caramelo Salgado, chocolate negro e tangerina
Salted caramel, dark chocolate and tangerine

Wine pairing Justino's Madeira Boal 10 anos

10

SET · QUI
SEP · THI

20H30 · 8:30pm

OCTÁVIO FREITAS WINERY

JANTARES HARMONIZADOS
SPECIAL WINE DINNERS

KAMPO by Chef Júlio Pereira

50€/PX*

3 ENTRADAS · Starters

Atum, “leche de tigre” com gochugaru e yuzo
Tuna, “leche de tigre” with gochugaru and yuzo

Wine pairing Cagarra

Ceviche de peixe branco, milho e amêndoa
White fish ceviche, corn and almond

Wine pairing Galatrixa

Truta, funcho e maracujá
Trout, fennel and passion fruit

Wine pairing Galatrixa

PRATO PRINCIPAL · Main Course

Peixe do mercado com arroz de algas e salicórnia
Market fish with seaweed rice and samphire

Wine pairing Levada Malvasia Fina

SOBREMESA · Dessert

Morango, creme de baunilha, sorvet de morango e merengue
Strawberry, vanilla cream, strawberry sorbet and meringue

Wine pairing Massaroco rosé

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*Menu com wine pairing incluído · Menu with wine pairing included.

11

SET · SEX
SEP · FRI

20H30 · 8:30pm

HENRIQUES & HENRIQUES MADEIRA

JANTARES HARMONIZADOS
SPECIAL WINE DINNERS

KAMPO by Chef Júlio Pereira

50€/PX*

3 ENTRADAS · Starters

Truta, funcho e maracujá
Trout, fennel and passion fruit

Wine pairing Verdelho 10 years

Tártaro de Novilho
Beef tartare

Wine pairing Boal 10 years

Taco de Perdiz, pickle de cebola roxa e chipotle
Partridge taco, pickled red onion and chipotle

Wine pairing Boal 15 years

PRATO PRINCIPAL · Main Course

Peixe do mercado com arroz de algas e salicórnia
Market fish with seaweed rice and samphire

Wine pairing Verdelho 15 years

SOBREMESA · Dessert

Abacaxi, coco e manga
Pineapple, coconut and mango

Wine pairing Malvasia 2001

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*Menu com wine pairing incluído · Menu with wine pairing included.

12

SET · SÁB
SEP · SAT

20H30 · 8:30pm

QUINTA DO BARBUSANO

JANTARES HARMONIZADOS
SPECIAL WINE DINNERS

KAMPO by Chef Júlio Pereira

50€/PX*

3 ENTRADAS · Starters

Ceviche de peixe branco, milho e amêndoa
White fish ceviche, corn and almond

Wine pairing Fonte D'Areia Caracol e Verdelho

Torricado de Sardinha
Sardine torricado

Wine pairing Fonte D'Areia Caracol e Verdelho

Tártaro de Novilho
Beef tartare

Wine pairing Barbusano branco

PRATO PRINCIPAL · Main Course

Bochecha de porco, cuzcuz e enchidos
Pork cheek, couscous and cured sausages

Wine pairing Loucuras do Enólogo tinto

SOBREMESA · Dessert

Caramelo Salgado, chocolate negro e tangerina
Salted caramel, dark chocolate and tangerine

Wine pairing Barbusano branco 2016