




SÃO
VALENTIM




45€
Per Person

VALENTINE'S DAY MENU 2026


Starter

Shrimp Tartlet delicate zucchini and lemon ricotta cream

Glazed vegetable tartlet zucchini and lemon ricotta cream 


First Course

Soft-shell crab portuguese steak sandwich avocado, red onion, mango, and a hint of lightly spiced house mayonnaise

Grilled halloumi portuguese steak sandwich – avocado, red onion, mango, and lightly spiced house mayonnaise 

Main Course

Oxtail tournedos wild mushroom purée, crispy potato mille-feuille and and slow-cooked egg

Smoked portobello mushroom, panko crusted roasted garlic cream, crispy potato mille-feuille, and slow-cooked egg 

Dessert

Salted caramel cheesecake coffee foam, hazelnut praline crunch, and vanilla bean ice cream

Drinks Included

Still and sparkling water, soft drinks and beer (2 per person), white and red wine (1 bottle for 2 people), coffee



STAY
BY UPON LISBON