



MENU

Christmas Groups 2025

COUVERT

*Prima volta: marinated olives, garlic and herb butter, olive oil
with balsamic vinegar, focaccia, ciabatta with parma ham,
and house-baked bread*

STARTER

*Carpaccio di pere: pear, gorgonzola cheese, honey, arugula,
walnuts, and balsamic vinegar*

MAIN COURSE

(COMMON CHOICE FOR THE GROUP)

Tagliata di manzo: beef tenderloin, arugula, and parmesan with creamy saffron risotto

*Filetti di branzino al forno su risotto al pomodoro e basilico:
oven-baked sea bass fillets with tomato and basil risotto*

Risotto al funghi porcini e tartufo: creamy truffled mixed mushroom risotto (v)

*Gnocchi di patate com pesto di pomodoro secchi e asparagi: potato gnocchi
with sun-dried tomato pesto and asparagus (v)*

DESSERT

*Delizia al cioccolato con olio d'oliva e fior di sale: chocolate delight with olive oil
and fleur de sel from the salinas of alcochete*

MENU 1

29,00€ (per person)

Includes choice of 1 main course (shared by the group), cover charge, 1 starter, 1 dessert

MENU 2

39,00€ (per person)

Includes a choice of 2 main courses (shared by the group), cover charge, 1 starter, 1 dessert

DRINKS INCLUDED

Still and sparkling water, beer, soft drinks and juices (2 drinks per guest), white and red wine (1 bottle per 2 guests), coffee or tea

BOOKINGS AND MORE INFORMATION:
GRUPOSEEVENTOS@STAYUPON.COM