GASPAR'S
RESTORANAS

STARTERS:

Gillardeau oysters, blood orange, kaffir lime	12
Fermented lentil fritters, coconut and tomato chutney, tomato gel, rehydrated cherry tomatoes, oscietra caviar, cashew sauce, curry leaf oil	21
Bluefin tuna loin, burnt tuna otoro, cantaloupe melon, kaffir and finger lime, green chili oil	22
Grilled scallops, tamarind vindaloo glaze, salsify, pickled kohlrabi	22
Grilled lamb shoulder skewer, preserved lemon, roasted pumpkin cream	23
Crab meat, chicory, citrus emulsion, green apple, balchão sauce	25

SIDES:

Naan bread made with whole-wheat flour from Zelbų family farm	5
Creamy potato purée	7
Mixed leaves salad	7
Bitter leaves and pomelo salad with toasted rice and cashews	9

MAIN COURSES:

Seasonal vegetable pie, coconut and cashew sauce, black truffle	26
Gaspar's mum's curry with corn-fed chicken, chicken skin crumble, Goan red rice	27
Chef's fish special please ask the waiter	28
Beef hanger steak, xacuti sauce, porcini cream, sweet potato and parsnip gratin, mixed radish salad	36

DESSERTS:

Pineapple, quince, Comté cheese, pink pepper	10
Dark chocolate, caramel, sweet spices, citrus	10

All prices are shown in euro Suitable for vegans

Regarding allergens in dishes, please ask the waiter