



Valentine's Day

14th of February 2024



Amuse bouche

Starter

Crispy Tiger Prawns with mango, chilli, and salad in peanut vinaigrette
Mixed Salad with roasted pine nuts and house dressing
Pumpkin Soup with vanilla, roasted pumpkin seed and oil
Vegan: Beetroot Carpaccio with hummus, rocket and blueberry vinaigrette

Main Course

Braised Pork Cheeks with potatoes and carrot mash and tarragon
Fillet Steak with cognac and pepper sauce, served with glazed vegetables and potato gratin
Grilled Tuna Fillet with ratatouille, gnocchi with basil pesto and saffron sauce
Fresh Cod Fillet with mashed potatoes and olives, Romanesco and cataplana sauce
Vegan: Jackfruit Ragout with rice and seasonal vegetables

Dessert

Chocolate Brownie with red fruit ice cream
Rhubarb and apple crumble with vanilla ice cream
Crème Brulée
Baileys Parfait com coffee ganache
Vegan: Coconut Passion Fruit Cheesecake with mango

Petit four

65€

per person³

Price includes: welcome drink, amuse bouche, 1 starter, 1 main course, 1 dessert, petit four

Bookings: +351 282 763 222 | info@vivendamiranda.com















