



**Chef Jaime Pérez**

would like to suggest a special selection of his creations which he feels are most representative of the philosophy and inspiration of his cuisine - Mediterranean with Iberian influences and, above all, with a great respect for the product.

DEGUSTATION

Tuna Tartar,  
Wasabi Ice Cream and Two Sauces, Soya and Passion Fruit

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Grilled Scallops and Leek Cream,  
Trout Eggs and Coriander Emulsion

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Wild Golden Bream  
On a Fresh Spinach Bed, Raisins, Pine Nuts and Beetroot

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Charolais Beef Medallion with Wellington Tartlet

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Vanilla Foam with Selection of Wild Berries

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Chocolate in Differing Textures:  
Crisp, Mousse, Sorbet, Brownie and Sauce

65,00 € Per Person

We have carefully searched for the flavours and aromas in a variety of Portuguese wines that perfectly match these inspiring creations.

WINE PAIRING

Espumante Murganheira Reserva 2006

Quinta do Cardo, Beiras, 2008

Dialogo, Douro, 2006

Blandy's 5 years Bual, Madeira

28,50 € Per Person

We are delighted to invite you to enjoy a perfect harmony.

Bon appetite!



## VISTAS CLASSICS

*Aware of the preferences of our loyal clients, we have gathered within this section our most popular dishes since the opening of Vistas in 2008*

Home-Made Terrine of Foie Gras,  
Pear Purée, Port Wine Reduction and Spiced Bread

Tuna Tartar,  
Wasabi Ice Cream and Two Sauces, Soya and Passion Fruit

Wild Mushroom Cannelloni,  
Crispy Parmegiano Reggiano and Port Wine Reduction

Grilled Scallops and Leek Cream,  
Trout Eggs and Coriander Emulsion



Wild Golden Bream  
On a Fresh Spinach Bed, Raisins, Pine Nuts and Beetroot

Charolais Beef Medallion  
with Wellington Tartlet



Passion Fruit Royal,  
Coconut Ice Cream and Fresh Mint

Chocolate in Differing Textures:  
Crispy, Mousse, Sorbet, Brownie and Sauce



## COLD STARTERS

Artichokes Salad with  
Shaved Seasonal Vegetables and Honey Vinaigrette

Spring Sprouts Salad "Waldorf" Style

Tuna Tartar,  
Wasabi Ice Cream and Two Sauces, Soya and Passion Fruit

Avocado Vichyssoise  
with Grilled King Prawn and Confitated Onion Purée

Home-Made Terrine of Foie Gras,  
Pear Purée, Port Wine Reduction and Spiced Bread

## WARM STARTERS

Truffled Purple Potato Cream,  
Egg Coulant and Polenta

Lobster Velouté,  
Diced Potatoes and Green Asparagus Tips

Wild Mushroom Cannelloni,  
Crispy Parmegiano Reggiano and Port Wine Reduction

Grilled Squids,  
Black Rice and "All i Oli" Sauce

Grilled Scallops and Leek Cream,  
Trout Eggs and Coriander Emulsion



## FROM THE SEA

Grilled Sole,  
Selection of Sprouts and Lemon Vinaigrette

Grilled Turbot,  
Seasonal Vegetables and Romesco Sauce

Grilled Monkfish Crusted with Pistachio,  
Sautéed Green Peas, Onion, Fresh Mint and Crispy Iberian Ham

Codfish Confit  
Potatoes "Á Brás" Style, Bell Peppers Sauce and Onion Rings

Wild Golden Bream  
On a Fresh Spinach Bed, Raisins, Pine Nuts and Beetroot

## FROM THE FARM

Wagyu Entrecôte,  
Boletus Risotto and Foie Gras Ganache  
(Supplement 9 €)

Charolais Beef Medallion  
with Wellington Tartlet

Caramelized Baby Lamb,  
Slow Cooked at Low Temperature with Sautéed Seasonal Vegetables

Caramelised Suckling Pig  
with Honey, Apple Mousse and Rocket Salad

Roasted Guinea Fowl,  
Stuffed with Fruits and Mixed Nuts, Celeriac Purée and Amaranth Sprouts



## DESSERTS AND CHEESES

Our Own Version of Tiramissu

Vanilla Foam with Selection of Wild Berries

Strawberries Consommé with  
Vanilla Ice Cream

Caramelised Apple Cake,  
Cinnamon Cream and White Chocolate Ice Cream

Passion Fruit *Royal*,  
Coconut Ice Cream and Fresh Mint

Chocolate in Differing Textures:  
Crispy, Mousse, Sorbet, Brownie and Sauce

Selection of National and International Cheeses with  
Home-Made Preserves  
(Supplement 4,5 €)

Choice of Two Courses – 39,50 € Per Person

Choice of Three Courses – 49,50 € Per Person

Couvert - 3,75 € Per Person

VAT Included