

ADDVERSO

RESTAURANTE

NATAL TIMBRE, SEASON OF ENCHANTMENT!

A Christmas designed
to be remembered.
Every detail thought out to thrill,
creating lasting memories.

GROUPS MENU

BY CHEF JOÃO DIAS

CHRISTMAS PRELUDE

€25

Simple, comforting, and traditional.
Perfect for groups who appreciate
The classic flavor of the season with a contemporary twist.

Starter

A comforting classic, with the aroma of winter and a creamy texture.

Velvety pumpkin cream with a hint of nutmeg
or

The perfect contrast between crunchy and enveloping, with salty and sweet notes.
Brie cheese and caramelized bacon bruschetta

Main Dish

A tribute to Portuguese tradition, reinterpreted with lightness and elegance.

Sea bream fillet with creamy clam polenta and coriander
or

Intense flavor and succulent texture, in a dish that comforts and envelops you.
Slow-cooked pork neck with rustic potatoes and winter vegetables

Dessert

The traditional dessert transformed into a moment of pure comfort.

Portuguese Christmas toast

*Water included

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CHRISTMAS WINTER HARMONY

28€

A fusion of tradition and sophistication.
Balanced dishes with comforting
ingredients and a signature touch.

Starter

A light and fragrant start, where the creamy texture meets the vegetable flavor and subtle crunchiness.

Cream of broccoli with toasted sunflower seeds and aromatic olive oil

or

The fusion of sweetness and acidity in a dish that awakens the palate and heralds the arrival of winter.

Pear in red wine with goat cheese and spices reduction

Main Dish

A delicate and captivating creation, where the sea and the land meet in perfect harmony.

Golden cod flakes with cornbread crust and extra virgin olive oil

or

Smooth texture and deep flavor—a classic reinvented with elegance and comfort.

Slow-cooked pork cheek with mashed potatoes and seasonal vegetables

Dessert

Traditional Portuguese sweetness reinterpreted with sophistication and festive spirit.

Moist sponge cake with handmade Port wine ice cream

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GOURMET CHRISTMAS SYMPHONY

34€

The most exquisite dining experience.
Ideal for corporate celebrations and groups
looking for a memorable and unique Christmas dinner.

Starter

A start full of character, where the sweetness of sweet potatoes meets the intensity of chouriço sausage and the comfort of Portuguese traditions.

Sweet potato velouté with Portuguese cabbage and crispy chorizo

or

Atlantic freshness and Mediterranean elegance in a light, colorful dish full of flavor.

Octopus salad with citrus olive oil and roasted peppers

Main Dish

The reinvention of a national classic — intense aroma, delicate texture, and smoky notes reminiscent of the Portuguese winter.

Charcoal-grilled cod flakes with red onion pickle and smoked olive oil

or

The pure expression of flavor — succulent meat and root vegetable sides, served with elegance and authenticity.

Grilled rump steak with salted potatoes and sautéed greens

Dessert

A sublime finish that combines intensity, smoothness, and sweet-salty notes in perfect harmony.

Saffron-poached pear with cheese foam and salted caramel ice cream

GROUPS MENU

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ADDVERSO BUFFET

39€

A tribute to Portuguese cuisine,
with traditional aromas
and a contemporary touch.

Starters

Selection of Fresh Salads

Tomato, lettuce, cucumber and carrot.

Chef's Salad Compositions

Chickpea and cod salad

Caesar salad

Mediterranean salad

Waldorf salad

A comforting starter, with a creamy texture and a mild winter aroma.

Velvety pumpkin cream with a hint of nutmeg

Main Dishes

A classic reinvented, with lightness and flavor reminiscent of Christmas traditions.

Traditional “Spiritual Cod” au gratin with creamy béchamel and fine herbs

A comforting and intense dish, perfect for sharing during this festive season.

Slow-cooked pork neck with chestnuts, roasted potatoes and sautéed greens

Dessert Buffet

The Christmas icon, with dried fruits and citrus aroma.

Traditional Portuguese King Cake

Creamy, golden, and fragrant—a comforting classic.

Caramelised Crème Brûlée

Smooth texture and delicate flavor, perfect for finishing off a meal.

Moist Portuguese Sponge Cake

A variety of delicate and intense flavors, prepared with skill and care.

Chef’s Homemade Mousse Selection

A light and colorful touch to balance the end of the experience.

Board of Selected Fresh Fruit

*Includes water and 1 beverage (soft drink, beer, or a glass of Heroísmo selected wine)

GROUPS MENU

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HEROÍSMO BUFFET50€

Uma celebração
completa de sabores,
tradição e elegância.

Starters

Fresh and Crispy Salad Station

Tomatoes, lettuce, cucumbers, carrots, and corn

Signature Salads

Chickpea and cod salad

Black-eyed pea and tuna salad

Caesar salad

Mediterranean Salad

Salada caprese

Waldorf salad

An aromatic blend that awakens the palate and warms the spirit.

Velvety pumpkin and winter spice cream

Main Dishes

The essence of Portuguese tradition, reinterpreted with elegance and golden texture.

Flaked cod with cornbread crust and extra virgin olive oil

A dish with a festive spirit and deep flavor—a symbol of sharing and celebration.

Roast veal with golden potatoes, sausage rice, and sautéed turnip greens

Dessert Buffet

The Christmas icon, with dried fruits and citrus aroma.

Traditional Portuguese King Cake

An indulgent and festive finale that celebrates the flavors and memories of Christmas.

Traditional “Rabanada”

Creamy, golden, and fragrant—a comforting classic.

Caramelised Crème Brûlée

Smooth texture and delicate flavor, perfect for finishing off a meal.

Moist Portuguese Sponge Cake

A variety of delicate and intense flavors, prepared with skill and care.

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WELCOME GOURMET

Welcoming Flavors

The perfect prelude to a toast with soul. Before the initial toast, allow yourself to choose the flavors that best suit you and the occasion.

Personalize your welcome experience:

to accompany the Welcome Drink, you can select the items that best reflect the style and atmosphere of your event. Each proposal is designed to enrich the Welcome Drink moment and transform the arrival of guests into a memorable moment — light, elegant, and full of flavor.

Each suggestion is presented per person and valid for the entire group, ensuring a harmonious and balanced experience.

Classic Welcome Flavors

Comforting and timeless flavors, perfect for an elegant and relaxed start.

Selection of Fine Savory Pastries	2.00€
Gourmet Mini Sandwiches	2.00€
Mini Quiches with Traditional Flavors	2.00€
Basket of Selected Breads	1.50€

Mediterranean Inspiration

Lightness, color, and freshness inspired by the essence of the south—a bright and healthy welcome.

Caprese Skewers with Douro Olive Oil and Herbs	2.00€
Melon & Serrano Ham Skewers	2.00€
Authentic Andalusian Gazpacho	1.50€
Fresh Guacamole with Crispy Nachos	1.30€
Black Sesame & Lemon Hummus	2.00€
Mini Mediterranean Couscous Salads	2.00€
Fresh Cheese with Fine Herbs and Wild Honey	1.30€

Gourmet & Wellness Selection

A balance between indulgence and wellness—energy, texture, and flavor with artisanal signature.

Seed Crackers with Tuna Mousse and Aromatic Herbs	2.00€
Crunchy Cones with Gourmet Fillings	2.00€
Selected Cheese and Sausage Board	4.00€

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CHRISTMAS COMFORT IN THE HEART6€

Because true luxury lies in simple, genuine gestures. Warmth and tradition in a finale that tastes like home.

As the celebration draws to a close, the charm of simple things returns. A moment of warmth, sharing, and comfort—like a Portuguese winter supper, which combines authentic flavors and fond memories.

A comforting end to the evening, leaving guests with the sweet taste of your invitation and the memory of an unforgettable night.
Traditional Christmas Supper

Caldo Verde soup with traditional chorizo sausage
Bifana sandwich on artisan bread
Coffee and teas

DRINKS

WELCOME DRINK

5 € / person

- Flute Sparkling Wine
- Porto Tonic
- Natural Orange Juice

ARPEJO DRINKS

6€ / person

- Soft Drinks
- Beer
- Coffee

SYMPHONY DRINKS

9€ / person

- Soft Drinks
- Beer
- Heroísmo Selection White Wine
- Heroísmo Selection Red Wine
- Coffee

PREMIUM DRINKS

15€ / pesrson

- Soft Drinks
- Beer
- Premium White Wine
- Premium Red Wine
- Premium Rosé Wine
- Coffee

GROUPS MENU

General Information

- All prices are per person and include VAT.
- Vegan or vegetarian options available.
- Set menu for a minimum of 10 people.
- Menus include a starter, main course, and dessert.
- Same option for the whole group.
- Buffet menu for a minimum of 35 people.

To confirm your reservation, a deposit of 50% of the total cost of the event must be paid.

The remaining balance must be paid at least 7 days before the event.

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These deposits are non-refundable, with 100% of the cost being charged in the event of cancellation or no-show.

In case of food allergies or intolerances, please inform us at the time of booking.

Reservations

groups@timbreheroismo.com

+351 220123520

+351 930400663

