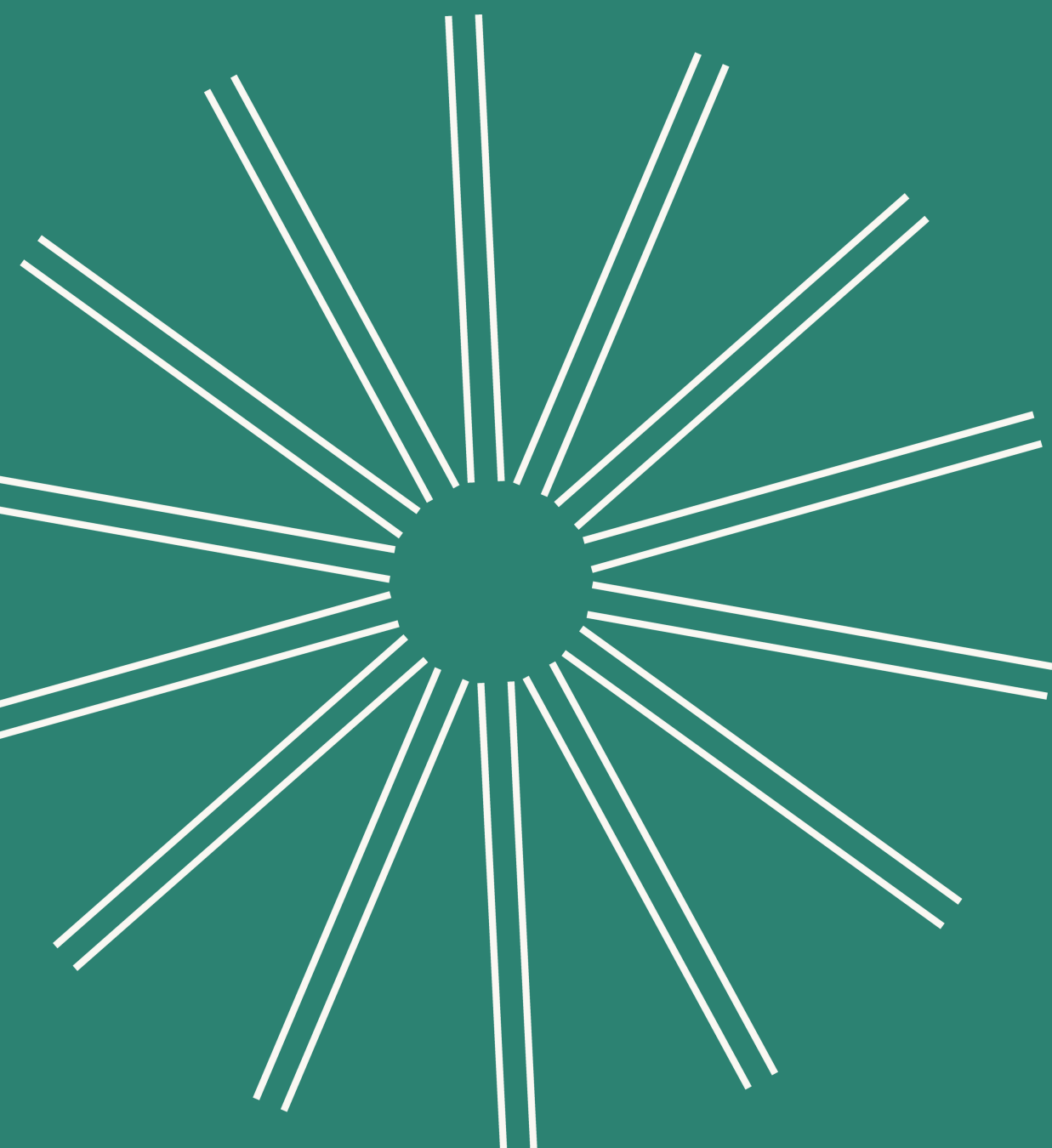


ADDVERSO

RESTAURANTE

HA
PPY
NEW
YEAR!



NEW YEAR’S EVE
BY CHEF JOÃO DIAS

31DEC

A gala dinner where gastronomy,
refinement, and celebration come together to welcome
the new year with elegance and flavor.

Amuse-bouche

A vibrant and light start that awakens the palate with Atlantic freshness and the
scent of spices.
Fresh tuna in chermoula with citrus and aromatic herbs

Starter

Texture and intensity in harmony — a fusion of elegance and contemporary flavor
Black Angus beef tartare in crispy tramezzini

Main Dish

A dish that combines the best of the sea and the land, with delicacy, creaminess,
and the aroma of Atlantic butter.
Grouper and scallop browned in Azorean butter, on leek purée and mini
bimi

A refreshing break that prepares the palate for the next gastronomic moment.
Citrus granité with sparkling wine

A signature dish —rich, intense, and indulgent, the ultimate expression of the
evening's sophistication.
Beef tenderloin and foie gras on chanterelles, creamy violet potatoes, and
port wine jus

Dessert

An aromatic and balanced finish, combining freshness, lightness, and
sweetness in perfect harmony.
Brown sugar tart with lemon sorbet and mint foam



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EVENT INFORMATION

Time

19:30 to 00:30

This service starts for all customers simultaneously at 7:30 p.m.

Price

130€/person

- Free for children up to 3 years old and
- 40% discount for children aged 4 to 11.
- Drinks not included
- Live Music by Sophia Tavares
- Offer of sparkling wine and raisins

Menu Characteristics

Reservation with a deposit of 50% of the total amount at the time of booking. The remaining amount must be paid up to 7 days before the event.

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

Cancellation Policy

Deposits are non-refundable, with 100% charges applying in case of cancellation or no-show.

Reservations

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