

TRAVÉS

RESTAURANTE

24 DEC

IT'S
CHRISTMAS
TIME!

CHRISTMAS EVE DINNER

24 DEC

BY CHEF TIAGO BONITO

STARTER

Octopus Carpaccio, Roasted Peppers,
Extra Virgin Olive Oil

FISH DISH

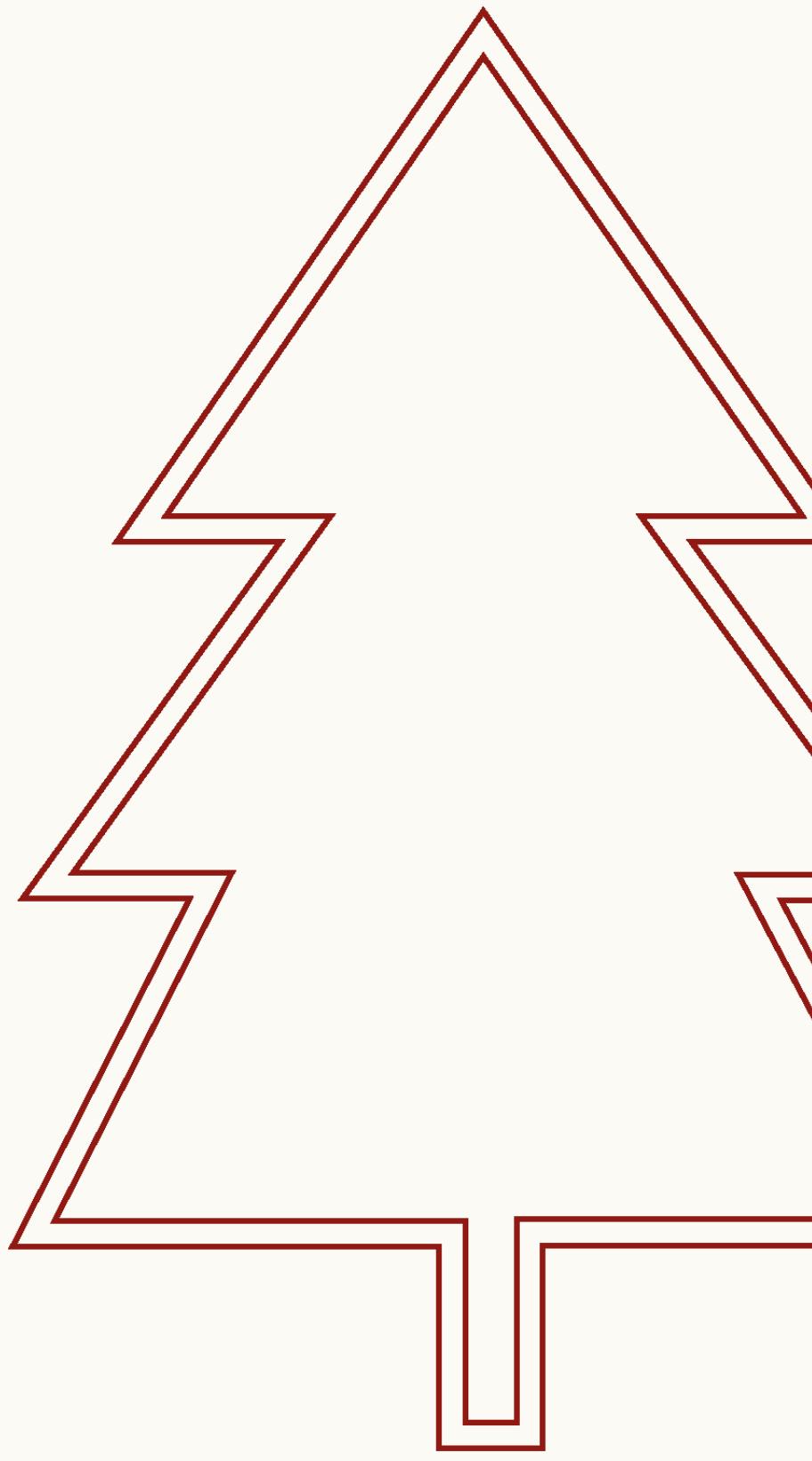
Confit Cod, Fondant Potatoes, Kale,
Carrots and Egg Yolk

MEAT DISH

Turkey, Mushroom and Nuts Roulade,
Creamy Polenta, ~~Madiera Sauce~~ **Texto do seu parágrafo**

DESSERTS BUFFET

Bolo-rei (King's cake)
Traditional Sponge Cake
Portuguese French Toast
Abade Priscos Pudding
Fried Beignets
"Serra da Estrela" Cheese and
Homemade Toast
Sliced fruit



DRINKS

Wine Pairing Selection by our
Sommelier
Still and Sparkling Water
Fresh Juices
Soft Drinks
Draught Beer
Coffee and Teas

CHRISTMAS DINNER 24 DEC

BY CHEF TIAGO BONITO

TERMS AND CONDITIONS

Service Time

7pm to 12 am

Reservations

7pm | 9pm

Price

€135.00 | adult

€67.50 | children aged 4 to 12

Free for children under 3 years old

Vegetarian and vegan menu available upon request

Conditions:

To confirm your reservation, full payment is required by 18 December

You may cancel your reservation free of charge until 12 December

Vegetarian and vegan menu upon request

Dress Code Casual Chic

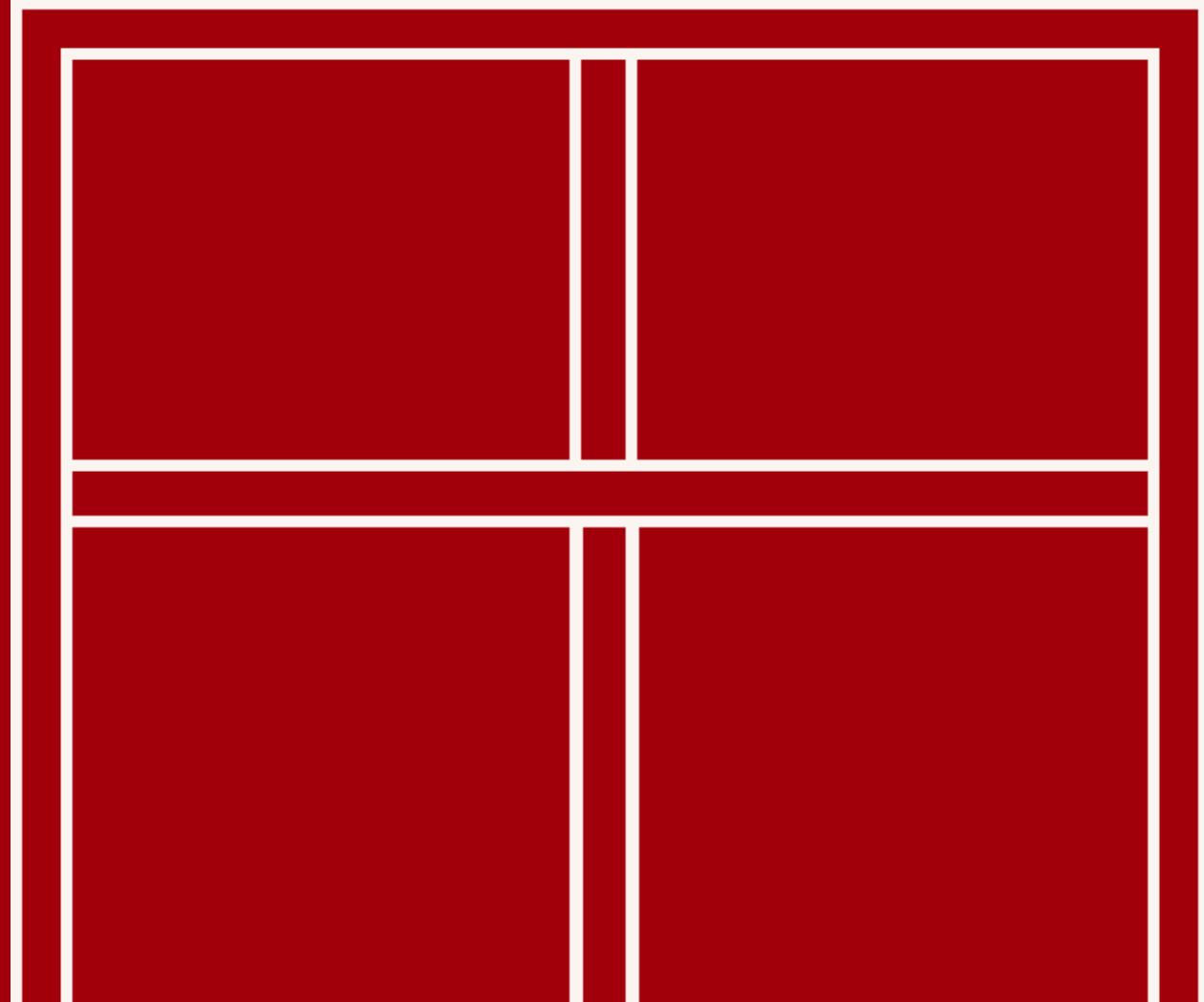


TRAVÉS

RESTAURANTE

25 DEC

IT'S
CHRISTMAS
DAY!



CHRISTMAS LUNCH

BY CHEF TIAGO BONITO

25 DEC

STARTERS BUFFET

Cheese Board
Charcuterie Board
Smoked Salmon, Crème Fraîche and Chives
Octopus Salad with Green Sauce
Tomato, Mozzarella, and Pesto Salad
Caesar Salad
Mixed Lettuce Salad
Shrimp Rissoles
Codfish Cakes
Beef Croquettes
Vegetarian Samosas
Traditional Charcuterie Bread
Marguerita Pizza
Selection of Bread

EGGS ON REQUEST

Eggs Benedict
Eggs Royale
Eggs Florentine
Fried Eggs
Omeletts
Scrambled Eggs
Boiled Eggs
Poached Eggs



CHRISTMAS LUNCH

BY CHEF TIAGO BONITO

25 DEC

HOT DISHES BUFFET

Fish Pasta from Our Coast
“Roupa Velha” Traditional Recipe
Roasted Veal, Roast Potatoes and
Sautéed Turnip Greens
Tofu, Confit Onions, Cornbread Crust

DESSERTS BUFFET

Bolo-rei (King's cake)
Traditional Sponge Cake
Portuguese French Toast
Fried Beignets
Abade Priscos Pudding
Chocolate and Hazelnut Mousse
Sliced Seasonal Fruit

DRINKS

Still and sparkling water
Natural juices
Soft drinks
Draught beer
Coffee and herbal teas



CHRISTMAS LUNCH

BY CHEF TIAGO BONITO
TERMS AND CONDITIONS

25 DEC

Time

12:30 pm to 4:00 pm

Reservations

12:30 pm | 2:00 pm | 2:30 pm

Price

€95.00 | adult

€47.50 | children between 3 and 12 years
old

Free | children up to 3 years old

Conditions:

To confirm your reservation, full payment
is required by 20 December

You may cancel your reservation free of
charge until 15 December

Casual smart dress code

Reservations:

info@timbrevirtudes.com

or

+351 22 016 3930

or

+351 934 588 463 (WhatsApp)

