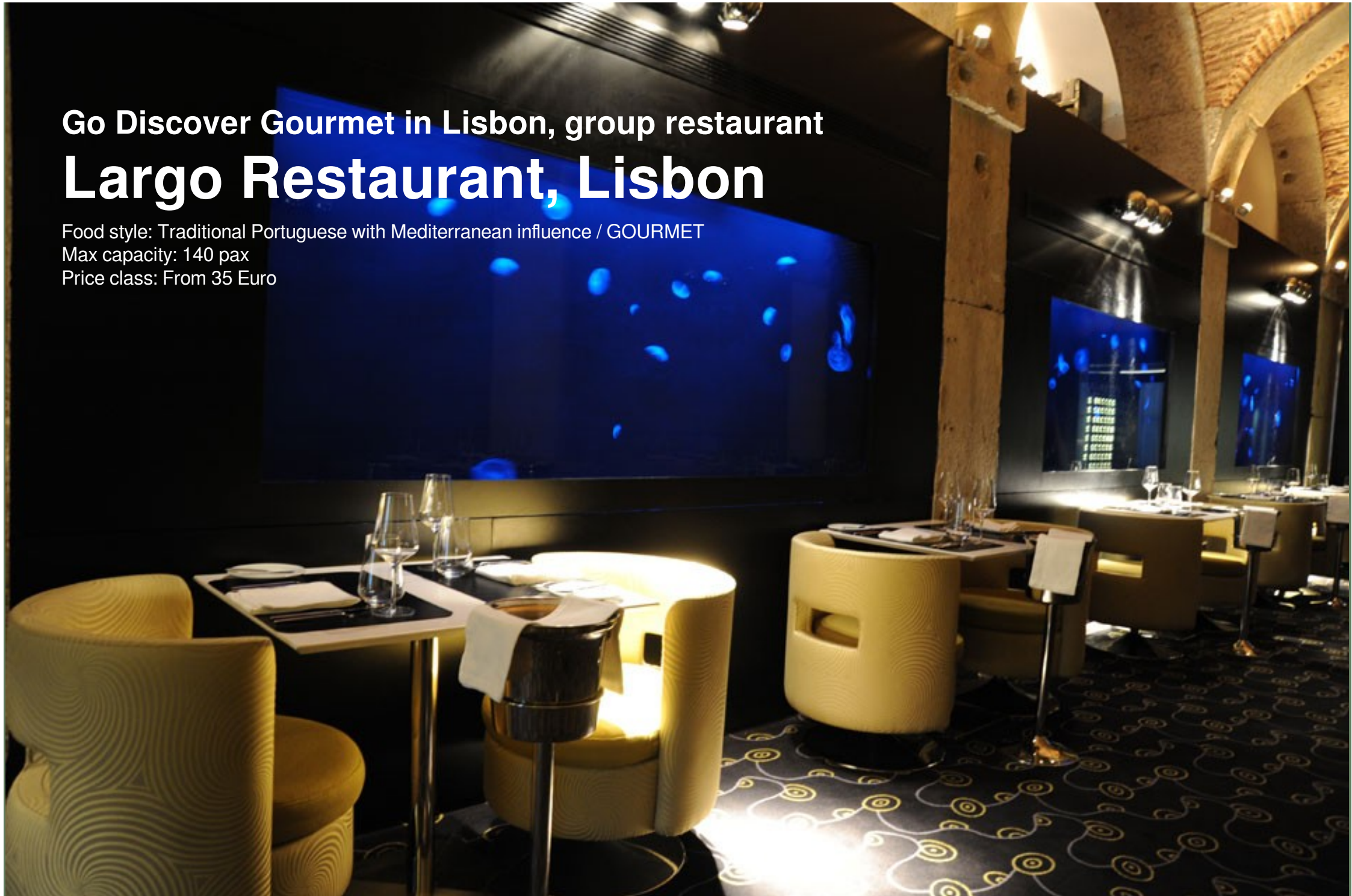


Go Discover Gourmet in Lisbon, group restaurant **Largo Restaurant, Lisbon**

Food style: Traditional Portuguese with Mediterranean influence / GOURMET

Max capacity: 140 pax

Price class: From 35 Euro



I came to this restaurant first two years ago and then now. Both times the service was flawless and the food simply amazing. Creative, refined, cozy and trendy atmosphere. ISA R.” This review of Largo restaurant, Chado in Lisbon describes this restaurant perfectly.

Largo restaurant in the heart of one of the more noble areas of Lisbon, Chiado is a trend setting gourmet restaurant that is helping to redefine the traditional Portuguese cuisine.

Set in a former convent with vaulted ceiling, the space was redefined keeping its architectural heritage intact. The walls are decorated with large fish tanks filled with translucent jellyfish giving the atmosphere one of immense relaxation as they swim slowly up and down the tanks unaware of their surrounding dining audience.

One of Portugal's most treasured chefs, Miguel castro e Silva, combines traditional Portuguese ingredients with Mediterranean influence to create innovative new dishes all about taste and beauty.

Largo restaurant is one of the lesser expensive gourmet restaurants and has a great price quality balance especially considering its location, atmosphere and offer.

Group menu prices start at 35€ / group size 8 - 140



Proposta de Ementa / Menu No 1

Couvert

Sopa de tomate / Tomato soup

Tiborna de Bacalhau e espinafres / Codfish with baked potatoes and spinach

Gratinado de Maçã e creme de baunilha / Apple crumble with vanilla sauce

Café / Coffee €35,00 p/pax

Bebidas não incluídas / Drinks are not included

Proposta de Ementa No 3

Couvert

Salmão curado com figo e vinagreta de Framboesa / Cured Salmon with fig and Raspberry vinaigrette

Gigot de Borrego assado com legumes salteados / Oven braised lamb leg, on sautéed vegetables

Sopa de Frutos vermelhos e pêra, mousse de mascarpone / Pear and red fruit soup with mascarpone mousse

Café / Coffee € 43,00 p/pax

Proposta de Ementa No 2

Couvert

Trouxas de chèvre com puré de maçã e canela / Goat cheese in filo pastry apple puree and cinnamon

Empadão de Pato Trufado / Parmentier of duck with truffles

Mousse de Chocolate 0o com Creme de Avelã / Chocolate mousse at 0oC with hazelnut cream

Café / Coffee €40,00 p/pax

Bebidas não incluídas / Drinks are not included

Proposta de Ementa No 4

Couvert

Robalo Marinado com Ervas Frescas / Marinated sea-bass with fresh herbs

Codorniz Recheada com Sultanas e Bacon / Boneless quail, stuffed with raisins and bacon

Pudim de Mel com Requeijão batido e Compota de Abóbora / Honey pudding with ricotta and pumpkin jam

Café/ Coffee € 46,00 p/pax

Proposta de Ementa No 5

Couvert

Terrina de Foie-Gras com Whisky e laranja / Foie Gras Terrine with Whisky and orange

Pescada grelhada com crosta de azeitonas e broa / Grilled hake with olive and cornbread crust on rocket sauce

Parfait de Amêndoa com 'Zabaglione' de Moscatel / Almond Parfait with Muscatel 'Zabaglione'

Café / Coffee € 52,00 p/pax

Proposta de Ementa No 7

'Sabores Portugueses' / 'PORTUGUESE TASTES

Couvert

Creme de Coentros com Queijo Cabra e Tomate assado / Fresh Coriander cream soup with goat cheese and braised tomato

Bacalhau com Broa sob espinafres / Codfish with cornbread crust

Cachaço de Porco Ibérico com batata-doce e espinafre / Roasted Ibérico Pork with sweet potatoes and spinach

Pudim de Mel com Requeijão batido e Compota de Abóbora / Honey pudding with ricotta and pumpkin jam

Café / Coffee € 56,00 p/pax

Proposta de Ementa No 6

Couvert

Soufflé de camarão e espargos verdes com bisque / Shrimp and green asparagus soufflé on bisque

Rosbife com batata gratinada, Molho de Foie Gras / Roast beef with potato gratin, foie gras sauce

Gratinado de Maçã e creme de baunilha / Apple crumble with vanilla sauce

Café / coffee € 54,00 p/pax

Opção Vegetariana / Vegetarian option

Trouxas de chèvre com puré de maçã e canela / Chèvre cheese in filo pastry apple puree and cinnamon

Guisado de lentilhas com gyosas de tofu e couve chinesa / Lentil stew with tofu and cabbage dumplings

Note all prices include TAX but do not include drinks

Sugerimos / We suggest:

Vinho do Douro: Castelo D'Alba; refrigerantes / Wine and soft drinks: €7,10 p/pax

Pack água / Water: €4,00

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