

Go Discover Fado in Lisbon

A Severa restaurant, Bairro Alto, Lisbon

Food style: Traditional Portuguese

Max capacity: 120 pax

Price class: 47 Euro



A Severa typical fado restaurant, Lisbon

A Severa inaugurated in 1955 being the oldest Fados House Lisbon remains in the same family, is located in one of the oldest and most emblematic neighborhoods of the city, Bairro Alto, where for centuries has always been a great tradition in the restoration and the arts , combining these two factors to our restaurant invites you to experience and witness live our traditions and spend a cozy night the taste of traditional Portuguese cuisine famous for the quality of its products in the song company that is in the soul of the Portuguese FADO .

Proposta de Ementa / Menu No 1

Aperitivo- Cálice de Vinho do Porto Seco / Appetizer- Wine Goblet of Dry Port

Couvert – Manteiga,azeitonas,paté de atum,paté de sardinha,pastel de bacalhau / Couvert - butter, olives, tuna pâté, sardines paté, fish cake

Entrada- Caldo verde / Starter - Caldo verde

Prato principal- Bacalhau assado c/batata a murro / baked cod w / punched baked potatoes

Sobremesa – Tarte de Amendoa / Dessert - Almond Tart

Café / Coffee

Bebidas- Água, 1 refrigerante ou 1 cerveja ou 1/2 garrafa de vinho branco ou tinto da casa / Drinks- water, 1 soda or 1 beer or 1/2 bottle of white or red wine house

Preco / Price: 49€

Proposta de Ementa No 3

Aperitivo- Cálice de Vinho do Porto Seco / Appetizer- Wine Goblet of Dry Port

Couvert – Manteiga,azeitonas,paté de atum,paté de sardinha,pastel de bacalhau / Couvert - butter, olives, tuna pâté, sardines paté, fish cake

Entrada- Melão c/presunto / Starter - Melon with Portuguese smoked ham
Prato principal- Cherne grelhado c/legumes / Main dish - grilled grouper w / vegetables

Sobremesa – Arroz Doce / Sweet rice pudding

Café / Coffee

Bebidas – Água,1 refrigerante ou 1 cerveja ou 1/2 garrafa de vinho branco ou tinto da casa / Drinks- water, 1 soda or 1 beer or 1/2 bottle of white or red wine house

Preco / Price: 55€

Proposta de Ementa No 2

Aperitivo- Cálice de Vinho do Porto Seco / Appetizer- Wine Goblet of Dry Port

Couvert – Manteiga,azeitonas,paté de atum,paté de sardinha,pastel de bacalhau / Couvert - butter, olives, tuna pâté, sardines paté, fish cake

Entrada- Sopa de Legumes / Starter - Portuguese style vegetable soup

Prato principal- Vitela assada com batatinha assada e arroz de forno / Roast veal with roasted potato and baked rice

Sobremesa – Pudim Flan / Pudding flan

Café / Coffee

Bebidas – Água,1 refrigerante ou 1 cerveja ou 1/2 garrafa de vinho branco ou tinto da casa / Drinks- water, 1 soda or 1 beer or 1/2 bottle of white or red wine house

Preco / Price: 49€

Proposta de Ementa No 4

Aperitivo- Cálice de Vinho do Porto Seco / Appetizer- Wine Goblet of Dry Port

Couvert – Manteiga,azeitonas,paté de atum,paté de sardinha,pastel de bacalhau / Couvert - butter, olives, tuna pâté, sardines paté, fish cake

Entrada- Melão c/presunto / Starter - Melon with Portuguese smoked ham
Prato principal- Carne de porco á alentejana / Main dish – Alentejo Pork meat with shells

Sobremesa – Salada de frutas / Fruit salad

Café / Coffee

Bebidas – Água,1 refrigerante ou 1 cerveja ou 1/2 garrafa de vinho branco ou tinto da casa / Drinks- water, 1 soda or 1 beer or 1/2 bottle of white or red wine house

Preco / Price: 55€

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Web: <http://godiscoverportugal.com/a-severe-fado-lisbon/>

Terms and information:

-Our Restaurant opens at 20:00 hr. Fado and the show starts at 21:00 hr.

-The Show is composed by presenting 4 artists accompanied by a viola and guitar, the first part ends around 23:00 hr.e the second part ends at 01:30 hr.

-The capacityof our restaurant is 120 people.

-We Are closed every Wednesday for rest of our employees

-The Choice of menu must be made in advance (up to 8 days before the dinner day)

-A Full confirmation of the number of people will have to be made 3 days before the day of the dinner.

The down payment is 30% of the total value dinner to be paid on the number of confirmation of day people and remaining on dinner.

-In Dinner cancellation if the down payment is not returned.

