



MENU DINING + SHOW



MENU SILVER

Foreplay

Alheira Puff pastry, black pudding, our tuna paté, olives and erotic bread.

Option 1 Tantric Orgy

Cod fish with seafood sauce in puff pastry, Oven cooked, served with potatoes and vegetables.

Option 2 Cunnilingus

Grilled pork loins with mustard sauce served with vegetables and roasted potatoes.

Option 3 Italian Shag

Pasta Penne with tomato sauce, basil and Parmesan cheese.

(Vegetarian)

Dessert:

Ménage à trois
(Chocolate cake with wild berries coulis and nougat)

Drinks:

Water, house wines (1/2 bottle per person), soft drinks and coffee

*Other drinks will be billed separately.

*Other listed wines - price difference is charged accordingly.

Jan to May & Sep to Dec

22,50€/30€ p/pax

Jun to Aug

27,50€/35€ p/pax

* Saturdays from 19h to 22h.

MENU GOLD

Foreplay

Puff pastry roll with goat cheese, alheira croquettes and black pudding, our tuna paté, olives and erotic bread.

Option 1 Maria's Minge

Cod loin au gratin with corn bread and alheira.

Option 2 Cow's caprice

Steak with pepper served with roasted potatoes and seasonal vegetables.

Option 3 Veggie Orgasm

Tagliatelle with fresh mushrooms, Ratatouille, coriander and curry sauce. (Vegetarian)

Dessert:

Ménage à trois
(Chocolate cake with wild berries coulis and nougat)

Drinks - all you can drink

Water, house wines (white, red and rosé), beer, soft drinks and coffee

*Other drinks will be billed separately.

*Other listed wines - price difference is charged accordingly.

Jan to May & Sep to Dec

35€/40€ p/pax

Jun to Aug

40€/45€ p/pax

* Saturdays from 19h to 22h.

MENU PREMIER - Better table location.

Foreplay

Puff pastry roll with goat cheese, alheira croquettes and black pudding, our tuna paté, olives and erotic bread.

Option 1 Maria's Minge

Cod loin au gratin with corn bread and alheira.

Option 2 Cow's caprice

Steak with pepper served with roasted potatoes and seasonal vegetables.

Option 3 Veggie Orgasm (Vegetarian)

Tagliatelle with fresh mushrooms, Ratatouille, coriander and curry sauce.

Dessert:

Ménage à trois (Chocolate cake with wild berries coulis and nougat)

Drinks - all you can drink

Water, house wines (white, red and rosé), beer, soft drinks and coffee

1 Apperitif and 1 Digestif (ex: Caipirinha, Martini, Gin Tónico, Porto, whisky)

*Other drinks will be billed separately.

*Other listed wines - price difference is charged accordingly.

Jan to May & Sep to Dec

45€/50€ p/pax

Jun to Aug

50€/55€ p/pax

* Saturdays from 19h to 22h.

BOOKINGS
ONLINE
5%
DISCOUNT



13
YEARS

2004 - 2017

The customer must inform in advance of the use of any product that is intolerant.

*Alcohol abuse is harmful to health. Consume with moderation. The menus can be changed without notice. VAT included.

SECURITY DEPOSIT: because there are customers who book and do not show up, we request an advance payment (deposit) which will be discounted at the end of dinner.



PORTO
Rua Gonçalo Cristóvão n.º 198
LISBOA
Av. António Augusto Aguiar 88A

For group reservations please call 918354714