



Casa da Dízima
RESTAURANTE

Suggestions For Events

Aperitifs

WELCOME DRINK

(Served in the Bar, or in the terrace with view over the Sea)

“Light”

Dry Port, Vermouth (Rosso, Bianco, dry)
Setubal’s Muscat and Natural Orange Juice

4,50€ P/PAX

“Classic”

Dry port, Vermouth (Rosso, Bianco, dry), Setúbal’s Muscat,
Natural Orange Juice and Gin Tonic (Bombay)

Hors d’Ourvre *

9,00 € P/PAX

“VIP”

Dry Port, Vermouth (Rosso, Bianco, dry), Setúbal’s Muscat,
Natural Orange Juice, Sparkling wine Sangria
Gin Tonic (Bombay), Caipirinha/Caipirosca, Hors d’Ourvre*

11,50 € P/PAX

** We serve 5 varieties of Hors d’Ourvre,*

- Puff Pastries of Pata Negra ham and honey;
- Spoons of Shrimp or Octopus Ceviche;
- Stuffed Mushrooms with Pata Negra Ham and Azorean Cheese;
- Shot’s of Gaspacho or Melon or Mushroom with crunchy ham;
- Chicken, or Vegetables or country sausage puff pastries;
- Toast with Curd Cheese, honey and walnuts;
- Spinach and goat’s cheese rolls;
- Country Sausage crispy cakes with turnip tops and sweet potato;
- Truss of goat’s cheese, honey and rosemary;
- Mini fresh tuna tatakis, in toasted sushi rice and mango foam;
- Puff pastries of partridge and chive;
- Fried Goat’s cheese risotto with red bell pepper jam;
- Among others...