



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)

Muscat, Orange Juice, Still Water

4,50€ P/PAX

“Classic”

Dry port, Vermouth (Rosso, Bianco, dry), Setúbal’s Muscat,

Orange Juice, Still Water, Gin and Tonic (Gordon’s)

Hors d’Ourvre *

7,00€ P/PAX

“VIP”

Dry Port, Vermouth (Rosso, Bianco, dry), Setúbal’s Muscat,

Orange Juice, Still Water, Sparkling wine Sangria

Gin Tonic(Gordon’s), Caipirinha/Caipirosca, Hors d’Ourvre*

8,50€ P/PAX

**We serve at least 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...