



Group Menus

Solar dos Presuntos

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Menus



	Price per person
Welcome Drink (optional)	Option 1: Glass of sparkling wine or beer or cider or soft drink 6,50 €
	Opção 2: Option1 + Black Pig Croquetas, Fried patties and codfish pastries 9,50 €
	Opção 3: Glass of Champagne 8,00 €
Base Menu (Mandatory)	On the table: Bread, homemade butters, cheese, "Pata Negra" ham, chorizo, octopus vinaigrette, cod pastries, patridge marinade and Black Pig Croqueta.
	Entrie: Mini Cod Fritters 37,50 €
	Dessert: Mixed plate of sweets
	Drinks: Or ½ bottle of wine (red or green), or 2 beers or 2 soft drinks. Coffee, tea and watter (1 p.p.)
Entries (optional for the entire group)	Tuna Blades 5,00 €
	"Galacian" octopus 6,50 €
	Prawns with garlic 5,00 €
	Clams "Bulhão Pato" 7,00 €
	Stuffed Mushrooms 7,50 €
Main Course (Mandatory)	Rice with Lobster and Prawns 34,50 €
	European Losbter Rice 45,00 €
	Roasted Cod Fish with Potatoes 34,50 €
	Roasted Kid/goatling with Potatoes, Rice and Sauteed Greens 28,50 €
	Roasted Pork Shank with Potatoes 23,50 €
	Veal Loin (made in Jospers), Mushrooms, Masehd potatoes and Asparagus 32,00 €
	Vegetable and Tofu Curry 18,50 €
	Beans and Parsley Burger (Vegan) 16,00 €
	Green Beans Tempura with Tomato Rice (Vegetarian) 16,00 €

Mandatory: Base Menu + Main course per person
Optional: Welcome drink and Entries

Example of Choice

Base Menu	37,50 €
(optional) "Galacian" octopus	6,50 €
Main: Roasted Cod Fish with Potatoes	34,00 €
Total per person	78,00 €

Infos

Menu choice:

1. The menu must be chosen up to 10 working days before the event.
2. If the dishes or startes are not chosen in the 4 working days, we don't guarantee the product.
3. One dish per participant must be selected.
4. Dishes can be different.
5. Dietary restrictions must be advised 72 hours in advance
6. The base of the menu is not changeable.
7. The base menu + main dish will always be included per person
8. If the group desires Welcome Drink for reservations at 7pm. The Welcome Drink will start at 6.30pm or 6pm for groups equal or above 45 persons.

General:

1. Group booking is subject to availability.
2. Changing the number of participants can change the zone where the group is located.
3. If any participant does not show up, the value of their menu will be charged.
4. Participants cancelations must be 3 working days before the event free of charge
5. Groups that cancel 24 hours before the meal will have to pay 50% of the total bill;
6. Groups that cancel on the day will have to pay 100% of the total bill.
7. Consult the department if you want room exclusivity.
8. The reservation of specific areas of the restaurant is subject to availability.
9. Placement of props is the responsibility of the group and depends on the room availability.
10. Given market volatility and inflation levels, prices on the menu above may be changed at any time, with a new table being sent with updated information.

There are two payment methods:

1. Pay up front 50 % of the total and remaining in the day of the event
2. Groups larger than 35 people, must pay in advanced 10 working days before the event.
3. Groups fewer than 35 people can pay on the day of the event, with a credit card to guarantee the bookin. In case of no show 30 EUR will be charged per peson.

Special Rooms



Academia (Academy)



Room with capacity for 15 people;

Minimum consumption of 2000 EUR (à la carte);

Or

Tailored menu to the customer, plus live show cooking experience with our Chef Hugo Araújo 2500 EUR + Drinks on the side;

Equipped with 2 LCD's

○ Cofre (The Safe)



Room with capacity for 10/11 people;

Minimum consumption of 1000 EUR;

Menu a la carte;

Private room with door.