

JANTAR DE

Reveillon

2026

MENU

Wine Pairing

WELCOME DRINK

Flute de Espumante

ENTRADAS

Carpaccio de Novilho com Salada e Pinhão
Tosta de Sardinha
Queijo Camembert com Mel

Moço da Ponte

Verde Branco

PRATO DE PEIXE

Polvo no Forno com Legumes Salteados
e Batata à Murro

D.Matilde

Branco Maduro

PRATO DE CARNE

Joelho de Porco acompanhado
com Puré de Batata Trufado

Vale de Vila Grande Reserva

Tinto Maduro

SOBREMESA

Rabanada acompanhado com Bola de
Gelado e Café

Tawny Rubi White

Vinho do Porto

150€ P/PESSOA

19h / 21h30 - Serviço de Jantar
00h - Espumante e Uvas Passas
00h30 - Encerramento

RESERVAS

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ALMADA
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RUA DO ALMADA 362 - PORTO, PORTUGAL

DINNER

Reveillon

2026

MENU

Wine Pairing

WELCOME DRINK

Glass of Sparkling Wine

STARTERS

Beef Carpaccio with Salad and Pine Nuts
Sardine Toast
Camembert Cheese with Honey

Moço da Ponte
White “Vinho Verde”

FISH COURSE

Oven-baked Octopus with Sautéed
Vegetables and Traditional “Batata à Murro”

D.Matilde
Mature White Wine

MEAT COURSE

Pork Knuckle Served with
Truffled Mashed Potatoes

Vale de Vila Grande Reserva
Mature Red Wine

DESSERT

Portuguese “Rabanada” served with a
scoop of Ice Cream and Coffee

Tawny Rubi White
Port Wine

150€ P/PERSON

19h / 21h30 - Dinner Service

00h - Sparkling Wine and Raisins

00h30 - Closing

BOOKINGS

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