



FABIO'S TABLE 7th ANNIVERSARY: OUR WEDDING MENU ~ TRADITIONAL MENU:

MINI SANDUÍCHE DE CARNE LOUCA & BATATINHAS DE FESTA

"Carne Louca" Sliders (Pulled Beef, Yellow Bell Peppers, Olives, Herbs) & Fingerling Potatoes Preserve

EMPADA DE BACALHAU E CREMA DE BRÓCOLIS

Cod Pie, Broccolini Cream Sauce, Aceto Balsamico di Modena DOP

CASQUINHA DE FRUTOS DO MAR E COGUMELOS

Lobster, Shrimp, Scallop and Mushrooms Cassolette

MEDALHÃO AO MOLHO DE PROSECCO COM RISOTTO DE PESTO

Filet Mignon Steak, Prosecco Wine Reduction, Green Pesto Risotto, Safron Crema

BALA DE CÔCO GELADA COM CALDA DE AMEIXA E VINHO

Cold Coconut Bonbons, Plums and Wine Sauce, Dulce de Leche Shot, Spices



FABIO'S TABLE 7th ANNIVERSARY: OUR WEDDING MENU ~ PLANT-BASE MENU:

MINI SANDUÍCHE DE "CARNE LOUCA" & BATATINHAS DE FESTA

"Carne Louca" Sliders (Pulled Jack Fruit, Yellow Bell Peppers, Olives, Herbs) & Fingerling Potatoes Preserve

EMPADA DE "BACALHAU" E CREMA DE BRÓCOLIS

Special Marinated Tofu Pie, Broccolini Cream Sauce, Aceto Balsamico di Modena DOP

CASQUINHA DE "FRUTOS DO MAR" E COGUMELOS

Hearts of Palm, Soy Curl and Mushrooms Cassolette

MEDALHÃO AO MOLHO DE PROSECCO COM RISOTTO DE PESTO

Vegetables Steak, Prosecco Wine Reduction, Green Pesto Risotto, Safron Crema

BALA DE CÔCO GELADA COM CALDA DE AMEIXA E VINHO

Cold Coconut Bonbons, Plums and Wine Sauce, Plant-Base Dulce de Leche Shot, Spices