oFaia
casa de fado desde 1947

SÃO SILVESTRE

31 DECEMBER 2026

Port and apple spritz

Oyster and seaweed broth

Bread, marinated olives and artisanal butter

Scallop, parsnip and salmon roe
Génese Cima Alvarinho · White · Verde 2024

Chestnut, pumpkin, mushroom and foie gras
Fénix, Prior Lucas · Rosé · Bairrada 2022

Red mullet, carrot and orange
Quinta Nogueira · White · Lisboa 2017

Lamb, potato, apricot and sun-dried tomato
Poeira 44 Barricas · Red · Douro 2014

Raspberry, balsamic and mascarpone

Poached pear, Port and goat's cheese
Kopke Colheita · White · Porto 2011

AT MIDNIGHT

A glass of Moët & Chandon Brut Impérial Champagne

Bolo Rei from *Confeitaria Nacional*

€250 per person
Fado show, dinner and wine pairing included.

VAT included at the current rate
Reservations: confirmed upon full payment of the menu.
Dietary requirements: must be communicated at least 3 days before the dinner.
Minimum age: 6 years old