MENU 1
2026



"À mesa com Fernando Pessoa"

" Tenho em mim todos os sonhos do Mundo "

"I have on me all the dreams of the world"

"At the table with
Fernando Pessoa"



"Poesia do Eu" Soup
Farm's vegetable soup

"Mensagem" Fish Dishes
Codfish "à Brás" (crumbled codfish with fried potatoes, garlic, onion, parsley and eggs with dried olives)
John Dory Fish Filet, seafood rice, fennel and lime emulsion

"Cartas de Amor" Meat Dishes
Pork Cheek with smashed potatos, "Alheira" sausage and turnips
Chicken breast filled with mushrooms and spinach,
carrot purée and broccolini

"O Poeta é um Fingidor" Vegetarian Dishes
Peixinhos da Horta (green beans tempura) with tomato rice
Leek "à Brás" (crumbled leek with garlic, onions and eggs)

"Livro do Desassossego" Desserts
"Jardins do Eça" (Chocolate mousse, vanilla ice cream and salted cacao and hazelnut cubes)
Orange's pie, chocolate textures and tangerine
Fruit of the season

"Guardador de Rebanhos" Drinks Included
Sparkling and Still Water, Soft Drinks, Beer,
Red and White wine (Sapientia Boutique Hotel Selection),
Sparkling Wine Sangria, Coffee and other Infusions

Observation: wines are limited to one bottle for every two people/
soft drinks and beer 2 units per person

Fernando Pessoa Menu

Option 1
1 Soup,
1 Main Dish,
1 Dessert,
Drinks included.

Price: 34 € per person
Choice limited to 2 main courses

Option 2
1 Soup,
2 Main Dishes,
1 Dessert,
Drinks included.

Price: 44 € per person
Choice limited to 2 main courses

Additional options

WELCOME DRINK: 15 € per person (*)
White and Red Wine (Sapientia Boutique Hotel Selection),
Sparkling Wine,
Beers,
Orange Juice.

FINGERFOOD: 15 € per person (*)

PACK COCKTAIL (WELCOME DRINK + FINGERFOOD): 28 € per person(*)

(*) SERVICE AT THE ROOFTOP FULL OF STARS: 2,50 € per person (1,5 h of service)

DESSERTS BUFFET– 11 € per person

Red fruit cheesecake,
Orange Pie,
Chocolate mousse,
Chocolate brownie with nuts,
Fruit.

FLORAL DECORATION AND CANDLES : starting at 8 € per person
(depending on the flowers chosen)

General Information

The Menu price shown is per person, for a minimum of 12 guests.

The price shown includes the menu service with a maximum duration of 3 hours, without exclusivity of the space.

Special prices for children: free for 0 - 3-year-olds and 50 % discount on the value of the menu for 3 – 10-year-olds.

At the moment of the reservation confirmation of date and space a payment of 50% of the estimated value must be made. The remaining 50% must be paid 30 days before the event.

The final number of participants, as well as the choice of dishes, must be communicated up to 7 business days before the event and this will be the final number considered for payment purposes.

Event Cakes are not included, being the client's responsibility. However, we can provide contacts.

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SAPIENTIA
BOUTIQUE HOTEL

MENU 2
2026



“À mesa com
Ramalho Ortigão”

“ Não, a vida não é uma festa permanente e imóvel,
é uma evolução constante e rude."

"At the table with Ramalho Ortigão"



Chef's greeting
Phyllo pastry filled with mushroomns, "Alheira" sausage and apple

"John Bull" Soup
Sea soup
Farm's vegetable soup

"Praias de Portugal" Fish Dishes
Codfish "à Brás" (crumbled codfish with fried potatoes, garlic, onion, parsley and eggs with dried olives)
John Dory Fish Filet, seafood rice, fennel and lime emulsion

"Farpas" Meat Dishes
Pork Cheek with smashed potatos, "Alheira" sausage and turnips
Chicken breast filled with mushrooms and spinach,
carrot purée and broccolini

"Pela Terra Alheia" Vegetarian Dishes
Peixinhos da Horta (green beans tempura) with tomato rice
Leek "à Brás" (crumbled leek with garlic, onions and eggs)

"Histórias Cor de Rosa" Desserts
"Jardins do Eça" (Chocolate mousse, vanilla ice cream and salted cacao and hazelnut cubes)
Orange's pie, chocolate textures and tangerine
Fruit of the season

"Cartas de um velho a um novo" Drinks Included
Sparkling and Still Water, Soft Drinks, Beer,
Red and White wine (Sapientia Boutique Hotel Selection),
Sparkling Wine Sangria, Coffee and other Infusions

Observation: wines are limited to one bottle for every two people/
soft drinks and beer 2 units per person

Ramalho Ortigão Menu

Option 1

1 Chef's greeting,
1 Soup,
1 Main Dish,
1 Dessert,
Drinks included.

Price: 39 € per person
Choice limited to 2 main courses

Option 2

1 Chef's greeting,
1 Soup,
2 Main Dishes,
1 Dessert,
Drinks included.

Price: 49 € per person
Choice limited to 2 main courses

Additional options

WELCOME DRINK: 15 € per person (*)
White and Red Wine (Sapientia Boutique Hotel Selection),
Sparkling Wine,
Beers,
Orange Juice.

FINGERFOOD: 15 € per person (*)

PACK COCKTAIL (WELCOME DRINK + FINGERFOOD): 28 € per person(*)

(*) SERVICE AT THE ROOFTOP FULL OF STARS: 2,50 € per person (1,5 h of service)

DESSERTS BUFFET– 11 € per person

Red fruit cheesecake,
Orange Pie,
Chocolate mousse,
Chocolate brownie with nuts,
Fruit.

FLORAL DECORATION AND CANDLES : starting at 8 € per person
(depending on the flowers chosen)

General Information

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The price shown includes the menu service with a maximum duration of 3 hours, without exclusivity of the space.

Special prices for children: free for 0 - 3-year-olds and 50 % discount on the value of the menu for 3 – 10-year-olds.

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MENU 3
2026

WHAT'S UP EÇA?

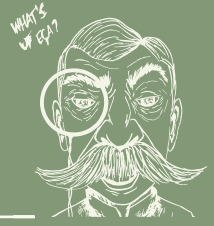


"At the table with
Eça de Queirós"

"é o comer que faz a fome"

"It's the food that makes the hunger"

"At the table with
Eça de Queirós"



Chef's Greeting
Cod carpaccio, arugula, cherry tomatoes and peppers

"Primo Basílio" Soup
Sea soup
Farm's vegetable soup

"A Reliquia" Fish Dishes
Sea bass fillet seared with lime and seafood risotto
Low-temperature cooked cod loin, chickpea purée, cabbage,
BT egg and olive crumble.

"A Cidade e as Serras" Meat Dishes
Goatling "Tentugal": Phyllo puff filled with roasted goatling,
oven's rice and sautéed turnips
Seared Sirloin with sweet potato purée and Sautéed broccolinni

"O Mandarim" Vegetarian Dishes
Spinach risotto and almonds
Leek "à Brás" (crumbled leek with garlic, onions and eggs)

"O Crime do Padre Amaro" Desserts
"Jardins do Eça" (Chocolate mousse, vanilla ice cream and
salted cacao and hazelnut cubes)
Mini Sicilian lemon and red fruit pavlova
Fruit of the season

"A tragédia da Rua das Flores" Drinks Included
Sparkling and Still Water, Soft Drinks, Beer,
Red and White wine (Sapientia Boutique Hotel Selection),
Sparkling Wine Sangria, Coffee and other Infusions

Observation: wines are limited to one bottle for every two people/
soft drinks and beer 2 units per person

Eça de Queirós Menu

Option 1
1 Starter,
1 Soup,
1 Main Dish,
1 Dessert,
Drinks included.

Price: 46 € per person
Choice limited to 2 main courses

Option 2
1 Starter
1 Soup,
2 Main Dishes,
1 Dessert,
Drinks included.

Price: 56 € per person
Choice limited to 2 main courses

Additional options

WELCOME DRINK: 15 € per person (*)
White and Red Wine (Sapientia Boutique Hotel Selection),
Sparkling Wine,
Beers,
Orange Juice.

FINGERFOOD: 15 € per person (*)

PACK COCKTAIL (WELCOME DRINK + FINGERFOOD): 28 € per person(*)

(*) SERVICE AT THE ROOFTOP FULL OF STARS: 2,50 € per person (1,5 h of service)

DESSERTS BUFFET– 11 € per person

Red fruit cheesecake,
Orange Pie,
Chocolate mousse,
Chocolate brownie with nuts,
Fruit.

FLORAL DECORATION AND CANDLES : starting at 8 € per person
(depending on the flowers chosen)

General Information

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Special prices for children: free for 0 - 3-year-olds and 50 % discount on the value of the menu for 3 – 10-year-olds.

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