



ilicito

RESTAURANTE

CHRISTMAS MENUS

GROUPS AND COMPANIES





WELCOME FOOD

(SERVICE AVAILABLE FOR 30 MINUTES)

Oxtail Truffle

Alheira Sausage Croquette with Honey & Mustard Sauce

Salmon Tartlet with Herb Cream Cheese

Prawn Cocktail with Shellfish Cream

Brie Bruschetta with Fig & Honey

Crispy Black Pudding with Caramelised Apple

8€ PER PERSON | 2 APPETISERS

12€ PER PERSON | 4 APPETISERS

16€ PER PERSON | 6 APPETISERS





MENUS

MENU I – ILÍCITO

STARTER

Pea Cream Soup with Chouriço Brunoise

or

Octopus Salad with Vinaigrette, Peppers and Red Onion

MAIN COURSE

Codfish with Chickpeas, Black Garlic Hollandaise and Baby Carrots

or

Confit Duck with Jerusalem Artichoke Purée and Sage

or

Spinach & Ricotta Cannelloni with Walnuts and Four-Cheese Béchamel

DESSERT

Carrot Sonhos by Ilícito

or

Toucinho do Céu with Citrus Chilli

MENU II – EDITORY BOULEVARD BY ILÍCITO

STARTER

Chestnut Cream with Grilled Eryngii Mushroom

or

Avocado & Tuna Cannelloni with Roe and Sesame Mayonnaise

MAIN COURSE

Codfish with Cornbread Crust, Caramelised Pumpkin Purée and Crispy Portuguese Cabbage

or

Slow-Cooked Veal Cheek with Fondant Potato and Enchidos Rice

or

Vegetable Feijoada with Tofu and Nori

DESSERT

Traditional Rabanada with Cinnamon Ice Cream and Pecan Praliné

or

Abade de Priscos Pudding with Port Wine Reduction

30€
PER PERSON

Beverage supplement not included

41€
PER PERSON

Beverage supplement not included



CHRISTMAS AFTERNOON TEA

(1H30 SERVICE, AVAILABLE BETWEEN 3:00 PM AND 6:00 PM)

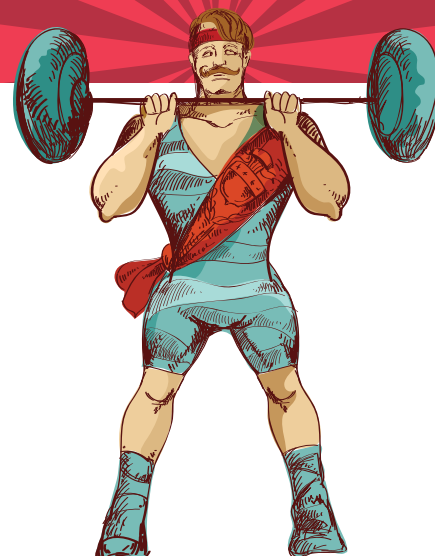
Mini Pastel de Nata
Bolo Rei (Portuguese Christmas King Cake)
Fresh Fruit Skewers
Moist Sponge Cake (Pão de Ló)
Mini Sandwich with Cheese and Ham
Crème Brûlée with Orange & Cinnamon
Traditional Portuguese Savoury Snacks
Red Berry & Mint Infusion
Cucumber, Green Apple & Ginger Infusion
Selection of Teas
Freshly Squeezed Orange Juice
Still & Sparkling Water
Tawny Port Wine

EXTRAS

Selection of National & International Cheeses – €9.50 per person
Board of Regional Cured Meats – €8.50 per person

28,50€
PER PERSON





WORKSHOPS

MASTERCLASS | TEAM BUILDING | SHOWCOOKING

KITCHEN

(minimum 6 pax | maximum 12 pax)

Classic – 2 hours – €38.00 per person

Classic – 2 hours + Set Menu (menu set of choice)

BAR

(minimum 4 pax | maximum 10 pax)

Bar Classics – 1 hour – €35.00 per person

Spirits – 1 hour – €20.00 per person

Availability to be confirmed

LOOKING FOR SOMETHING YOU CAN'T FIND? LET US KNOW

GENERAL CONDITIONS: To confirm your reservation, a 50% deposit is required. The remaining 50% is due 5 days before the event.

PAYMENT METHOD: Payment can be made by bank transfer (with proof of payment) or in cash directly at reception, during a previously scheduled visit.

CANCELLATION POLICY: Deposits are non-refundable.



BEVERAGE SUPPLEMENT

Welcome drink 1

30m | 15,50€ per person

Ilícito Cocktail
White & Red Wine Tavedo by Burmester
Soft Drinks
Still Water
Sparkling Water

Welcome drink 2

30m | 25€ per person

Ilícito Cocktail
Prince Richemond Brut Sparkling Wine
White & Red Wine Tons Duorum DOC
Soft Drinks
Freshly Squeezed Orange Juice
Still Water
Sparkling Water

NON-ALCOHOLIC PACKAGE

9,50€ per person

Still Water
Sparkling Water
Super Bock Non-Alcoholic Beer
Soft Drinks
Selection of Infusions

PACKAGE 1

15€ per person

Still & Sparkling Water
Soft Drinks
White & Red Wine Tavedo by Burmester
Coffee

PACKAGE 2

20€ per person

Still & Sparkling Water
Super Bock Beer
Soft Drinks
White & Red Wine Tons Duorum DOC
Coffee

PACKAGE 3

30€ per person

Still & Sparkling Water
Super Bock Beer
Soft Drinks
Anselmo Mendes 3 Rios (White Wine)
Burmester Port Wine
Coffee



Supplement Burmester Tawny Port Wine – €5.00 per person (for Package 1 and 2)



INFORMATIONS AND BOOKINGS:

T | +351 220 102 500

E | ilicito@editorhotels.pt



ilicito.porto
ilicito.pt