NEW YEAR'S EVE

WITH

JNcQUOI

December 31st 2025

DELI COMPORTA

JNCQUOI

MENU

AMUSE BOUCHE
Camarão em duas texturas
Double texture shrimp
Nv, Poças Elevé, Sparkling Wine Douro Valley

ENTRADA
STARTER
Carabineiro à guilho com piquillo no josper
Scarlet prawns "à guilho" with piquillo peppers in the josper oven
Nv, Poças Elevé, Sparkling Wine Douro Valley

PEIXE
FISH COURSE
Bacalhau meia cura com puré de grão, chalota e molho pil pil
Half cured cod with chickpea puree, shallot and pil pil sauce
2023, Chablis Grand Cru "Les Clos",
Domaine Louis Latour, Burgundy, France

CARNE
MEAT COURSE
Medalhões de vitela de leite com cogumelos selvagens e molho de trufa
Veal medallions with wild mushrooms and truffle sauce
2022, Teixinha Field Blend, Alentejo Red, Portugal

SOBREMESA
DESSERT
Tarte de maçã com parfait de caramelo, folha de ouro e gelado de chocolate amargo
Apple tart with caramel parfait, gold leaf and bitter chocolate ice cream
Tawny Port, Vallado 30 Years Old

Café e trufas de chocolate
Coffee and chocolate truffles

OPEN BAR

WELCOME DRINK
Tequila Spritz com folha de figueira e folha de ouro
Tequila Spritz with fig leaf and gold leaf

COCKTAILS
Espresso Martini
Margarita
Moscow Mule
Paloma
Aperol Spritz
St. Germain Spritz

SPIRITS
Absolut Elyx Vodka
Altos Blanco & Reposado Tequila
Beefeater 24 Gin
Monkey 47 Gin
Jameson Black Barrel Whiskey

AT MIDNIGHT
00h00 | *12am*

Uvas, passas & champanhe
NV, Perrier-Jouët Grand Brut
Grapes, raisins & champagne
NV, Perrier-Jouët Grand Brut

20h00 - 02h00
8pm - 2am

Para reservas e mais informações, contactar
For reservations and more info, please contact

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