

# ANIMAL

## VALENTINE'S MENU

### Amuse Bouche

**Bacalhau, Batata Soufflé,  
Maoinese de Kimchi**  
Cod. Potato Soufflé, Kimchi Maoinese

### Entrada Appetizers

**Tártaro de Novilho,  
Espuma de Macieira, Sriracha**  
Beef Tartare, Macieira Foam, Sriracha

### Peixe Fish

**Caril Verde de Camarão Tigre,  
Funcho e Romã, Arroz Basmati**  
Tiger Prawns Green Curry,  
Fennel and Pomegranate, Basmati Rice

### Carne Meat

**Entrecôte com Puré de Ervilha,  
Pak Choi Grelhada, Compota de Figo**  
Entrecôte with Pea Puree,  
Grilled Pak Choi, Fig Compote

### Sobremesa Dessert

**Chocolate Branco, Beterraba,  
Sabugueiro e Frutos Vermelhos**  
White Chocolate, Beetroot,  
Elderberry and Red Fruits

€80

€120

com with  
wine pairing

#### Scylla Tinto

Touriga nacional, touriga franca 2020

#### Scylla Branco

Rabigato, Viosinho, Gouveio 2021

#### Scylla Rosé

Tinta Roriz, Touriga Franca 2022