

inspira
SANTA MARTA HOTEL • LISBOA
★★★★

Christmas

CORPORATE MENU

2018

IN CHRISTMAS TIME, EITHER TO CELEBRATE WITH FAMILY OR FRIENDS,
YOU WILL FIND A FESTIVE AND SHINNING ATMOSPHERE AT OUR
ELEGANT BOUTIQUE & SPA, INSPIRA SANTA MARTA HOTEL.

WE PRESENT OUR HAPPY HOLIDAYS MENUS CAREFULLY PREPARED BY OUR
EXECUTIVE CHEF ANDERSON MIOTTO.

ON BEHALF OF INSPIRA SANTA MARTA TEAM WE WOULD LIKE TO WISH YOU
A MERRY CHRISTMAS AND AN INSPIRING 2019.

Tiago Pereira

GENERAL MANAGER

BUFFET

ALFAMA

27€

VEGETABLES CREAM SOUP

BRAISED SEA BREAM, SAUTÉED VEGETABLES IN OLIVE OIL

TURKEY BREAST STUFFED WITH NUTS AND SPINACH

Cold

- CHEESE AND CHARCUTERIE BOARD
- TRADITIONAL SAUSAGES CAKE
- BEETROOT VERRINE WITH CREAM CHEESE
- TYPICAL PORTUGUESE SAVORY
- GREEK SALAD
- BRAISED VEGETABLES
- PENNE WITH PESTO, PARMESAN AND DRIED TOMATO
- RED CABBAGE WITH BACON
- SIMPLE SALADS

Pastry

TRADITIONAL PORTUGUESE CHRISTMAS DESSERTS

- *BOLO REI*
- *COSCORÕES*
- *SONHOS COM REDUÇÃO DE VINHO DO PORTO*
- *LEITE-CREME*
- CHOCOLATE MOUSSE
- FRUIT TART
- FRESH FRUIT SELECTION

BUFFET

MARQUÊS DE POMBAL

35€

PORTUGUESE TRADITIONAL GREEN CABBAGE SOUP WITH CHORIZO

COD FISH WITH TURNIP GREENS, SWEET POTATO PURÉE AND CRUNCHY CORN BREAD

PORK TENDERLOIN, SAUTÉED VEGETABLES WITH SPICES

RATATOUILLE WITH POMODORO SAUCE AND BASIL

Cold

- TYPICAL PORTUGUESE SAVORY
- PANKO PRAWNS WITH SOYA SAUCE REDUCTION
- POULTRY TERRINE
- SAUSAGES CAKE
- OCTOPUS SALAD
- COLD MEATS BOARD
- VEGETABLES TEMPURA
- PAN SEARED BRIE WITH RED FRUITS JAM
- FUSILLI WITH PRAWNS
- COUSCOUS WITH BRAISED VEGETABLES
- MUSHROOMS RICE WITH CHICKEN
- BEETROOT SALAD WITH PINEAPPLE
- SIMPLE SALADS

Pastry

TRADITIONAL PORTUGUESE CHRISTMAS DESSERTS

- BOLO REI
- BOLO RAINHA
- COSCORÕES
- SONHOS EM REDUÇÃO DE VINHO DO PORTO
- APPLE CRUMBLE
- FLOATING ISLANDS WITH ANGLAISE CREME
- FRUIT TART
- CHOCOLATE TRILOGY
- CITRONELLA CREME BRÛLÉE
- FRESH FRUIT SELECTION

BUFFET

INSPIRA

30€

CARROT CREAM SOUP WITH CRUNCHY LEEK AND BASIL OIL

SEA BASS STUFFED WITH SHRIMP, VEGETABLES JULIENNE AND WHITE SAUCE

CONFITED DUCK LEG WITH WILD RICE

Cold

- CHEESE AND CHARCUTERIE BOARD
- MINI FLOUR SAUSAGE CAKE
- GAZPACHO VERRINE WITH PARMESAN SHAVINGS AND CORIANDER
- VEGETABLES TERRINE
- TYPICAL PORTUGUESE SAVORY
- COD FISH CAKE WITH PARSLEY SAUCE
- CAESAR SALAD
- LENTIL WITH PORTUGUESE SAUSAGES
- SEAFOOD SALAD
- POTATOES SALAD WITH AIOLI SAUCE AND CRUNCHY BACON
- SIMPLE SALADS

Pastry

TRADITIONAL PORTUGUESE CHRISTMAS
DESSERTS

- BOLO REI
- BOLO RAINHA
- SONHOS
- COSCORÕES
- TORTA DE LARANJA
- RICE PUDDING WITH CRUNCHY CINNAMON
- CHOCOLATE CAKE
- RASPBERRY CAKE
- FRESH FRUIT SELECTION

BUFFET

LIBERDADE

40€

SPINACH CREAM SOUP

TRADITIONAL PORTUGUESE FISH STEW

BEEF TENDERLOIN WITH BRAISED VEGETABLES

ASPARAGUS TAGLIATELLE AND SEASONAL VEGETABLES

Cold

- CHARCUTERIE BOARD
- NATIONAL AND INTERNATIONAL CHEESE SELECTION
- DUCK TERRINE
- FLOUR SAUSAGE CAKE
- CODFISH VERRINE WITH CONFITED PEPPERS, CRUNCHY CORN BREAD
- OCTOPUS TERRINE
- BRAISED VEGETABLES WITH PESTO
- VEGETABLES QUICHE
- TANDOORI CHICKEN WITH HOT AIOLI SAUCE
- VEGETABLES TEMPURA
- MOZZARELLA AND CHERRY TOMATO SKEWER
- DRIED TOMATE FOCACCIA WITH BASIL
- PRAWNS SALAD
- COUSCOUS WITH SPICES
- STEAMED VEGETABLES
- QUINOA WITH VEGETABLES AND CHICKEN
- SIMPLE SALADS

Pastry

TRADITIONAL PORTUGUESE CHRISTMAS DESSERTS

- *BOLO REI*
- *BOLO RAINHA*
- *SONHOS EM REDUÇÃO DO VINHO DO PORTO*
- *COSCORÕES*
- *PUDIM FLAN*
- *SÃO TOMÉ AND PRÍNCIPE CHOCOLATE CREME BRÛLLÉE*
- FRUIT VERRINE
- MANGO MOUSSE WITH CRUMBLE
- PORTUGUESE EGG PUDDING "SERICAIA"
- CHOCOLATE TART
- BOILED PEARS WITH SPICES AND CREME ANGLAISE
- CARROT CAKE WITH MOUSELINE CREAM
- FRESH FRUIT SELECTION

BUFFET

SANTA MARTA

45€

MUSHROOMS CREAM SOUP WITH CRUNCHY CONFITED DUCK

PORTUGUESE TRADITIONAL OCTOPUS "LAGAREIRO" WITH BAKED POTATOES

PORK LOIN WITH PORTUGUESE "MIGAS", SAUTÉED TURNIP GREENS, GARLIC AND OLIVE OIL

PENNE WITH PESTO AND GREEN ASPARAGUS

Cold

- NATIONAL AND INTERNATIONAL CHEESE
- CHARCUTERIE BOARD
- SLICED ROAST BEEF
- SALMON GRAYLAX AND DILL
- TANDOORI CHICKEN TART WITH VEGETABLES
- MELON SHOT WITH MINT
- TRADITIONAL PORTUGUESE SAVORY
- CODFISH CAKE
- CRUNCHY FLOUR SAUSAGE CAKE
- OCTOPUS SALAD
- MUSHROOMS QUICHE
- MINI SALADA RUSSA
- CAESAR SALAD WITH TANDOORI CHICKEN
- PAN SEARED BRIE CHEESE WITH RED FRUITS JAM
- GAME MEAT PIE WITH PORT WINE REDUCTION
- COD FISH WITH CHICKPEAS SALAD
- BRAISED VEGETABLES
- RED CABBAGE WITH CITRUS AND WALNUT
- BLACK EYED BEAN WITH TUNA
- SIMPLE SALADS

Pastry

TRADITIONAL PORTUGUESE CHRISTMAS DESSERTS

- *BOLO REI*
- *BOLO RAINHA*
- *SONHOS EM CALDA DE LARANJA*
- *COSCORÕES*
- CHOCOLATE BROWNIE WITH WALNUT
- APPLE CRUMBLE
- MANGO MOUSSE
- CARROT CAKE WITH CREAM CHEESE
- FRUIT VERRINE
- FRANGINPANE TART WITH FRUIT AND MOUSSELINE CREAM
- FESH FRUIT SELECTION

MENU

SANTOS

27€

OPTION 1

BEEF CARPACCIO, MIXED LETTUCE,
PORT WINE REDUCTION, CRUNCHY BALSAMIC

BRAISED SEA BASS, CELERY PURÉE,
SAUTÉED VEGETABLES IN OLIVE OIL, THYME AND LEMON

LEMON MERENGUE PIE, LIME CRUMBLE AND STRAWBERRY SORBET

OPTION 2

VEGETABLES TEMPURA, POMODORO SAUCE WITH BASIL

GLAZED BEEF LOIN WITH FENNEL,
SEASONAL VEGETABLES AND GAUFRETTE POTATO

FLOATING ISLANDS WITH CRÈME ANGLAISE

MENU

SANTA MARTA

30€

OPTION 1

PEAS CREAM SOUP, CRUNCHY PARMESAN,
CURD CHEESE AND SMOKED HAM

CONFITED COD FISH WITH TURNIP GREENS,
CORN BREAD CRUMBLE, AND VEGETABLES CANNELLONI

CHOCOLATE TRILOGY, COCOA SORBET

OPTION 2

FOCACCIA WITH COD FISH SHAVINGS, IBERIAN SMOKED HAM
WITH ONIONS, GAZPACHO WITH PENNYROYAL

PORK TENDERLOIN,
CONFITED SHALLOTS, MASHED SWEET POTATO

PANNACOTTA WITH RED FRUITS AND CRUNCHY OAT

MENU

SÉ

39€

OPTION 1

PUFF PASTRY WITH BRIE CHEESE, PUMPKIN
AND WALNUT JAM

DUCK MAGRET, CARROT PURÉE AND ORANGE SAUCE

PASSION FRUIT PUDDING WITH MINT SORBET

OPTION 2

POULTRY TERRINE WITH PORT WINE JAM

BRAISED SALMON WITH MASHED SWEET POTATO

SÃO TOME AND PRINCIPE MOUSSE,
CRUNCHY GRUÊE, CHOCOLATE ICE CREAM

MENU

LISBOA

50€

GRILLED PRAWN, AVOCADO
WITH CORIANDER TOAST AND HERBS OLIVE OIL

.CONFITED DUCK LEG,
CREAMY SAUSAGE RICE WITH PORTUGUESE
SHEEP MILK CHEESE

PORTUGUESE TRADITIONAL PASTRY DEGUSTATION

PUDIM ABADE DE PRISCOS
ORANGE TART
TOUCINHO DO CÉU COM AMÊNDOAS ALGARVIAS
LEMON SORBET

MENU

INSPIRA

70€

PUMPKIN CREAM SOUP, SPICES CRUMBLE,
CREAM CHEESE FOAM AND CHIVES

BRAISED SOLE, SLOW COOKED VEGETABLES,
CORIANDER FOAM

LAMB LOIN, POTATO GRATIN, ROASTED VEGETABLES

STRAWBERRIES SOUP,
PISTACHIO FINANCIER,
CRUNCHY COCOA AND MINT SORBET

DRINKS AND ANIMATION

DRINKS

OPTION 1

INSPIRA WATER
SODAS
COFFEE AND TEA

5€

PER PERSON

DRINKS

OPTION 2

INSPIRA WATER
SODAS
WHITE WINE - AMEAL, VINHO VERDE
LOUREIRO
RED WINE - ALTANO BIOLÓGICO, DOURO
TOURIGA FRANCA, TOURIGA NACIONAL, ALCANTE BOUCHET
COFFEE AND TEA

8€

PER PERSON

DRINKS

OPTION 3

ÁGUA INSPIRA
REFRIGERANTES
WHITE WINE - AMEAL, VINHO VERDE
LOUREIRO
RED WINE - ALTANO BIOLÓGICO, DOURO
TOURIGA FRANCA, TOURIGA NACIONAL, ALCANTE BOUCHET

ERISTOFF
BACARDI BLANCO
JOSÉ CUERVO ESPECIAL
BOMBAY SAPPHIRE
JAMESON
COFFE AND TEA

12€*

PER PERSON/HOUR

ANIMAÇÃO

JAZZ AND BOSSA NOVA DUO

450€

TRIO OF MUSIC JAZZ, BOSSA
NOVA, SOUL POP, R&B, FUNK

1000€

QUARTET OF MUSIC JAZZ,
BOSSA NOVA, SOUL POP,
R&B, FUNK

1350€

DJ

450€

SOUND SYSTEM

500€

3 HOURS ACT | VAT INCLUDED AT THE CURRENT RATE

*INCREASE OF 50% PER EACH ADDITIONAL HOUR

VAT INCLUDED AT THE CURRENT RATE

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