



Xt'ian

RESTAURANTE

A mosaic of stories, a tableau of connections and camaraderie. A moment to indulge and revel in the charm of the season by candlelight. Here, celebration is an art form in itself that entices us to savour the richness of flavours and raise a toast to the coming year. But most of all, xtian is the place where friends, both new and old, gather to embrace a tapestry of traditions and weave the threads of their own heritage into the fabric of the night.



NEW YEAR VERMELHO

STARTERS

- BREAD SELECTION
 - CHEESE BOARD
 - CHARCUTERIE BOARD
 - PRAWNS WITH GARLIC MAYONNAISE
 - SALT COD AND BLACK-EYED PEA SALAD
 - BEEF CROQUETTES
 - COD FISHCAKE
 - TOMATO, MOZZARELLA AND AVOCADO SALAD
 - ROAST ROOT VEGETABLE SALAD
-

MAINS

- WILD BOAR SLOWLY COOKED IN A RED WINE STEW, WITH VICHY CARROTS, BUTTON ONION AND GREEN BEANS, IN A PUFF PASTRY CASE
 - BEEF ROSSINI WITH POTATO CONFIT, SAUTÉED BROCCOLI, AND MADEIRA JUS
 - RED MULLET AND SQUID PAN SEARED IN GARLIC AND CHILLI SERVED WITH CARAMELISED CARROT AND LIME AND CUMIN RICE
 - BOUILLABAISSSE FRENCH FISH SOUP WITH SAFFRON POTATOES, AIOLI, AND CROUTONS
 - WILD MUSHROOM RISOTTO WITH PARMESAN AND WINTER TRUFFLE SHAVINGS
-

DESSERTS

- CHEESECAKE WITH GOAT'S CHEESE AND HONEY FROM MELIDES
- CHOCOLATE MOUSSE