

# NEW YEAR'S *menu*

SUBA

RESTAURANTE

JANTAR  
**31.12.25**

...

Vieira, Alho Francês e Amêndoa

Pombo Fumado, Consume e Beterraba

Pregado, Samos e Caviar Cítrico

Rubia Galega 45 dias, Cogumelos  
e Trufa de Alba

Ananás dos Açores, Manjeriço  
e Kalamansi

Maçã, Pinhão e Caviar Oscietra

...

**Menu 340€**

**Wine Paring 180€** - Opcional

**Paring Sem Álcool 60€** - Opcional

Inclui um Welcome Drink no Rooftop,  
Música ao Vivo e copo de Champne  
para brindar à oohoo



# NEW YEAR'S *menu*

SUBA

RESTAURANTE

## DINNER **31.12.25**

...

Scallop, Leek and Almond

Smoked Pigeon, Consommé and Beetroot

Turbot, Samos and Citrus Caviar

45-Day Dry-Aged Rubia Gallega,  
Mushrooms and Alba Truffle

Azorean Pineapple, Basil  
and Kalamansi

Apple, Pine Nut and  
Oscietra Caviar

...

**Menu 340€**

**Wine Paring 180€** - Optional

**Paring Without Álcool 60€** - Optional

Includes a Welcome Drink on the Rooftop,  
Live Music and a glass of Champagne at midnight



# CHRISTMAS *menu*

LUNCH  
**25.12.25**

...

Tapioca

“Roupa Velha” Pastry  
(Traditional Christmas Leftovers Pie)

Cornbread, Valpaços Folar and Galega Olives

Pink Shrimp, Onion and Corn

Octopus, Broccoli and Sun-Dried Tomato

Milk-fed Lamb, Chestnut and Azeitão Cheese

Rabanada (Portuguese French Toast),  
Vanilla and Hibiscus

...

Menu 150€

Wine Paring 100€ - Optional

Paring Without Alcool 60€ - Optional

S  
U  
B  
A

RESTAURANTE



# CHRISTMAS *menu*

DINNER  
**24.12.25**

...

Tapioca

Coscorões, Spider Crab and Celery

Cornbread, Valpaços Folar  
and Galega Olives

Smoked Amberjack, Portuguese Cozido  
and Fermented Turnip

Codfish, Transmontano Cuscuz  
and Portuguese Cabbage

Duck, Pumpkin and Quince

Almond, Egg and Passion Fruit

...

Menu 150€

Wine Paring 100€ - Optional

Paring Without Alcool 60€ - Optional

S  
U  
B  
A

RESTAURANTE

