



Gather friends, family, or colleagues

# *group* menus

For more information: [info@loalkitchen.pt](mailto:info@loalkitchen.pt)

Cancellation Policy: If one or more guests fail to attend without prior notice of at least 48 hours, no refund will be granted.

Attention: Although we offer wheat-free menu options, we are not a certified *gluten-free* kitchen.

Cross-contamination may occur, and our restaurant cannot guarantee that our products are 100% allergen-free.

If you have food allergies, please inform us.

# #01

PRICE  
37,00€  
(VAT included)

## To Share

**Tzatziki**  

**Beetroot Hummus**   

**Sourdough Bread & Pita**   **Veggie Sticks**   

## Main Course (choose 1 at the table)

**Butternut Squash Lasagna** 

Spinach, Ricotta & Parmesan served with Rocket & Laminated Mushrooms

**Quinoa with Hummus**   

Portuguese Quinoa, Aubergine, Courgette, Chickpeas, Almonds, Pomegranate & Rocket

**Stir-fry Prawn** 

With Egg Noodles & Asian-Style Veggies

**Chicken Caesar Salad** 

Baby Gem Lettuce, Kale, Pinenuts & Parmesan

**Poke Luau** 

Salmon, Tuna, Avocado, Mango, Cucumber, Crispy Onion, Wasabi Mayo, Sushi Rice, Spicy Dressing



**Poke Tofu**  

Organic Tofu, Avocado, Mango, Cucumber, Crispy Onion, Nori Strips, Sushi Rice, Ponzu Dressing

## Dessert (choose 1 at the table)

**Local Snickers**   



**Lemon Tart**  

**Açaí Chia Pudding**   

## Drinks (during the meal\*)

**White or Red Wine, Fresh Orange Juice, Draft Beer,  
or Still/Sparkling Water, Iced Tea, Coffee, Decaf, or Herbal Tea**




\*Drinks included, with a limit on alcoholic beverages:  
up to half a bottle of wine per person and 2 draft beers per person.

 Wheat-free  Lactose-free  Plant-based  Vegetarian

# #02



PRICE  
44,00€  
(VAT included)

## To Share

**Hummus with Baby Carrots and Celery**   

**Feta & Roasted Pepper Dip**  

**Sourdough Bread & Pita**   **Veggie Sticks**   

**Guacamole with Corn Tortilla Chips**  

## Main Course (choose 1 at the table)

**Pad Thai**   

Rice Noodles, Asian Veggies, Edamame, Soybean Sprouts & Peanuts

**Black Rice & Prawns**  

Cauliflower & Coconut Lime Infusion Topped with Cashews

**Panko Crusted-Salmon** 

Black Rice, Red Cabbage, Carrot, Mango, Red Chilli & Parsley Slaw

**Mediterranean Chicken with Red Rice** 

Courgette, Aubergine, Cranberry, Pistachio, Almond & Yoghurt Dressing

**Thai Chicken Curry with Vegetables** 

With Wholewheat Rice & Spinach - Very Spicy

**Poke Fresh** 



Salmon, Mango, Edamame, Avocado, Red Cabbage, Fresh Ginger, Herb Mix, Sushi Rice, Ponzu Dressing

**Poke Tofu**  

Organic Tofu, Avocado, Mango, Cucumber, Crispy Onion, Nori strips, Sushi Rice, Ponzu Dressing

## Dessert (choose 1 at the table)

**Passion Fruit Cheesecake**   

**Dark Chocolate Mousse with Macadamia**   

**Wild Berries with Cashew Cream**   

## Drinks (during the meal\*)

**White or Red Wine, Fresh Orange Juice, Draft Beer,  
or Still/Sparkling Water, Iced Tea, Coffee, Decaf, or Herbal Tea**

\*Drinks included, with a limit on alcoholic beverages:  
up to half a bottle of wine per person and 2 draft beers per person.



Wheat-free



Lactose-free



Plant-based








Vegetarian



# #03

## To Share

Tzatziki  

Feta & Roasted Pepper  

Sourdough Bread & Pita   Veggie Sticks   

Guacamole with Corn Tortilla Chips  

Jackfruit Soft Tacos  

Tomato, Corn, Red Onion, Red Cabbage & Avocado

## PRICE

# 49,00€

(VAT included)

## Main Course (choose 1 at the table)

**Pad Thai**   

Rice Noodles, Asian Veggies, Edamame, Soybean Sprouts & Peanuts

**Butternut Squash Lasagna** 

Spinach, Ricotta & Parmesan served with Rocket & Laminated Mushrooms

**Cod & Chickpeas**  

Chickpeas, Organic Soft-boiled Egg, Spinach & lots of Parsley

**Brased Tuna with Roasted Vegetables**  

Millet, Sweet Potato from Odemira, Bimis, Courgette, Aubergine, Fennel, Red Onion & Chimichurri Dressing

**Balsamic Duck Magret** 

Burrata, Nectarine, Pistachios & Homemade Pesto on a Green Leaf Mix

**Teriyaki Chicken** 

With Egg Noodles & Asian-Style Vegetables

**Poke Salmon** 

Salmon, Avocado, Cucumber, Mango, Herb Mix, Wasabi Cashews, Sushi Rice, Ponzu Dressing

**Poke Tofu**  

Organic Tofu, Avocado, Mango, Cucumber, Crispy Onion, Nori strips, Sushi Rice, Ponzu Dressing

## Dessert (choose 1 at the table)

**2 Scoops of Ice Cream**

**Apple & Pecan Pie with Cashew Cream**   

**Passionfruit Cheesecake**   

**Local Snickers**   

## Drinks (during the meal\*)

**White or Red Wine, Fresh Orange Juice, Draft Beer,  
or Still/Sparkling Water, Iced Tea, Coffee, Decaf, or Herbal Tea**

\*Drinks included, with a limit on alcoholic beverages:  
up to half a bottle of wine per person and 2 draft beers per person.

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