



Gather friends, family, or colleagues

group menus

For more information: info@loalkitchen.pt

Payment Terms: 50% with booking confirmation + 50% in store on the day of the event.

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

Cajun Chicken 🌾 🥛

Creamy Coconut Brown Rice with Mango Salsa, Black Beans, Tomato and Coriander

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)

Brownie with Salted Tahini Caramel 🌾 🥛 🌿

Banoffee 🌾 🥛 🌿

Blue Coconut Detox Chia 🌾 🥛 🌿

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)

Blackberry Cheesecake with Lemon & Mint Swirl 🌾 🌱 🥬

Dark Chocolate Mousse with Macadamia 🌾 🌱 🥬

Pear in Hibiscus Infusion with Mascarpone Cream and Praliné 🌾 🥬

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 (Wheat-free, Lactose-free)

Feta & Roasted Pepper (Lactose-free, Plant-based)

Sourdough Bread & Pita (Wheat-free, Lactose-free) **Veggie Sticks** (Wheat-free, Lactose-free, Plant-based, Vegetarian)

Guacamole with Corn Tortilla Chips (Lactose-free, Plant-based)

Jackfruit Soft Tacos (Lactose-free, Plant-based)

Tomato, Corn, Red Onion, Red Cabbage & Avocado

PRICE
49,00€

(VAT included)

Main Course (choose 1 at the table)

Pad Thai (Wheat-free, Lactose-free, Plant-based)

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

Butternut Squash Lasagna (Lactose-free)

Spinach, Ricotta & Parmesan served with Rocket & Laminated Mushrooms

Cod & Chickpeas (Wheat-free, Lactose-free)

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

Brased Tuna with Roasted Vegetables (Wheat-free, Lactose-free)

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

Asian Duck (Wheat-free, Lactose-free)

Duck Magret, Pak Choi & Shiitake Mushroom

Teriyaki Chicken (Lactose-free)

With Egg Noodles & Asian-Style Vegetables

Poke Salmon (Lactose-free)

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

Poke Tofu (Lactose-free, Plant-based)

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

Dessert (choose 1 at the table)

Fudgy Cookie with Java Ice Cream (Wheat-free, Lactose-free, Plant-based)

Apple & Pecan Pie with Cashew Cream (Wheat-free, Lactose-free, Plant-based, Vegetarian)

Blackberry Cheesecake with Lemon & Mint Swirl (Wheat-free, Lactose-free, Plant-based)

Pear in Hibiscus Infusion with Mascarpone Cream and Praliné (Wheat-free, Lactose-free)

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