



Victoria

CAPTAIN'S TABLE

Here we celebrate **MAGELLAN**, a voyager of the seas. A Portuguese explorer best known for having planned and led the 1519 Spanish expedition to the East Indies across the Pacific Ocean to open a maritime trade route.

Salt, Spices and Fire celebrate Cabo Verde culinary heritage, shaped by natural elements of maritime salt, fire from the Vulcans, and embraced by rich spices that form part of the culture due to its crucial role and contribution to the secular trade routes.

Amuse bouche

Local wahoo with mango and fruit caviar

Freshness and marine aroma of wahoo gently marinated in mango vinaigrette and fresh lime spheres.

To start

Lobster salad with potato, organic herbs, and spicy local mayonnaise

Lobster is an emblematic fresh product from Cape Verde, which we combined with potato and lightly spiced homemade mayonnaise, creating a fresh and tantalizing delicacy.

Continue with

Charcoal - grilled atlantic tuna with foie gras

For the main course, we wanted to fuse two ingredients from land and sea, as the story goes, Magellan took live animals such as cows, geese and others to be able to face the long voyage. In this case, the Tuna and foie grass on the outside and the explosion of flavours on the inside and a sauce that unites and at the same time perfumes the sauce with passion fruit and seasonal vegetables.

Sweet moment

Lime pie with homemade mint ice cream and passion fruit jelly

And to culminate the fresh local fruits transformed into a unique and creative dessert with modern techniques to soften the palate and sweeten the soul.

Our Wines

Chã de Fogo

Produced in a high altitude region, aprox. 1500m, in the volcano island of Fogo, by local farmers of Chã das caldeiras, these wines represent the creativity and resilience of the people of Cape Verde, planting vineyards on black, volcanic soils, and thus producing fresh, mineral wines.

