



# Museu da<sup>®</sup> Cerveja



GROUPS MENU  
2025







# FOUR REASONS TO ENJOY A UNIQUE EXPERIENCE

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## **Portuguese cuisine**

A restaurant with the best that Portuguese cuisine has to offer to the world, with exclusive menus for groups and a unique speciality: Codfish Cake with Serra da Estrela PDO cheese filling.

## **A museum dedicated to beer**

A multisensory journey through the history of beer in the world, on a guided tour or audioguides available in several languages, ending with a tasting. Visit the world of over 100 Portuguese craft beers, the greatest symbol of conviviality and sharing, in a perfect toast.

## **Exclusive 'Júlio Pomar' cup**

Beer is honoured at an imposing altar made of cups bearing the flags of 193 countries, celebrating the world's most popular alcoholic beverage. Featuring an exclusive design by the Portuguese artist Júlio Pomar, the cup is an inverted half bottle with a double layer of glass to preserve the temperature. The perfect gift for every beer lover!

## **The country's biggest terrace**

The space where the sun and the Tagus river gather at the table for a beer is enhanced by a journey through Portuguese cuisine and celebrated with the flavours of the sea and the land.

# ALL THIS IN ONE PLACE THE PERFECT SPOT TO HOST YOUR GROUP





# PORTUGUESE SOUL

## MENU

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### COUVERT

Selection of Traditional Breads  
Flavoured Butter  
Extra Virgin Olive Oil Tasting

### TO SHARE

Chickpea Salad with Portuguese Tinned Fish  
or  
Codfish Cake with PDO Serra da Estrela Cheese Filling

### MAIN COURSE

Creamy Codfish with Shrimps  
or  
Old-style Duck Rice

### DESSERT

Museum Rice Pudding  
or  
Fruit Salad

### DRINKS

(2 to choose)

Beer (Blonde, Bohemia or Dark), Soft drinks, Mineral water and Sparkling water







# “CAIS DAS NAUS”

## M E N U

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### COUVERT

Selection of Traditional Breads  
Flavoured Butter  
Extra Virgin Olive Oil Tasting

### TO SHARE

Fried slices of loin “Alfacinha” Style  
or  
Mussels with Brewer sauce

### MAIN COURSE

Chipped Cod with Breadcrumbs  
or  
Pork Tenderloin with Orange and Honey,  
Roasted Vegetables and Potato Gratin

### DESSERT

Bread Pudding with Caramel  
or  
Chocolate Mousse with Flower of Salt

### DRINKS

(2 to choose)

Beer (Blonde, Bohemia or Dark), Soft drinks, Mineral water and Sparkling water







# LISBON LIGHT

## M E N U

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### COUVERT

Selection of Traditional Breads  
Flavoured Butter  
Extra Virgin Olive Oil Tasting

### TO SHARE

Charcuterie Board  
or  
Mussels with Brewer sauce  
and  
Codfish Cake with PDO Serra da Estrela Cheese Filling

### MAIN COURSE

Grouper Fillet with Creamy Bivalve Rice  
or  
Roasted Beef with Mustard crust and Potatoes au Gratin

### DESSERT

Fruit Salad  
or  
Chocolate Mousse with Flower of Salt

### DRINKS

(2 to choose)

Beer (Blonde, Bohemia or Dark), Soft drinks, Mineral water and Sparkling water







# VEGETARIAN/VEGAN

## MENU

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### COUVERT

Selection of Traditional Breads  
Flavoured Butter  
Extra Virgin Olive Oil Tasting

### AMUSE-BOUCHE

Vegetable Cream Soup

### STARTERS

Green Salad with Roasted Vegetables and Orange

### MAIN COURSE

Vegetable *Moqueca* with White Rice  
or  
Cauliflower Grilled Chunk with Quinoa and Spinach

### DESSERT

Fruit Salad

### DRINKS

(2 to choose)

Beer (Blonde, Bohemia or Dark), Soft drinks, Mineral water and Sparkling water







# HALAL MENU

## COUVERT

Selection of Traditional Breads  
Flavoured Butter  
Extra Virgin Olive Oil Tasting

## AMUSE-BOUCHE

Vegetable Cream Soup

## STARTERS

Green Salad with Roasted Vegetables and Orange  
or  
Chickpea Salad with Portuguese Tinned Fish

## MAIN COURSE

Vegetable *Moqueca* with White Rice  
or  
Oven-roasted Halal Lamb with Potatoes and Vegetables

## DESSERT

Sliced Fresh Fruit Selection

## DRINKS

(2 to choose)

Soft drinks, Mineral water and Sparkling water





# MAKE YOUR MENU

Couvert + 1 Starter + 1 Main Course + 1 Dessert

## COUVERT AND DRINKS

Selection of Traditional Breads

Flavoured Butter

Extra Virgin Olive Oil Tasting

(2 drinks to choose)

Beer (Blonde, Bohemia or Dark), Soft drinks, Mineral water and Sparkling water

## STARTERS

(Same for the whole group)

Codfish Cake with PDO Serra da Estrela Cheese Filling

Chickpea Salad with Portuguese Tinned Fish

Fried slices of loin “Alfacinha” Style

Mussels with Brewer sauce

Charcuterie Board

Beef carpaccio

## MAIN COURSE

(Maximum 2 dishes per group)

Creamy Codfish with Shrimps

Old-style Duck Rice

Chipped Cod with Breadcrumbs

Pork Tenderloin with Orange and Honey, Roasted Vegetables and Potato Gratin

Grouper Fillet with Creamy Bivalve Rice

Roasted Beef with mustard crust and Potatoes au Gratin

## DESSERT

(Same for the whole group)

Museum Rice Pudding

Bread Pudding with Caramel

Chocolate Mousse with Flower of Salt

Sliced Fresh Fruit selection





# GENERAL CONDITIONS

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- Group Menus apply to a minimum of 25 people.
- The prices shown include VAT at the legal rate in force.
- Menu confirmation must be made no later than 10 days before the event.
- The number of people indicated on the event confirmation will be equivalent to the amount charged.
- Free cancellation up to 72 hours before the event.
- The drinks service begins with the seating of the guests and ends with the coffee service.
- Children up to 5 years old: free of charge.
- Children up to 12 years old: 50% of the menu price.
- Children aged 12 and over: 100% of the menu price.
- Room capacity: 180 people.
- Table layout: 10 people per table.
- English service.
- Room Exclusivity: price upon request.

Note: Events are guaranteed and prioritized when 50% of the total amount is paid and proof of bank transfer is sent to [reservas@museudacerveja.pt](mailto:reservas@museudacerveja.pt) no later than 48 hours before the event.



Museu da<sup>®</sup>  
**Cerveja**

# SPECIAL FOR GROUPS

## FREE ENTRY TO THE MUSEUM

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