



Museu da[®] Cerveja

GROUPS MENU
2025



FOUR REASONS TO ENJOY A UNIQUE EXPERIENCE

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

Groups of 25 or more

COUVERT

Selection of Traditional Bread
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

Groups of 25 or more

COUVERT

Selection of Traditional Bread
Flavoured Butter
Extra Virgin Olive Oil Tasting

TO SHARE

Fried slices of loin with Old Mustard Beer Sauce
or
Mussels with Brewer Sauce

MAIN COURSE

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

Groups of 25 or more

COUVERT

Selection of Traditional Bread
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

Groups of 25 or more

COUVERT

Selection of Traditional Bread
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

Groups of 25 or more

COUVERT

Selection of Traditional Bread
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





FAMILY STYLE MENU

Groups of 25 or more

COUVERT

Selection of Traditional Bread
Flavoured Butter
Extra Virgin Olive Oil Tasting

AMUSE-BOUCHE

(1 to choose)

Melon Cream Soup / Fresh Tomato Soup / *Velouté* of Poultry

TO SHARE

(Maximum 5 dishes per group)

Chickpea Hummus with Toasted Bread
Crispy Shrimp
Tiborna with Olive Oil, Garlic, Tomato & Cured Ham
Sardine *Tiborna* on a Bed of Caramelized Onion
Tomato Tartare and Guacamole with Mozzarella Cheese
Sliced Roasted Chorizo
Stuffed Eggs
Rustic Country Salad
Chickpea Salad with Tinned Fish
Mini Pork Sandwiches
Mini Hamburgers
Codfish à *Brás* with Eggs, Onions, and Straw potatoes
Fried slices of Loin with Old Mustard Beer Sauce

DESSERT

Museum Rice Pudding
or *Crème Brûlée*

DRINKS

(2 to choose)

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





TASTE OF THE EARTH

M E N U

Groups from 5 to 20 people

COUVERT

Selection of Traditional Bread
Flavoured Butter
Extra Virgin Olive Oil Tasting

STARTER

Fried Eggs and Fries with Smoked Ham

MAIN COURSE

Grilled Veal Ribeye Steak with Chimichurri Sauce,
Rustic Potatoes and Green Salad

DESSERT

Museum Rice Pudding

DRINKS

(2 to choose)

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





MAKE YOUR MENU

Couvert and Drinks + 1 Starter + 1 Main Course + 1 Dessert (Prices per person)

Groups of 25 or more

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 with Old Mustard Beer Sauce
Mussels with Brewer Sauce
Charcuterie Board
Beef Carpaccio

MAIN COURSE

(Maximum 2 different 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

- 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 no later than 48 hours before the event.



Museu da[®]
Cerveja

SPECIAL FOR GROUPS

FREE ENTRY TO THE MUSEUM

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reservas@museudacerveja.pt

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