



Museu da<sup>®</sup>  
**Cerveja**



GROUPS MENU

**2026**



UM BRINDE AO MUNDO + 8 + A TOAST TO THE WORLD



Aguarde a sua vez  
Please wait here

# 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

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”

## MENU

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

## MENU

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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

## MENU

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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

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- 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.



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# SPECIAL FOR GROUPS

## FREE ENTRY TO THE MUSEUM



+ 351 210 987 656  
reservas@museudacerveja.pt

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